櫻桃三拼盤 (五香牛肉,燒肉,芥末蝦)

Trio Treasure of Ruyi Braised beef fillet with five spices and sea salt Roasted pork belly Wasabi—aioli prawn

海寶灌湯餃

Traditional sea treasure soup with dumpling

豉椒魚球豆腐煲

Braised fish fillet with tofu and capsicum in black bean sauce

芝士極品醬烤龍蝦

Oven baked lobster with cheese and spicy XO sauce

金菇乾貝燜伊面

Braised ee-fu noodles with conpoy, enoki mushrooms, bean sprouts and yellow chives

樱桃紅

Cherries in nui er hong and kuei hua chen Chinese wine cocktail jelly served with refreshing lychee sorbet

\$72 per guest Minimum for 2 persons



櫻桃窯出心三品

Cherry Garden Dim Sum Trilogy

日日老火湯

Double-boiled nourishing Chef's soup of the day

芹香帶子炒雙菇

Wok-fried fresh scallops with celery and mushrooms

蜜椒燒鱈魚

Oven-baked honey marinated cod fillet with black pepper

菜絲乾炒米綫

Stir—fried rice vermicelli with eggs, shredded vegetables and bean sprouts

黑珍珠

Homemade organic black bean pudding with Japanese sesame ice cream

\$60 per guest Minimum for 2 persons

百合統 LIN BUSINES Set LUNCH

櫻桃糕心二品

Cherry Garden dim sum trilogy

燒肉伴青芥末蝦球

Cantonese style roasted pork belly accompanied by wasabi aioli prawn

翠玉瓜海寶豆腐羹

Zucchini sea treasure soup with tofu and bean sprout

五香辣牛肉伴黑芝麻炒飯

Braised beef fillet with five spices and sea salt accompanied by fragrant fried rice with duo sesame seeds and crabmeat

牛油果奶昔合桃雪糕

Cream of avocado served with walnut ice cream

\$48 per guest Minimum for 2 persons

全造版 Vegetarian Set Lunch

健康三拼盤

(千絲卷,茶末猴菇,酥脆茄子)

Vegetarian combination

Beancurd roll, wasabi monkey—head mushroom and crispy eggplant

櫻桃素三點

Symphony of Cherry Garden vegetarian dim sum trilogy

翠玉瓜絲豆腐羹

Zucchini, bean sprout, silken tofu and shredded vegetables soup

花菇豆腐伴菜粒炒飯

Fragrant vegetable fried rice accompanied by braised tofu with mushrooms

黑白果凍伴桔子雪茵

Chilled fruit cocktail vanilla curd with grass jelly, pineapple puree and lime sorbet

\$45 per guest