



Special Lunch Set Menu

點心三拼

蝦餃, 燒賣, 小籠包

Dim sum trilogy

Steamed prawn dumpling with black garlic

Steamed pork siew mai with baby abalone

Steamed pork xiao long bao

蟲草花鮑片雪耳炖鷄湯

Double-boiled clear chicken soup with cordyceps
sliced abalone and snow fungus

剝椒蒸鱈魚伴自制豆腐

Steamed cod fish fillet with pickled chillies and spinach tofu
in homemade soy sauce

臘味時蔬炒五谷米飯

Five grain fried rice with Cantonese pork sausage and vegetables

黑珍珠

Organic black bean pudding with avocado
and sesame ice cream

58 per guest
for a minimum of 2 guests

2007



CHERRY GARDEN

思 | Thought

片皮北京鴨

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

鬆茸鮑片雪耳炖鷄湯

Double-boiled clear soup with sliced abalone
matsutake and snow fungus

XO 醬帶子蝦球炒珍菌時蔬

Wok-fried prawn and scallop
with vegetables and mushrooms in XO sauce

豉汁蒸鱈魚自制豆腐

Steamed cod fillet with homemade tofu
in black bean sauce

蒜燒和牛

Pan-fried A4 Miyazaki Wagyu beef sirloin
with garlic barbecue sauce and sautéed vegetables

脆米龍蝦湯泡飯

Rice in superior broth with lobster

青檸雪芭楊枝甘露伴栗子山楂糕

Chilled mango with sago pearls, pomelo and lime sorbet
Hawthorne jelly with chestnut

138 per guest
for a minimum of 2 guests



CHERRY GARDEN

心 | Heart

片皮北京鴨

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

紫菜瑤柱龍蝦羹

Thick superior lobster soup with conpoy and seaweed

上湯牛油煮大蝦

Stir-fried King prawn with butter and garlic superior broth

黑豚肉豆腐鱈魚煲

Braised cod fillet and Kurubota char siew in bean sauce

蒜燒醬烤鷄脯

Oven-baked boneless spring chicken
with garlic barbecue sauce

臘味時蔬炒五谷米飯

Five grain fried rice
with Cantonese pork sausage and vegetables

黑珍珠

Organic black bean pudding
with avocado and sesame ice cream

98 per guest
for a minimum of 2 guests

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



CHERRY GARDEN

牡丹花 | Peony

三拼盤

芥末蝦, 黑豚靚叉燒, 燒腩肉

Trio platter

Crispy wasabi-aioli prawn with fresh mango and tobiko

Honey-glazed Kurobuta char siew

Cantonese style roasted crackling pork belly

紫菜瑤柱龍蝦羹

Thick superior lobster soup, conpoy and seaweed

蚝油花菇鮑片燜鴨翼

Braised duck wings with abalone and Chinese mushroom in oyster sauce

豉汁鱈魚球菠菜豆腐煲

Braised cod fish

with spinach tofu and capsicum in black bean sauce

海鮮乾炒面綫

Stir-fried wheat noodles with

prawn, scallop, silver sprouts and yellow chives

櫻桃紅

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

78 per guest
for a minimum of 2 guests



金蓮花 | Vegetarian Set Lunch

健康三拼盤

椒鹽四季豆，芥末猴頭菇，酸甜茄子

Vegetarian combination

String bean with five spice

Monkey head mushrooms with wasabi dressing

Savoury-sweet eggplant

點心素三品

Vegetarian dim sum trilogy

Steamed crystal dumpling

Corn siew mai

Spinach skin dumpling

金瓜珍菌扒豆付時蔬

Braised tofu with mixed vegetables and mushrooms
in pumpkin sauce.

綠茶什菜泡飯

Rice in superior broth

with mixed vegetables and green tea leaves

青檸雪芭楊枝甘露伴栗子山楂糕

Chilled mango with sago pearls, pomelo and lime sorbet

Hawthorne jelly with chestnut

58 per guest