



CHERRY GARDEN

思

Thought

櫻桃園片皮鴨

Cherry Garden's Peking duck with traditional condiments
Chinese crepes, spring onions, cucumbers and homemade sauce

金瓜羊肚菌鷄粒羹

Golden pumpkin soup with morel mushrooms and diced chicken

芹香帶子蝦炒雙菇

Wok-fried fresh scallop with prawn, celery and mushrooms

芝士極品醬烤龍蝦

Oven-baked lobster with cheese and spicy XO sauce

蒜燒和牛

Pan-fried Wagyu beef in garlic barbecue sauce
served with sautéed vegetables

菜絲乾炒米綫

Stir-fried rice vermicelli with egg,
shredded vegetables and silver sprouts

櫻桃紅

Cherries in nui er hong and aged kwei hua wine cocktail jelly
served with refreshing lychee sorbet

138 per person

For a minimum of 2 people

1604

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 10% service charge and 7% government tax



CHERRY GARDEN

樂
Joy

櫻桃三拼盤

(五香辣牛肉, 玫瑰醉酒鷄, 黑豚靚叉燒)

Cherry Garden's platter

Braised beef fillet with five spices and sea salt
Drunken chicken in hua diao and rose dew wine
Honey-glazed kurobuta char siew

舞茸雙貝燕窩湯

Superior broth with bird's nest, scallops, conpoy,
maitake mushrooms and vegetables

鹽燒紙包鮑魚珍菌

Baked baby abalone
with fresh mushrooms and chestnut pocket in rock salt

酸甜, 芥末炒兩味蝦

Prawn Duet

Cooked with zesty sweet sauce and wasabi-aioli

梅菜蒸鱈魚

Steamed cod fillet with preserved "mei cai" vegetables

榨菜火鴨絲拉麵

La mien soup with shredded duck and Sichuan vegetables

黑珍珠

Homemade organic black bean pudding
With Japanese sesame ice cream

118 per person

For a minimum of 2 people

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心
Heart

櫻桃園片皮鴨

Cherry Garden's Peking duck with traditional condiments
Chinese crepes, spring onions, cucumbers and homemade sauce

宮廷酸辣湯

Imperial hot and sour seafood soup

八頭湯鮑伴花菇

Braised 8-head whole abalone with Chinese mushrooms

珍菌炒蝦球帶子

Wok-fried prawn and scallop with mushrooms and mixed vegetables

豉椒魚球菠菜豆腐煲

Braised fish fillet
with spinach tofu and capsicum in black bean sauce

海鮮燴飯

Seafood fragrant fried rice in egg white gravy

牛油果奶昔合桃雪糕

Cream of avocado
served with maple walnut ice cream

98 per person

For a minimum of 2 people

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CHERRY GARDEN

蓮花

Water Lily
vegetarian

三味珍菌

(椒鹽金菇, 酸辣花菇, 芥末猴菇)

Trilogy of handpicked mushrooms

Enoki with salt and pepper

Crispy shiitake with spicy garlic-vinegar emulsion

Monkey head with wasabi dressing

羊肚菌素珍寶炖湯

Double-boiled trio of mushrooms soup

with morel mushroom, carrot, red dates and white fungus

腰果芹香炒什素

Stir-fried seasonal vegetables with cashew nuts and celery

金瓜羅漢豆腐時蔬

Braised golden pumpkin and lohan beancurd
with mixed vegetables

意式西葫蘆水晶餃

Crystal dumplings

with assorted fresh mushrooms and zucchini

黑芝麻什菜炒飯

Fragrant black sesame vegetables fried rice

青檸雪芭楊枝甘露

Chilled cream of mango

with sago pearls, pomelo and lime sorbet

78 per person

Signature dish 

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