



## Michelin Star Chef Fei Takeover at Cherry Garden



Dive into a thoughtfully curated menu showcasing Chef Fei's innovative renditions of Teochew-Cantonese cuisine in a limited-time takeover from 1 - 3 August 2024.

### 午餐品尝菜单 *Lunch Tasting Menu*

#### 前菜 *Appetiser*

冰爽泡青笋

Pickled marinated celtuce

鲜拌海螺片

Cold marinated sliced sea whelk

糖醋香酥肉

Fermented sweet and sour pork

#### 汤品 *Soup*

头水紫菜冲浪加拿大象拔蚌

Canadian geoduck with seaweed

#### 主菜 *Main Course*

陈皮豉蒜菜脯酱蒸东海黄鱼

Steamed yellow croaker with turnip, fermented soybean and orange peel

#### 点心 *Dim Sum*

岭南虾饺皇

'Har Gau' steamed shrimp dumpling

水晶潮州粉果

Steamed pork and mushroom dumpling

黑松露青瓜酥

Black truffle and cucumber puff

#### 甜品 *Dessert*

冰花柠香炖金银耳羹

Chilled double-boiled silver fungus with citrus

128 per person

*Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.*

晚餐品尝菜单 *Dinner Tasting Menu*

前菜 **Appetiser**

冰爽泡青笋

Pickled marinated celtuce

鲜拌海螺片

Cold marinated sliced sea whelk

糖醋香酥肉

Fermented sweet and sour pork

汤品 **Soup**

头水紫菜冲浪加拿大象拔蚌

Canadian geoduck with seaweed

主菜 **Main Course**

风范汁龙虾仔

Baby lobster in superior broth

玫瑰岩盐煎烹雪花牛肉

Pan-seared Wagyu beef with Himalayan salt

陈皮豉蒜酱蒸东海黄鱼

Steamed yellow croaker with turnip, fermented soybean and orange peel

菠菜苗塘心萝卜

Baby spinach with braised radish

XO酱菜脯牛肉炒饭

Fried rice with beef and preserved radish in XO sauce

甜品 **Dessert**

冰花柠香炖金银耳羹

Chilled double-boiled silver fungus with citrus

**198 per person**

*Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.*