



CHERRY GARDEN

## 點心 早午餐

Chinese New Year Dim Sum Brunch  
12, 13, 14, 20 & 21 February 2021

Special dish of the day

(only one serving)

風生水起魚生

Prosperity Yu Sheng

with salmon and crispy fish skin

海參鮑甫時蔬

Braised sliced abalone and sea cucumber  
in premium oyster sauce

Served from 11am to 1pm  
and 1.30pm to 3.30pm

Adults

98

Children

7 – 12 yrs

58

# 美點 | 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 黑鬆露水晶餃  
🍻 🍻 Steamed crystal dumpling with fresh mushrooms and black truffle
- 5 蚝豉付皮卷  
Crispy bean curd roll filled with chives
- 6 極品醬炒羅卜糕  
🍻 Wok-fried radish cake with XO sauce
- 7 豉汁蒸伊比利亞排骨  
Steamed Iberico pork ribs with black bean sauce
- 8 梅辣醬蒸鳳爪  
Steamed phoenix claws with fermented bean sauce
- 9 紅油酸辣餃子  
🍻 Steamed prawn and pork dumpling with vinegar and spicy sauce
- 10 芋頭流沙包  
🍻 Steamed custard bun with yam

# 湯羹冷菜小食 | Appetizer, Soup

## 11 宫廷酸辣湯

Imperial hot and sour seafood soup

## 12 素珍寶炖湯

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

## 13 鷄茸玉米羹

Chicken soup with sweetcorn and egg white


## 14 金瓜羊肚菌鷄粒羹

 Golden pumpkin soup with morel mushrooms and diced chicken

## 15 玫瑰醉酒鷄

 Drunken chicken in hua diao and rose dew wine

## 16 海蜇青瓜撈螺肉

 Chilled jellyfish with top shell and cucumber

## 17 脆皮燒腩肉

 Cantonese-style roasted pork belly

## 18 黑豚靚叉燒

Honey-glazed Kurobuta char siew

## 19 櫻桃碳燒挂爐鴨

Charcoal-roasted duck

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

# 新春特備菜肴 | Spring special dish


- 20 青芥末蝦球  
 Crispy wasabi-aioli prawns with fresh mango and tobiko
- 21 蟹汁炸饅頭  
Fried Chinese bun served with chili crab meat sauce
- 22 蒜茸開邊蒸生蝦  
 Steamed live tiger prawns with minced garlic
- 23 豉汁鱈魚球菠菜豆腐煲  
 Braised cod fish with spinach tofu, capsicum and black bean sauce
- 24 醬油鴨中翅  
Braised mid-joint duck wings
- 25 五香辣牛肉  
 Sliced braised beef fillet with five spices
- 26 菠蘿咕嚕黑豚肉  
"Gu Lao Rou style" Kurobuta pork with pineapple cucumber and capsicum in sweet and sour sauce
- 27 宮保腰果鷄丁  
Wok-fried chicken with cashew nuts and dried chilli
- 28 極醬炒時蔬珍菌  
Wok-fried seasonal vegetables and fresh mushrooms in XO sauce
- 29 蒜茸炒菜苗  
 Sautéed Hong Kong vegetables with garlic
- 30 蛋白和牛浸莧菜  
 Poached Chinese spinach with Wagyu beef and egg white
- 31 櫻花蝦乾煸四季豆  
 Wok-fried string beans with minced pork Japanese dried shrimp and garlic in black bean sauce

## 新春特備菜肴 | Spring special dish

32 油條皮蛋瘦肉粥

Shredded pork, century egg and curly dough congee

33 臘味野米飯

 Fragrant glutinous and wild rice with sweet aroma of waxed meat

34 滑子菇韭皇伊府面


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

35 菜絲乾炒米綫

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

## 甜品 Dessert


36 青檸雪芭楊枝甘露

 Chilled mango with sago pearls pomelo and lime sorbet

37 黑珍珠

Organic black bean pudding with avocado and sesame ice cream

38 櫻桃紅

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

39 杏仁茶湯丸

Cream of almond with glutinous rice dumpling

40 香煎年糕

 Pan-fried nian gao

Signature dish



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