



CHERRY GARDEN

點心 早午餐

New Year Dim Sum Brunch

1 January 2020

Special dish of the day

(only one serving)

滷水鵝片

Braised sliced goose fillet with five spices

芹香帶子炒雙菇

Wok-fried Pacific Ocean scallops with vegetables and mushrooms

Served from 11am to 1pm

and 1.30pm to 3.30pm

Adults

98


Children

7 – 12 yrs


50

點心 | Dim Sum

1 黑金蒜蝦餃

 Steamed prawn dumpling with black garlic

2 鮑魚乾蒸燒賣

 Steamed pork siew mai with baby abalone


3 灌湯小龍包

Steamed pork xiao long bao

4 沙茶牛肉餃

Steamed Sha Cha beef dumpling

5 黑豚叉燒包

 Steamed Kurobuta char siew bao

6 黑鬆露水晶餃

  Steamed crystal dumpling with fresh mushrooms and black truffle

7 荷葉糯米雞

Steamed glutinous rice wrapped in lotus leaf with Cantonese chicken sausage and mushrooms

8 荔枝付皮卷

Crispy bean curd roll filled with prawn and lychee


9 芝麻香茜炸鵝肉卷

Crispy spring roll with goose meat and coriander

10 蜂巢芋角

Fried yam puff with roasted duck and mushroom

11 極品醬炒羅卜糕

 Wok-fried radish cake with XO sauce

12 豉汁蒸伊比利亞排骨

Steamed Iberico pork ribs with black bean sauce

13 梅辣醬蒸鳳爪

Steamed phoenix claws with fermented bean sauce

14 紅油酸辣餃子

 Steamed prawn and pork dumpling with vinegar and spicy sauce

15 芋頭流沙包

 Steamed custard bun with yam

Signature dish 

Vegetarian selection 

Gluten free selection 

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

湯羹冷菜小食 | Appetizer, Soup

16 宫廷酸辣湯

Imperial hot and sour seafood soup

17 素珍寶炖湯

 Double-boiled black trio of mushroom soup with carrot and snow fungus


18 鄭師父老火例湯

Chef Cheng's daily soup


19 金瓜鷄茸粟米羹

 Golden pumpkin soup with minced chicken and corn

20 玫瑰醉酒鷄

 Drunken chicken in hua diao and rose dew wine

21 海蜇青瓜撈螺肉

 Chilled jellyfish with top shell and cucumber

22 脆皮燒腩肉

 Cantonese-style roasted pork belly

23 黑豚靚叉燒

Honey-glazed Kurobuta char siew

24 櫻桃碳燒挂爐鴨

Charcoal-roasted duck

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海鮮類，肉類 | Seafood, Meat

25 青芥末蝦球

 Crispy wasabi-aioli prawns with fresh mango and tobiko

26 雞肉鬆脆茄子

Fried eggplant tossed with chicken floss

27 蟹汁炸饅頭

Fried Chinese bun served with chili crab meat sauce

28 蒜茸開邊蒸生蝦

 Steamed live tiger prawns with minced garlic

29 豉汁鱈魚球菠菜豆腐煲

 Braised cod fish with spinach tofu capsicum and black bean sauce

30 醬油鴨中翅

Braised mid-joint duck wings


31 五香辣牛肉

 Sliced braised beef fillet with five spices

32 蘿卜牛筋腩煲

Slow-cooked beef brisket casserole stew with tendon and turnip

33 菠蘿咕嚕黑豚肉

 "Gu Lao Rou style" Kurobuta pork with pineapple cucumber and capsicum in sweet and sour sauce

34 宮保腰果鷄丁

Wok-fried chicken with cashew nuts and dried chili

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精選小菜 | Vegetable


35 極醬炒時蔬珍菌

Wok-fried seasonal vegetables and fresh mushrooms in XO sauce


36 蒜茸炒菜苗

 Sautéed Hong Kong vegetables with garlic

37 蛋白和牛浸莧菜

 Poached Chinese spinach with Wagyu beef and egg white

38 櫻花蝦乾煸四季豆

 Wok-fried string beans with minced pork Japanese dried shrimp and garlic in black bean sauce

粥，飯，面 | Congee, Rice, Noodle

39 油條皮蛋瘦肉粥

Shredded pork, century egg and curly dough congee

40 臘味時蔬炒五谷米飯

 Five grain fried rice with Cantonese pork sausage and vegetables

41 滑子菇韭皇伊府面

Braised ee-fu noodles with nameko mushrooms silver sprouts and chives

42 菜絲乾炒米綫

Stir-fried misua noodles with egg, vegetables and Chinese chives

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甜品 | Dessert


43 青檸雪芭楊枝甘露

 Chilled mango with sago pearls pomelo and lime sorbet

44 黑珍珠

Organic black bean pudding with avocado and sesame ice cream

45 櫻桃紅


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

46 杏仁茶湯丸

Cream of almond with glutinous rice dumpling

47 栗子山楂糕

 Hawthorne jelly with chestnut

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