



New Year's Eve Dinner Menu

31 December 2021

三拼盤

蚝皇鮑角, 燒肉, 泥芋帶子

Cherry Garden trio platter

Sliced abalone braised in premium oyster sauce
Cantonese style roasted crackling pork belly
Crispy yam dumpling with scallops

金瓜羊肚菌龍蝦羹

Golden pumpkin soup with morel mushroom and lobster

梅菜蒸鱈魚伴制作豆腐

Steamed cod fillet with preserved vegetable
and homemade spinach tofu in soy sauce

櫻桃園香煎和牛

Pan-fried A4 Miyazaki Wagyu beef sirloin
with homemade cherry sauce and sautéed vegetables

上湯大蝦皇伴臘味時蔬炒五谷米飯

Stir-fried king prawn with butter and garlic in superior broth
accompanied with five grain fried rice, vegetables
and Cantonese pork sausage

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

2110



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三拼盤

泥芋帶子,燒肉,奶檸脆蝦球

Cherry Garden trio platter
Crispy yam dumpling with scallops
Cantonese style roasted crackling pork belly
Deep fried crispy prawn with lemon butter sauce

鬆茸鮑片雪耳炖鷄湯

Double-boiled clear soup
with sliced abalone, Matsutake and snow fungus

XO 醬炒龍蝦球珍菌時蔬

Wok-fried lobster with vegetable and mushrooms in XO sauce

清蒸笋殼魚件伴自制豆腐

Steamed "soon hock" fillet
with homemade spinach tofu in soy sauce

櫻桃園香煎和牛

Pan-fried A4 Miyazaki Wagyu beef sirloin
with homemade cherry sauce and sautéed vegetables

斯裏蘭卡蚧肉燜伊面

Braised ee-fu noodles with Sri Lankan crab meat

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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櫻桃三拼盤

北京鴨卷, 泥芋帶子, 奶檸脆蝦球

Cherry Garden trio platter
Peking duck roll
Crispy yam dumpling with scallops
Deep fried crispy prawn with lemon butter sauce

蘑菇蛋白龍蝦燕窩羹

Thick soup of lobster, bird nest infused with truffle oil

紅燒三頭湯鮑伴時蔬

Braised 3-head whole abalone with premium oyster sauce

珊瑚蚌炒珍菌時蔬

Wok-fried coral mussel
with vegetable and mushrooms

家鄉蒸笋殼伴制作豆腐

Steamed "soon hock" fillet
with homemade spinach tofu in soy sauce

黑椒炒青紅椒和牛片

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

幹燒蚧肉燜伊面

Braised ee-fu noodles with crab meat

甜品精選

椰青青檸雪芭楊枝甘露, 綠茶擂沙湯圓, 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 2021

櫻桃雙拼盤

奶檸脆蝦球,燒肉

Duo Platter

Deep fried crispy prawn with lemon butter sauce
Cantonese style roasted crackling pork belly

金瓜羊肚菌雞粒羹

Golden pumpkin soup with morel mushroom and diced chicken

清蒸鱈魚伴制作豆腐

Steamed cod fillet

with spinach tofu in homemade soy sauce

蒜燒醬烤雞脯伴蛋炒飯

Oven-baked boneless spring chicken with garlic barbecue sauce
and fragrant egg fried rice

黑珍珠

Organic black bean pudding
with avocado and sesame ice cream

98 per child

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