



Cherry Garden

New Year's Eve

6-course Set Dinner Menu

櫻桃雙拼盤
涼伴辣鮑片 千絲帶子卷

Duo Platter

Chilled sliced abalone with organic vegetable
in homemade spicy sauce
Deep-fried kataifi roll with scallops

金瓜羊肚菌雞茸香煎龍蝦肉羹
Golden pumpkin soup with morel mushroom,
diced chicken and pan-fried lobster meat

避風塘豉油皇炸鱈魚

"Bi Feng Tang" style deep-fried cod fillet in homemade soy

蒜片黑椒牛柳粒

Pan-fried beef cubes with sliced garlic in black pepper sauce

上湯大蝦皇配金菇乾貝燜伊面

Stir-fried king prawn with butter and garlic in superior broth
Braised ee-fu noodle with conpoy, enoki mushroom
and yellow chives

甜品精選

黑珍珠綠茶搗沙湯圓

Duo Dessert

Organic black bean pudding with avocado and sesame ice cream
Glutinous green tea rice dumpling with grounded peanut

SGD158 per guest
for a minimum of 2 guests



Cherry Garden

New Year's Eve

8-course Set Dinner Menu

櫻桃三拼盤

北京鴨卷、千絲帶子卷、脆皮燒腩肉

Trilogy

Peking duck roll

Deep-fried kataifi roll with scallops

Cantonese style roasted crackling pork belly

蘑菇蛋白香煎龍蝦羹

Thick soup of pan-fried lobster, matsutake and truffle oil

紅燒五頭湯鮑刺參伴時蔬

Braised 5-head whole abalone and sea cucumber
with premium oyster sauce

珍菌時蔬炒蝦球

Wok-fried prawns

with vegetables and mushrooms

雲南什菌荷香蒸笋殼

Traditional steamed « soon hock » fillet with
spinach tofu in homemade soy sauce

蒜片黑椒牛柳粒

Pan-fried beef cubes with sliced garlic in black pepper sauce

瑤柱幹燒蚧肉燜伊面

Braised ee-fu noodle with crab meat and conpoy

甜品精選

椰青青檸雪芭楊枝甘露、蓮蓉煎堆、荔枝枸杞桂花糕

Trio dessert

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

Deep-fried sesame ball with lotus paste

Chilled osmanthus jelly with lychee

SGD188 per guest
for a minimum of 2 guests