



## 點心早午餐

24, 25, 26 December 2022

Special dish of the day

蟲草花瑶柱炖鷄湯

Double-boiled chicken soup with cordyceps flower and conpoy

香濃黑芝麻核桃包

Steamed black sesame walnut bun

枝竹紅燒燜猪脚花菇煲

Braised pig trotter with Chinese mushroom and beancurd stick

奶檸脆炸帶子

Deep-fried crispy scallop and fish skin with homemade lemon butter sauce

蒜子彩椒黑椒火鷄片

Pan-fried sliced turkey with garlic in black pepper sauce

Served from 11:00am to 1:00pm  
and 1:30pm to 3:30pm


Adult  
SGD 108

Children (7 – 12 yrs)  
SGD 54


Our chef will be delighted to assist you with any dietary requests.  
Prices are in Singapore dollar and are subject to 10% service charge and prevailing government tax

# 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 香竹葉鱈魚卷

Steamed cod fish and mushrooms wrapped in bamboo leaf

## 8 栗子付皮卷

Crispy bean curd skin roll with prawn and chestnut


## 9 芝麻香茜炸雞肉卷

Crispy spring roll with chicken meat and coriander

## 10 蜂巢燒鴨芋角

Fried yam puff with roasted duck and mushroom

## 11 極品醬炒蘿卜糕

 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

## 湯羹 | 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 日日老火湯

Cherry Garden's daily chicken soup

### 19 金瓜鷄茸粟米羹

 Golden pumpkin soup with minced chicken and corn

## 冷菜小食 燒臘

## Appetizer, Roast

### 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

## 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 chilli 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 chilli

## 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 congee  
with fried dough fritter

### 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

## 甜品 Dessert


### 43 青檸雪葩楊枝甘露

 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 荔枝枸杞桂花糕

 Chilled osmanthus jelly with lychee