

Monthly Special Lychee Cuisine

Dish of the Month June 2022

	Per person
櫻桃紅伴荔枝馬蹄糕 Cherries in nui er hong and lychee sorbet with lychee and water chestnut jelly	12
	(2-3 persons)
西京荔枝醬蔥燒焗鳕魚件 Baked cod fish fillet in teriyaki sauce and mayonnaise with leek and lychee sauce	46
極品醬荔枝珍菌帶子蘆笋 Wok-fried Pacific Ocean scallops with lychee asparagus and mushrooms in homemade XO sauce	32



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Lunch Set Menu

櫻桃園燒味拼盤醉鷄,燒肉,燒鴨

Cherry Garden platter
Drunken chicken in hua diao and rose dew wine
Cantonese style roasted crackling pork belly
Charcoal-roasted duck served with cherry sauce

時日老火例湯

Cherry Garden's daily chicken soup

西京荔枝醬葱燒焗鳕魚件

Baked cod fish fillet in teriyaki sauce and mayonnaise with leek and lychee sauce

牛筋腩湯拉面

La mian beef soup with beef brisket casserole stew and tendon

櫻桃紅伴荔枝馬蹄糕

Cherries in nui er hong and lychee sorbet with lychee and water chestnut jelly

68 per guest for minimum of 2 guests



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Dinner Set Menu

北京片皮鴨

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

西京荔枝醬葱燒焗鳕魚件

Baked cod fish fillet in teriyaki sauce and mayonnaise with leek and lychee sauce

黑蒜和牛片炒蜜糖豆

Wok-fried sliced A4 Miyazaki beef in oyster sauce with honey pea and black garlic

菜絲乾炒面綫

Stir-fried wheat noodles with egg and vegetables

櫻桃紅伴荔枝馬蹄糕

Cherries in nui er hong and lychee sorbet with lychee and water chestnut jelly

118 per guest for minimum of 2 guests