



CHERRY GARDEN

## 點心 早午餐

Christmas Day Dim Sum Brunch

25 December 2020

Special dish of the day

(only one serving)

海參鮑甫時蔬

Braised sliced abalone  
and sea cucumber with vegetable

芹香帶子炒雙菇

Wok-fried Pacific Ocean scallops  
with celery and mushrooms

Served from 11am to 1pm

and 1.30pm to 3.30pm

Adults

98


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 荷葉糯米雞

Steamed glutinous rice wrapped in lotus leaf with Cantonese chicken sausage and mushrooms

## 8 荔枝付皮卷

Crispy bean curd roll filled with prawn and lychee


## 9 芝麻香茜炸鵝肉卷

Crispy spring roll with goose meat and coriander

## 10 蜂巢芋角

Fried yam puff with roasted duck and mushroom

## 11 極品醬炒羅卜糕

 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

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

# 湯羹冷菜小食 | Appetizer, Soup

## 16 宫廷酸辣湯

Imperial hot and sour seafood soup

## 17 素珍寶炖湯

  Double-boiled black trio of mushroom soup with carrot and snow fungus

## 18 鄭師父老火例湯

Chef Cheng's daily soup


## 19 金瓜鷄茸粟米羹

 Golden pumpkin soup with minced chicken and corn


## 20 玫瑰醉酒鷄

 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

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# 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 chili 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 chili

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## 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 and curly dough congee

### 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

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# 甜品 | Dessert


## 43 青檸雪芭楊枝甘露

 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 栗子山楂糕

 Hawthorne jelly with chestnut

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