



CHERRY GARDEN

牡丹花

Peony

櫻桃園片皮鴨

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

點心三品

Symphony of Cherry Garden's dim sum trilogy

豉椒魚球菠菜豆腐煲

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

芝士極品醬烤龍蝦

Oven-baked lobster with cheese and spicy XO sauce

榨菜火鴨絲拉面

La mien soup with shredded duck and Sichuan vegetables

櫻桃紅

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

78 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

水仙花

Narcissus

櫻桃三拼盤

(黑豚靚叉燒, 青芥末蝦球, 五香辣牛肉)

Cherry Garden Trio Platter

Honey-glazed kurobuta char siew

Crispy wasabi-aioli prawn

Braised beef fillet slices with five spices and sea salt

金瓜羊肚菌雞粒羹

Golden pumpkin soup with morel mushroom and diced chicken

芹香帶子炒雙菇

Wok-fried fresh scallops with celery and mushrooms

豉椒魚球菠菜豆腐伴金菇乾貝燜伊面

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

Braised ee-fu noodles with conpoy, enoki mushrooms and silver sprouts

黑珍珠

Homemade organic black bean pudding
with Japanese sesame ice cream

68 per person

For a minimum of 2 people

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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CHERRY GARDEN

百合花

Lily Business Set

櫻桃三拼盤

(燒鴨, 燒肉, 青芥末蝦球)

Cherry Garden Trio Combo

Cherry wood-charcoal-roasted duck

Cantonese-style roasted pork belly

Crisp wasabi-aioli prawn

點心三品

Symphony of Cherry Garden's dim sum trilogy

日日老火湯

Double-boiled nourishing Chef's soup of the day

玫瑰醉酒鷄伴八珍燴飯

Drunken chicken in hua diao and rose dew wine

Wok-fried fragrant Jasmine rice with seafood in egg white gravy

牛油果奶昔合桃雪糕

Cream of avocado

served with maple walnut ice cream

58 per person

For a minimum of 2 people

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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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

榨菜火鴨絲拉面

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

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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CHERRY GARDEN

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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

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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CHERRY GARDEN

金蓮花

Vegetarian Set Lunch

健康三拼盤

(千絲卷 芥末猴菇, 酸甜茄子)

Vegetarian combination

Beancurd roll

Monkey head with wasabi dressing

Savoury-sweet eggplant

櫻桃素點心三品

Symphony of Cherry Garden's vegetarian dim sum trilogy

素珍寶炖湯

Double-boiled trio mushrooms soup
with carrot, red dates and white fungus

金瓜花菇豆腐伴黑芝麻菜粒炒飯

Braised tofu with pumpkin and mushrooms
Fragrant black sesame fried rice with vegetables

青檸雪芭楊枝甘露

Chilled cream of mango
with sago pearls, pomelo and lime sorbet

52 per person

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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