

## 小食,燒臘 Appetizer, Roast

		S 小	大 L
	五香辣牛肉		
	Sliced braised beef fillet with five spices	16	24
	玫瑰醉酒鷄		
	Drunken chicken in hua diao and rose dew wine	16	24
	<b>」蒜泥脆青瓜</b>		
MARKE	Kyuri cucumber marinated in garlic vinaigrette	12	18
	醬油脆海蜇 Jellyfish and spring onion salad with soya sauce		
No.	Jellyfish and spring onion salad with soya sauce	16	24
	鷄肉鬆脆茄子		
	Fried eggplant with chicken floss	16	24
	沙勞越胡椒炒軟殼蟹		
	Wok-fried soft shell crab with Sarawak pepper	22	33
	青芥末蝦球		
	Crispy wasabi-aioli prawns with fresh mango and tobiko	24	36
	燒味拼盤		
	燒鴨,燒肉,黑豚靚叉燒		
	Charcoal-roasted BBO meat platter, roasted duck	34	51
	roasted pork belly, honey-glazed Kurobuta char siew		
A SECOND	脆皮燒腩肉 Cantonese style roasted crackling pork belly	17	24
1	construction of the constr	16	24
	黑豚靚叉燒	17	24
	Honey-glazed Kurobuta char siew	16	24
		半只	一只
		Half	Whole
	片皮北京鴨		
	Peking duck with traditional condiments, Chinese crepes	50	100
	spring onions, cucumber and homemade sauce		
	碳燒挂爐鴨	40	00
	Charcoal-roasted duck served with cherry sauce	40	80
			2009



## 滋潤羹湯類 Soup, Broth

	每位 per portion
素珍寶炖湯  Double-boiled trio of mushroom soup with carrot and snow fungus	13
日日老火湯 Cherry Garden's daily chicken soup	13
宫廷酸辣湯 Imperial hot and sour seafood soup	14
蟹肉蛋白燕窩羹 Bird's nest soup with crabmeat and egg white	38
金瓜羊肚菌鷄粒羹 ⋘Golden pumpkin soup with morel mushroom and diced chicken	24
紫菜瑶柱龍蝦羹 ⋘Thick superior lobster soup, conpoy and seaweed	24
鬆革鮑片雪耳炖鷄湯 ■ Double-boiled clear soup with sliced abalone Matsutake and snow fungus	28
鷄茸玉米羹 Chicken soup with sweetcorn and egg white	14
燕窩刺參佛跳墙 提前6小時預訂 Buddha jumps over the wall Bird's nest, sea cucumber, whole abalone, fish maw chicken, mushroom, conpoy, Chinese herbs 6 hours advance notice is required	98



# 超魚魚,刺參 Abalone, Sea Cucumber

CHERRYGARDEN

		每位 portion
櫻桃園盆菜 6 位以上,提前 45 分鐘預訂 ■ Cherry Garden's signature prosperity dish "Pen Cai" served whole at the table, recommended for six guest or more The dish includes 8-head abalone, lobster, sea cucumber, conpoy 45 minutes preparation time is required		88
紅燒澳洲十五頭乾鮑 Braised Australian 15-head whole abalone with premium oyster sauce		240
紅燒四頭湯鮑伴時蔬 ■Braised 4-head whole abalone with premium oyster sauce		58
花菇和刺參 Braised premium sea cucumber with Chinese mushrooms		30
力	小 S	大 L
鮑甫燜鷄煲 Casserole of sliced abalone with chicken	68	102
黄湯燜海參小白菜 Braised sea cucumber with pumpkin cream and baby cabbage	58	87



# 杨游水 Live Fish

HERRYGARDEN	每一百克 per 100gm
紅斑 Red grouper	18
等設魚 Soon hock	16
老鼠斑 必須預訂 Pacific grouper Advance order is recommended	36
青衣 必須預訂 Green wrasse Advance order is recommended	18
東星斑 必須預訂 Coral trout Advance order is recommended	22
時魚~烹調法 Recommended cooking methods for live fish dishes	
港式清蒸	

Steamed Hong Kong style

#### 港式油浸

Deep fried Hong Kong style

#### 豉汁蒸

Steamed with spicy black bean sauce

#### 剁椒蒸

Steamed with pickled chilies

#### 蒜茸蒸

Steamed with garlic

#### 西湖糖醋

Fried with sweet and sour sauce, capsicum and cucumber

#### 油浸豉油皇蒜子

Deep-fried with fragrant garlic and superior soy broth







## 活龍蝦 Live Lobster, Prawn

CHERRYGARDEN

活龍蝦 Live rock lobster	60
游水活蝦 Live Tiger prawns 小 Small 大 Large	34 51
草蝦~烹調法 Recommended cooking methods for live seafood dishes	
豉椒蒸 Steamed with black bean sauce	
蒜茸蒸 Steamed with garlic-soy sauce	
港式清蒸 Steamed Hong Kong style	
極品醬煮 Wok-fried with XO sauce	
上湯牛油煮 Stir-fried with butter and garlic in superior broth	
白灼 Poached	
蛋白煮 Wok-fried with scrambled egg white	
14. 5篇	

Wok-fried with five-spiced salt



## 海鮮類 Seafood Specialities

	per	毎位 portion
黒蒜蛋白煮大蝦皇 Baked Tiger prawn with Yunnan black garlic and egg white		22
豉油皇蒸鳕魚 <sup>™</sup> Steamed cod fillet in homemade soy sauce		24
蜜椒燒鱈魚		
Honey-marinated baked cod fillet with black pepper		24
	,),	大 L
XO 醬龍蝦球炒珍菌時蔬 Wok-fried lobster with vegetables and mushrooms in XO sauce	70	105
政油皇蒸鳕魚	70	105
炎何主然為無 ■■ Steamed cod fillet in homemade soy sauce	46	66
蜜椒燒鱈魚		
Honey-marinated baked cod fillet with black pepper	46	66
瑶柱扒時蔬 Cantonese style stir-fried seasonal vegetables with conpoy 豉汁鳕魚球菠菜豆腐煲	26	42
Braised cod fish with spinach tofu, capsicum and black bean sauce	32	48
芹香帶子炒雙菇 ● Wok-fried Pacific Ocean scallops with celery and mushrooms	34	51
腰果宮保蝦球 Wok-fried live Tiger prawns with dried chili, onions and cashew nuts	30	45
避風塘炒生蝦  Stir-fried live Tiger prawns with minced dried shrimps curry leaves and almond slivers	32	48
酸甜,芥末兩味蝦 Prawn duet cooked with zesty sweet sauce and wasabi-ajoli	32	48



# 杨鹟和鴨 Poultry

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蒜燒醬烤鷄脯 Oven-baked boneless spring chicken with garlic barbecue sauce	26	39
宫保腰果鷄丁 Wok-fried chicken with cashew nuts and dried chili	26	39
避風塘香辣脆皮鷄 "Bi Feng Tang" style roasted chicken	26	39
芝麻香茜炸鵝肉卷 Crispy spring roll with goose meat and coriander	26	39
鷄同鴨講 "Chicken & Duck Talk" A combination of sautéed chicken with celery and sliced roasted duck	32	48



# 牛,黑豚肉和羊 Beef, Pork, Lamb

	per	每位 portion
蒜燒和牛 ● Pan-fried A4 Miyazaki Wagyu beef sirloin with garlic barbecue sauce and sautéed vegetables		48
	小 S	大 L
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	68	96
蒜片黑椒牛柳粒 ■ Pan-fried beef cubes with sliced garlic in black pepper sauce	28	42
<b>蘿卜牛筋腩煲</b> Slow-cooked beef brisket casserole stew with tendon and turnip	28	42
菠蘿咕嚕黑豚肉 ● "Gu Lao Rou style" Kurobuta pork with pineapple cucumber and capsicum in sweet and sour sauce	28	42
凉瓜烟曼加利察排骨煲 Casserole-braised Mangalica pork collar with bitter gourd and black bean sauce	28	42
山楂燜西班牙排骨 Hawthorne-glazed Iberico pork ribs	28	42
雙冬燜羊腿肉煲 Braised lamb leg in clay pot with flower mushrooms and bamboo shoot	32	48



### 蔬菜,豆腐 Vegetable, Tofu

CHERRY GARDEN		小 S	大
XO鬆菇蘆笋炒芥蘭段		3	L
Stir-fried asparagus with Hong Kong ka and hon-shimeji mushrooms in spicy X		26	39
上湯金腿扒白菜苗			
Braised baby cabbage with superior br	oth and "Jinwa" ham	24	36
三蛋浸莧菜苗			
Stir-fried Chinese spinach with egg in s	uperior stock	24	36
櫻花蝦乾煸四季豆			
Wok-fried string beans with minced po sakura dried shrimps and garlic in black		24	36
猴頭菇菠菜豆腐盒			
Braised homemade tofu with monkey	head mushrooms	24	36
and green vegetables			
金瓜醬拌水晶餃			
Steamed mushroom crystal dumplings with pumpkin cream		24	36
黑蒜珍菌炒時蔬			
大いで 国 グ 呵 疏 Stir-fried green vegetables with mushro	ooms and black garlic	24	36
清炒各類時蔬			
Your choice of fresh vegetables		22	33
	西蘭花 Broccoli		
	莧菜苗 Baby Chinese spinach		
香港菜心 Hong Kong choy sum			
美國蘆笋 Green asparagus			
烹調法			
Recommended cooking methods for o	ur fresh vegetables		

清炒

Stir-fried

蒜蓉炒

Stir-fried with garlic

XO 醬炒

Stir-fried with XO sauce

上湯灼

Poached with superior stock



# 杨 絲 苗 Rice

		2 小	大 L
	鮑魚鶏粒燴飯 Fragrant fried rice with diced abalone and diced chicken in superior sauce	48	72
	蛋白蟹肉幹貝炒飯 Fragrant fried rice with crab meat, egg white and conpoy	26	39
PARTIE NO.	, 生菜和牛菘炒飯 Wagyu beef fried rice with lettuce and egg	26	39
	青姜革帶子炒飯 Scallop, asparagus and egg fried rice with tobiko and ginger-scallion emulsion	24	36
	臘味時蔬炒五谷米飯 Five grain fried rice with Cantonese pork sausage and vegetables	24	36
	醬油什菜炒飯 Fragrant vegetarian fried rice with diced mushrooms and vegetables	20	30
	金銀饅頭 Combination of Chinese fried and steamed mantou	16	24



## 面類 Noodle

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金菇乾貝烟伊面 Braised ee-fu noodles with conpoy, Enoki mushrooms and yellow chives	22	33
生蝦燜米粉 Braised vermicelli with live prawns, mushrooms and bean sprout	28	42
菜終乾炒面綫 Stir-fried wheat noodles with egg, vegetables and Chinese chives	22	33
海鮮乾炒面綫 Stir-fried wheat noodles with prawns, scallops, silver sprouts and yellow chives	26	39
滑蛋海鮮炒面 Cantonese style crispy egg noodles with seafood and choy sum	26	39
豉油皇乾炒黑豚肉炒面 Stir-fried egg noodles with Kurobuta char siew pork and silver sprouts	24	36
	per	每位 portion
榨菜火鴨絲拉面 La mian soup with shredded duck and Sichuan vegetables in clear duck broth		12



# 甜品誘惑 Ma Sweet Temptation

每位 per portion 冰花炖燕窩 Double-boiled superior bird's nest with rock sugar (hot or cold) 78 紅棗炖雪蛤 Double-boiled hasma with red dates (hot or cold) 32 杏仁茶湯丸 Almond cream with glutinous rice dumpling 10 Cherries in nui er hong and aged kuei hua wine cocktail jelly 10 with lychee sorbet 黑珍珠 Organic black bean pudding with avocado 10 and sesame ice cream 青檸雪芭楊枝甘露 Chilled mango with sago pearls, pomelo and lime sorbet 10 栗子山楂糕 Hawthorne jelly with chestnut 10 冰鎮水果盆 ▼Sliced fruits composition 10 豆沙鍋餅 Crispy pancake with azuki bean paste 16 萬壽蟠桃 Longevity buns with custard filling 3