



CHERRY GARDEN

## 點心早午餐

Father's Day Dim Sum Brunch  
18 and 19 June 2022

Special dish of the day  
(only one serving)

明爐港式脆皮燒鵝配櫻桃醬  
Charcoal-roasted Hong Kong goose  
served with cherry sauce

鬆露醬珍菌時蔬炒帶子  
Wok-fried Pacific Ocean scallops  
with celery and mushrooms in truffle sauce

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

Adults  
88

Children  
7 – 12 yrs  
48

# 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

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

# 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

Signature dish



Vegetarian selection



Gluten free selection



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## 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