



點心 早午餐 |
Singapore Night Race
Dim Sum Brunch
1 and 2 October 2022

Special dish of the day

潮州滷水鵝片
Braised sliced goose fillet with five spices

黑鬆露醬炒珍菌時蔬帶子
Wok-fried Hokkaido scallop
with vegetable and mushrooms in black truffle sauce

Served from 12 to 2:30pm

Adults
108

Children
7 – 12 yrs
58

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 宮廷酸辣湯

Imperial hot and sour seafood soup

17 素珍寶炖湯

 Double-boiled 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 玫瑰醉酒雞

 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




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

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

Signature dish



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