



點心早午餐

New Year Weekend
Dim Sum Brunch
31 December 2022
01 & 02 January 2023

蟲草花瑶柱炖鷄湯

Double-boiled chicken soup with cordyceps flower and conpoy

香濃黑芝麻核桃包

Steamed black sesame walnut bun

枝竹紅燒燜猪脚花菇煲

Braised pig trotter with Chinese mushroom and beancurd stick


Served from 11:00am to 1:00pm
and 1:30pm to 3:30pm

Adult
SGD 108


Children (7 – 12 yrs)
SGD 54

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

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 宮保腰果雞丁

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

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