

# "Hairy Crab" Dish of the Month

CHERRY GARDEN

大閘蚧粉扒菠菜	2–3 persons
Braised hairy crab meat with spinach	78
大閘蚧粉扒金菇伊面 Braised ee-fu noodles with hairy crab meat	78
清蒸大閘蟹伴姜茶	78
Steamed hairy crab accompanied by ginger tea	(per crab)
大閘蚧粉魚肚羹	38
Thick hairy crab meat soup with fish maw	(per person)

# Monthly Promotion Wines

In 1964, Santa Barbara winemaking pioneer Uriel Nielson, planted the first commercial vineyard in Santa Barbara County – an act of bold curiosity in a region considered at the time too cold to grow grapes.

Nielson Wines continues in our namesake's pioneering spirit, crafting ambitious wines that embody the freshness and vibrancy of our coastal home.

	Glass	Bottle
Nielson by Byron, Chardonnay	26	130
Nielson by Byron, Pinot Noir	26	130



# "Hairy Crab" Lunch Menu

# November 2018

## 櫻桃園拼盤 青芥末蝦球|脆皮燒腩肉|燒鴨

Cherry Garden's trio combination
Crispy wasabi-aioli prawn with fresh mango and tobiko
Cantonese style roasted crackling pork belly
Roasted duck

### XO醬帶子炒珍菌時蔬

Wok-fried Ocean Pacific scallops with vegetables and mushrooms in XO sauce

### 梅菜蒸鳕魚自制豆腐

Steamed cod fillet with preserved vegetables and homemade tofu

#### 大閘蚧粉扒金菇伊面

Braised ee-fu noodles with hairy crab meat

## 姜茶湯丸伴山楂糕

Duo desserts Glutinous rice dumpling in ginger tea Hawthorne jelly

88 per guest



# "Hairy Crab" Dinner Menu

# November 2018

#### 北京片皮鴨

Peking duck with traditional condiments Chinese crepes, spring onions, cucumber and homemade sauce

### 大閘蚧粉魚肚羹

Thick hairy crab meat soup with fish maw

#### 上湯煮大蝦皇

Braised king prawn in superior broth

#### 梅菜蒸鳕魚自制豆腐

Steamed cod fillet with preserved vegetables and homemade tofu

### 香芒芝麻鷄脯

Crispy chicken in sweet and sour sauce with mango and sesame

### 大閘蚧粉扒金菇伊面

Braised ee-fu noodles with hairy crab meat

## 姜茶湯丸伴山楂糕

Duo desserts Glutinous rice dumpling in ginger tea Hawthorne jelly

148 per guest