



New Year's Eve Dinner Menu

31 December 2020

櫻桃園拼盤

青姜茸雞 燒肉 鴨絲海蜇

Cherry Garden trio platter

Ginger-scallion chicken

Cantonese style roasted crackling pork belly

Jellyfish and shredded duck salad with soya sauce

金菇幹貝龍蝦羹

Thick superior lobster soup, conpoy and enoki mushroom

清蒸鱈魚伴自制豆腐

Steamed cod fillet with spinach tofu in homemade soy sauce

櫻桃園香煎和牛

Pan-fried A4 Miyazaki Wagyu beef sirloin

with homemade cherry sauce and sautéed vegetables

大蝦皇燜伊面

Braised Ee-fu noodles with King prawn

黑珍珠伴綠茶搗沙湯圓

Duo dessert

Organic black bean pudding with avocado and sesame ice cream

Glutinous green tea rice dumpling with ground peanuts

158 per guest
for minimum of 2 guest

2011



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櫻桃園拼盤

青姜茸鷄 燒肉 鴨絲海蜇

Cherry Garden trio platter

Ginger-scallion chicken

Cantonese style roasted crackling pork belly

Crispy wasabi-aioli prawns with fresh mango and tobiko

鬆茸鮑片雪耳炖鷄湯

Double-boiled clear soup

with sliced abalone, Matsutake and snow fungus

XO 醬帶子炒珍菌時蔬

Wok-fried scallop

with vegetable and mushrooms in XO sauce

清蒸鱈魚伴制作豆腐

Steamed cod fillet with spinach tofu in homemade soy sauce

櫻桃園香煎和牛

Pan-fried A4 Miyazaki Wagyu beef sirloin

with homemade cherry sauce and sautéed vegetables

大蝦皇燜伊面

Braised Ee-fu noodles

with King prawn

甜品精選

櫻桃紅 綠茶搗沙湯圓 山楂糕

Trio dessert

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

Glutinous green tea rice dumpling with ground peanuts

Hawthorne jelly with chestnut

178 per guest
for minimum of 2 guest

Our chef will be delighted to assist you with any dietary requests
Prices are in Singapore dollars and are subject to 10% service charge and 7% government tax



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櫻桃園拼盤

北京鴨卷 醉鷄 青芥末蝦球

Cherry Garden trio platter

Peking duck roll

Drunken chicken in hua diao and rose dew wine

Crispy wasabi-aioli prawn with fresh mango and tobiko

蘑菇阿拉斯加蟹肉羹

Thick soup of Alaskan crab with Shiitake and truffle oil

紅燒四頭湯鮑伴時蔬

Braised 4-head whole abalone with premium oyster sauce

XO 醬帶子炒珍菌時蔬

Wok-fried scallop

with vegetable and mushrooms in XO sauce

清蒸鱈魚伴制作豆腐

Steamed cod fillet with spinach tofu in homemade soy sauce

黑椒炒青紅椒和牛片

Pan-fried sliced Wagyu beef with capsicum in black pepper sauce

龍蝦球燜伊面

Braised Ee-fu noodles with lobster

甜品精選

椰青青檸雪芭楊枝甘露 綠茶搗沙湯圓 山楂糕

Trio dessert

Chilled mango with sago pearls, pomelo and lime sorbet in young coconut

Glutinous green tea rice dumpling with ground peanuts

Hawthorne jelly with chestnut

198 per guest
for minimum of 2 guest

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New Year's Eve Children Dinner Menu

31 December 2020

雙味拼盤

燒肉 燒鴨

Charcoal-roasted BBQ meat platter
Cantonese style roasted crackling pork belly
Roasted duck

鷄茸玉米羹

Chicken soup
with sweetcorn and egg white

清蒸鱈魚伴制作豆腐

Steamed cod fillet
with spinach tofu in homemade soy sauce

菠蘿咕嚕黑豚肉伴蛋炒飯

"Gu Lao Rou style" Kurobuta pork, pineapple and cucumber
in sweet and sour sauce served with fragrant egg fried rice

黑珍珠

Organic black bean pudding
with avocado and sesame ice cream

78 per child

Our chef will be delighted to assist you with any dietary requests
Prices are in Singapore dollars and are subject to 10% service charge and 7% government tax