



# Monthly Special at Cherry Garden

## Lunch Set Menu

### 櫻桃點心三品

Cherry Garden's dim sum trilogy

鮑魚乾蒸燒賣 | 黑鬆露水晶餃 | 沙茶和牛肉餃

Steamed pork siew mai with baby abalone  
Steamed crystal dumpling with fresh mushrooms and black truffle  
Steamed Wagyu beef dumpling with Sha Cha sauce

### 鄭師傅老火例湯

Chef Cheng's daily soup

### 三蒜蒸竹蚌

Trio of garlic steamed bamboo clam  
black garlic, crispy garlic, white garlic

### 菜絲乾炒米綫伴時果脆火雞

Stir-fried misua noodles with egg, vegetables and Chinese chives  
Stir-fried turkey with assorted fruits in cherry sauce

### 黑珍珠

Homemade organic black bean pudding  
with avocado and sesame ice cream

78 per guest

## Dish of the Month

### 三蒜蒸竹蚌

Trio of garlic steamed bamboo clam  
black garlic, crispy garlic, white garlic

per portion

24

### XO醬炒竹蚌

Wok-tossed bamboo clam in XO sauce

24

(3-4person)

### 櫻桃時果脆火雞

Stir-fried turkey with assorted fruits in cherry sauce

30

### 焦糖腰果宮保火雞

Wok-fried turkey with caramel cashew nuts and dried chili

30

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.



## Dinner Set Menu

### 片皮北京鴨

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

### 和牛波菜羹

Thick chicken soup with minced Wagyu beef and spinach

### 三蒜蒸竹蚌

Trio of garlic steamed bamboo clam  
black garlic, crispy garlic, white garlic

### 紙包珍菌鮑魚

Baked 8-head whole abalone with mushrooms

### 豉汁鱈魚球菠菜豆腐

Braised cod fish with spinach tofu, capsicum and black bean sauce

### 時果脆火雞臘味時蔬炒五谷米飯

Stir-fried turkey with assorted fruits in cherry sauce  
Five grain fried rice with Cantonese pork sausage and vegetables

### 櫻桃紅

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

118 per guest