



Teochew Cuisine Dish of the Month

Dish of the Month August 2022

	2-3 persons
潮州滷水鵝片 Braised sliced goose fillet with five spices	30
	per person
潮州豆醬蒸雪魚 Steamed cod fish in Teochew style	22
五香炸蝦蟹棗 Deep fried crab and prawn meat ball with squid paste minced pork, water chestnut, five spiced powder and coriander	28
流沙芋香白果芝麻棗 Deep fried sesame ball with yam paste and ginkgo nuts	12



CHERRY GARDEN

Teochew Cuisine Lunch Set Menu

August 2022

潮州滷水鵝片拼五香炸蝦蟹

Braised sliced goose fillet with five spices
Deep fried Crab and Prawn Meat Ball with Squid paste,
minced pork, water chestnut, five spiced powder and coriander

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Cherry Garden's daily chicken soup

潮州豆醬蒸鱈魚

Steamed cod fish in Teochew Style

潮式家常芋頭炒臘味飯

Teochew-style yam fried rice with Cantonese pork sausage

蘆薈凍拼流沙香芋白果芝麻球

Chilled aloe vera jelly with lemon grass and
Deep fried sesame ball with
yam paste and ginkgo nuts

68 per guest
for a minimum of 2 guests



Teochew Cuisine Dinner Set Menu

August 2022

潮州滷水鵝片 五香蝦蟹棗 脆皮燒腩肉

Braised sliced goose fillet with five spices
Deep fried crab and prawn meat ball with squid paste,
minced pork, water chestnut, five spiced powder and coriander
Cantonese style roasted crackling pork belly

蘑菇澳洲龍蝦羹

Thick superior Australian lobster soup with mushroom

蚝皇海參花菇金磚豆腐

Braised sliced sea cucumber and Chinese mushroom
with premium oyster sauce and spinach tofu

潮州豆醬蒸鱈魚

Steamed cod fish in Teochew Style

珍菌時蔬帶子

Wok-fried Pacific Ocean scallops with
celery and mushrooms

潮式家常芋頭炒臘味飯

Teochew-style yam fried rice with Cantonese pork sausage

蘆薈凍拼流沙香芋白果芝麻球

Chilled aloe vera jelly with lemon grass and
Deep fried sesame ball with
yam paste and ginkgo nuts

118 per guest
for a minimum of 2 guests