



CHERRY GARDEN



Usher in a prosperous  
Lunar New Year.  
Celebrate success  
and good fortune  
with family and friends  
at Cherry Garden

Be it a joyous family reunion or celebration with friends, Cherry Garden offers the perfect setting for a memorable dining experience. Mark an auspicious beginning to the year with the Luxurious Pen Cai, and indulge in traditional Yu Sheng, handmade delicacies as well as signature set menus presented by Executive Chinese Chef Cheng Hon Chau

迎春接福，万象更新，樱桃园依旧是您欢庆农历新年的最佳选择。

今年，樱桃园推出独制的豪华盆菜，招牌鱼生，吉祥礼品和郑汉州师傅的极品佳肴伴您顺利度过丰盛的新年



Treasures Yu Sheng





# 延盆满钵

Success

风生水起鱼生

Prosperity Yu Sheng  
with salmon and crispy fish skin

豪华盆菜

Luxurious Pen Cai  
Whole abalone, lobster, scallop  
king prawn, sea cucumber  
dried oyster roll, conpoy, dace fillet  
black moss, Chinese mushrooms  
Tientsin cabbage, yam  
roasted pork belly, roasted duck  
chicken and wolfberries

黑金蒜珍菌炒时蔬

Stir-fried green vegetables  
with mushrooms and black garlic

樱花虾乾扁四季豆

Wok-fried string beans with minced pork  
sakura dried shrimps and garlic in  
black bean sauce

腊味时蔬炒五谷米饭

Five grain fried rice with Cantonese pork  
sausage and vegetables

玫瑰香茅芦荟冻

Chilled aloe vera jelly with lemongrass  
and dried rose petals

美点双辉

Chinese New Year delight

158 per guest  
(minimum of six guests)

六小时前预定

Please order six hours prior to  
reservation

Our chefs will be delighted to assist you with any dietary requirements  
Prices are in Singapore dollar and subject to 10% service charge and  
7% government tax

# 满堂欢笑

Joyous

风生水起鱼生

Prosperity Yu Sheng  
with salmon and crispy fish skin

浓炖海中宝

Double-boiled spring chicken soup  
with mushrooms, abalone, sea cucumber, snow fungus  
dried fishmaw, cordyceps and conpoy

烧鸭拼脆皮烧肉

Duo combination  
Charcoal-roasted duck served with cherry sauce  
Cantonese style roasted crackling pork belly

沙茶八宝鸡

Traditional steamed chicken  
with Chinese pork sausage, black moss, dried oyster  
shiitake, black fungus, chestnut and sweet corn  
in sha cha sauce

樱花虾菜甫蒸鳕鱼件

Steamed cod fish fillet with preserved vegetables  
and sakura dried shrimps

姬松茸焖伊面

Braised ee-fu noodles with blazei mushrooms  
and yellow chives

OR

姬松茸大虾皇焖伊面

Braised ee-fu noodles with king prawn, blazei mushrooms  
and yellow chives (10 supplement)

玫瑰香茅芦荟冻

Chilled aloe vera jelly with lemongrass and dried rose petals

美点双辉

Chinese New Year delight

148 per guest  
(minimum of two guests)

# 国泰民安

Harmony

三文鱼, 阿拉斯加蟹, 黑松露鱼生

Salmon Yu Sheng  
with Alaskan crabmeat and black truffle

紫菜瑶柱龙虾羹

Thick superior lobster soup, conpoy  
and seaweed

脆皮烧肉拼黑椒牛柳粒

Duo combination  
Cantonese style roasted crackling pork belly  
Pan-fried beef cubes with sliced garlic  
in black pepper sauce

蚝皇花菇四头鲍鱼

Braised 4-head abalone and  
Chinese mushrooms in oyster sauce

剁椒蒸红斑件伴自制豆腐

Steamed red grouper fillet  
with pickled chillies, spinach tofu  
in homemade soy sauce

青姜茸带子炒饭

Scallop, asparagus and egg fried rice  
with tobiko and ginger-scallion emulsion

燕窝黑珍珠

Homemade organic black bean pudding  
with black sesame ice cream and bird's nest

美点双辉

Chinese New Year delight

198 per guest  
(minimum of two guests)

# 如意吉祥

Auspicious

旗开得胜鱼生

Treasures Yu Sheng  
with lobster, salmon and crispy fish skin

金瓜阿拉斯加蟹肉羹

Golden pumpkin soup with Alaskan crabmeat

玫瑰花雕醉鸡拼XO酱炒珍菌时蔬带子  
Drunken chicken in hua diao and rose dew  
Chinese wine

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

四头鲍鱼伴发菜蚝豉卷

Braised 4-head abalone in oyster sauce  
dried oyster and black moss  
wrapped in beancurd skin

豉汁家乡蒸顺壳件

Steamed soon hock fillet with black fungus  
in homemade black bean sauce

上汤炒大虾皇伴菜丝面线

Stir-fried wheat noodles with egg, vegetables  
and Chinese chives with king prawn  
in butter and garlic broth

樱桃红

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

美点双辉

Chinese New Year delight

178 per guest  
(minimum of two guests)

# 延年益寿

Longevity

长寿健康捞生

青苹果,蜜瓜,芒果  
Garden of Health Yu Sheng  
with fresh fruits and vegetables

素珍宝炖汤

Double-boiled bamboo pith soup  
with carrots, red dates and white fungus

青芥末猴头菇西菜

Monkey head mushrooms  
with micro greens in wasabi dressing

腰果素虾炒时蔬

Stir-fried vegetarian prawns and  
seasonal vegetables  
with cashew nuts

凤梨酸甜素肉

Crispy vegetarian meat with pineapple  
in sweet and sour sauce

黑芝麻菜粒炒五谷米饭

Black sesame seed five grain fried rice  
with vegetables

椰青青柠雪芭杨枝甘露

Chilled mango with sago pearls, pomelo  
and lime sorbet in young coconut

美点双辉

Chinese New Year delight

128 per guest  
(individually plated)



## Luxurious Pen Cai



# 凤生水起

Prosperity

旗开得胜鱼生

Treasures Yu Sheng  
with lobster, salmon and crispy fish skin

浓炖海中宝

Double-boiled spring chicken soup  
with mushrooms, abalone, sea cucumber, snow fungus  
dried fishmaw, cordyceps and conpoy

青芥末虾球拼烧鸭

Duo Combination  
Crispy wasabi-aioli prawns with fresh mango and tobiko  
Charcoal-roasted duck served with cherry sauce

XO 酱带子炒珍菌时蔬

Wok-fried scallop  
with vegetables and mushrooms in XO sauce

樱花虾菜甫蒸鳕鱼件

Steamed cod fish fillet with preserved vegetables  
and sakura dried shrimps

黑豚肉焖伊面

Braised ee-fu noodles with Kurobuta pork  
enoki mushrooms and yellow chives

黑珍珠

Organic black bean pudding  
with avocado and black sesame ice cream

美点双辉

Chinese New Year delight

158 per guest  
(minimum of two guests)  
(individually plated)

# 竹报平安

Wealth

五彩缤纷鱼生

带子,三文鱼,黑松露,黑鱼子  
Triumph Yu Sheng  
with scallop, salmon, black truffle  
and black caviar

阿拉斯加蟹松茸羹

Thick superior Alaskan crabmeat soup  
with matsutake

发财厚鲍甫伴蚝豉卷

Braised premium oyster beancurd roll  
with thick sliced abalone

片皮北京鸭

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

黑蒜和牛片炒蜜糖豆

Wok-fried sliced A4 Miyazaki Wagyu beef  
in oyster sauce  
with honey pea and black garlic

上汤焗龙虾球烩伊面

Sautéed lobster and garlic in superior broth  
with braised ee-fu noodles

燕窝杏仁茶

Homemade almond cream  
with superior bird's nest

美点双辉

Chinese New Year delight

238 per guest  
(minimum of two guests)  
(individually plated)



# 周末家庭欢聚餐

## Dim Sum Brunch

First seating: 11am to 1pm, Second seating: 1:30pm to 3:30pm

### 1. 风生水起鱼生 Prosperity Yu Sheng

#### 点心 Dim Sum

2. 黑金蒜虾饺 Steamed prawn dumpling with black garlic
3. 鲍鱼乾蒸烧卖 Steamed pork siew mai with baby abalone
4. 灌汤小龙包 Steamed pork xiao long bao
5. 黑松露水晶饺 Steamed crystal dumpling with fresh mushrooms and black truffle
6. 蚝豉付皮卷 Crispy beancurd roll filled with chives
7. 极品酱炒萝卜糕 Wok-fried radish cake with XO sauce
8. 豉汁蒸伊比利亚排骨 Steamed Iberico pork ribs with black bean sauce
9. 梅辣酱蒸凤爪 Steamed phoenix claws with fermented bean sauce
10. 红油酸辣饺子 Steamed prawn and pork dumpling with vinegar and spicy sauce
11. 芋头流沙包 Steamed custard bun with yam

#### 汤羹 Soups

12. 宫廷酸辣汤 Imperial hot and sour seafood soup
13. 素珍宝炖汤 Double-boiled trio of mushrooms soup with carrot and snow fungus
14. 鸡茸玉米羹 Chicken soup with sweet corn and egg white
15. 金瓜羊肚菌鸡粒羹 Golden pumpkin soup with morel mushrooms and diced chicken
16. 玫瑰醉酒鸡 Drunken chicken in hua diao and rose dew wine

#### 甜品 Desserts

37. 玫瑰香茅芦荟冻 Chilled aloe vera jelly with lemongrass and dried rose petals
38. 黑珍珠 Organic black bean pudding with avocado and sesame ice cream
39. 樱桃红 Cherries in nui er hong and aged kuei hua wine cocktail jelly served with lychee sorbet
40. 杏仁茶汤丸 Cream of almond with glutinous rice dumpling
41. 香煎年糕 Pan-fried nian gao

#### 樱桃园精选 Cherry Garden Specials

17. 海蜇青瓜捞螺肉 Chilled jellyfish with top shell and cucumber
18. 脆皮烧腩肉 Cantonese-style roasted pork belly
19. 黑豚靚叉烧 Honey-glazed Kurobuta char siew
20. 樱桃碳烧挂炉鸭 Charcoal-roasted duck
21. 青芥末虾球 Crispy wasabi-aioli prawns with fresh mango and tobiko
22. 蟹汁炸馒头 Fried mantou with chili crabmeat sauce
23. 蒜茸开边蒸生虾 Steamed live tiger prawns with minced garlic
24. 豉汁鳕鱼球菠菜豆腐煲 Braised cod fish with spinach tofu, capsicum and black bean sauce
25. 酱油鸭中翅 Braised mid-joint duck wings
26. 五香辣牛肉 Sliced braised beef fillet with five spices
27. 菠萝咕鲁黑豚肉 "Gu Lao Rou style" Kurobuta pork with pineapple, cucumber and capsicum in sweet and sour sauce
28. 宫保腰果鸡丁 Wok-fried chicken with cashew nuts and dried chilli
29. 极酱炒时蔬珍菌 Wok-fried seasonal vegetables and fresh mushrooms in XO sauce
30. 蒜茸炒菜苗 Sautéed Hong Kong vegetables with garlic
31. 蛋白和牛浸苋菜 Poached Chinese spinach with Wagyu beef and egg white
32. 樱花虾乾扁四季豆 Wok-fried string beans with minced pork, Japanese dried shrimp and garlic in black bean sauce
33. 油条皮蛋瘦肉粥 Shredded pork, century egg and curly dough congee
34. 腊味野米饭 Fragrant glutinous and wild rice with sweet aroma of waxed meat
35. 滑子菇韭皇伊府面 Braised ee-fu noodles with nameko mushrooms, silver sprouts and chives
36. 菜丝乾炒米线 Stir-fried misua noodles with egg vegetables and Chinese chives

98 per guest

With one serving of Braised sliced abalone and sea cucumber in premium oyster sauce

Our chefs will be delighted to assist you with any dietary requirements

Prices are in Singapore dollar and subject to 10% service charge and 7% government tax



# 樱桃园内喜迎春

## Spring Festive Goodies

	Without GST	With GST
文华发财礼篮 .....	488	522.15
Prosperity Hamper		
White wine, red wine, abalone, caramelised cashew nuts with sesame, nian gao, pineapple cookies, almond cookies and peanut cookies, carrot cake, XO sauce, Chinese tea		
东方好运礼篮 .....	388	415.15
Fortune Hamper		
Red wine, abalone, caramelised cashew nuts with sesame nian gao, pineapple cookies, almond cookies and peanut cookies, XO sauce, Chinese tea		
樱桃园兴旺礼篮 .....	268	286.75
Abundance Hamper		
Red wine, caramelised cashew nuts with sesame, Chinese tea nian gao, pineapple tart, kueh bangkit cookies, almond cookies and peanut cookies		
凤梨酥 (6件) .....	36	38.50
Pineapple tart (6 pieces)		
凤梨酥 (9件) .....	48	51.35
Pineapple tart (9 pieces)		
杏仁酥 .....	36	38.50
Almond cookies		
花生酥 .....	36	38.50
Peanut cookies		
自制极品XO酱 .....	28	29.95
Homemade premium spicy XO sauce		
鸿运萝卜糕 .....	38	40.65
Radish cake with waxed meat, dried shrimp, white radish and carrots		
五仁金瓜年糕 .....	48	51.35
Pumpkin Nian Gao with mixed nuts		
红枣年糕 .....	38	40.65
Traditional Nian Gao		

## 新春鸿运鱼生 Spring Festive Yu Sheng

		Without GST	With GST
极品七彩鱼生 Bountiful Yu Sheng with Alaskan crabmeat, salmon black truffle and black caviar	Small Large	138 276	147.65 295.30
聚宝七彩鲍鱼生 Harmonious Yu Sheng with abalone and bonito flakes	Small Large	98 186	104.85 199.00
龙马精神喜鱼生 Harvest Yu Sheng with fresh lobster and golden leaf flakes	Small Large	98 186	104.85 199.00
风生水起鱼生 Prosperity Yu Sheng with salmon and crispy fish skin	Small Large	88 168	94.15 179.75
长寿健康捞起 Garden of Health Yu Sheng with fresh fruits and vegetables	Small Large	78 146	83.45 156.20
添加 Additional Side Dishes			
阿拉斯加蟹肉 Alaskan crab meat		48	51.35
鲍鱼片 Sliced abalone		48	51.35
龙虾 Fresh lobster		48	51.35
黑松露片 Sliced black truffle		48	51.35
鲜带子 Scallop		28	29.95
三文鱼 Sliced salmon fillet		20	21.40
香酥鱼皮 Crispy fish skin		13	13.90

## 传递樱桃园的春意 Bring Home Our Spring Dishes

	Without GST	With GST
十发樱桃园聚宝盆 Cherry Garden Superior Pot (6 persons)	408	436.55
仙顶贺金岁~樱桃碳烧挂炉鸭 Charcoal-roasted duck served with cherry sauce (whole)	88	94.15
金猪贺新春~脆皮烧腩肉 Cantonese style roasted crackling pork belly (4 persons)	48	51.35
家家齐开心~萝卜焖牛腩 Slow-cooked beef brisket stew with tendon and turnip (4 persons)	48	51.35
发财八宝鸡 Traditional steamed chicken with Chinese pork sausage, black moss dried oyster, shiitake, black fungus chestnut, sweet corn in sha cha sauce (4 persons)	78	83.45
生财聚宝盆~ 樱花虾腊味五谷炒饭 Five grain fried rice with sakura dried shrimp Cantonese pork sausage and vegetables (6 persons)	98	104.85
蜜汁黑豚肉 Honey-glazed Kurobuta pork (450 grams)	48	51.35

For restaurant reservations, please email [mosin-dining@mohg.com](mailto:mosin-dining@mohg.com) or call +65 6885 3500  
 To place orders for goodies, please email [mosin-festive@mohg.com](mailto:mosin-festive@mohg.com) or call +65 6885 3081  
 Please allow two (2) days for processing of orders.  
 For online orders, please visit [singapore.mandarinorientalshop.com](http://singapore.mandarinorientalshop.com)





Pumpkin Nian Gao with mixed nuts





Exquisite Cantonese Cuisine



Elegant Italian Dining by the Pool



Local and International Delights



Regionally Curated Cocktails



Premier American Steakhouse



Contemporary Japanese Cuisine

