



CHERRY GARDEN

如意吉祥



Usher in a prosperous Lunar New Year. Celebrate success and good fortune with family and friends at Cherry Garden

Be it a joyous family reunion or celebration with friends, Cherry Garden offers the perfect setting for a memorable dining experience. Mark an auspicious beginning to the year with the Luxurious Pen Cai, and indulge in traditional Yu Sheng, handmade delicacies as well as signature set menus presented by Executive Chinese Chef Cheng Hon Chau

迎春接福，万象更新，樱桃园依旧是您欢庆农历新年的最佳选择。

今年，樱桃园推出独制的豪华盆菜，招牌鱼生，吉祥礼品和郑汉州师傅的极品佳肴伴您顺利度过丰盛的新年



Prosperity Yu Sheng

# 盆满钵满

Success

风生水起鱼生

Prosperity Yu Sheng  
with salmon and crispy fish skin

豪华盆菜

Luxurious Pen Cai  
(4-head abalone, lobster, scallop, prawn, sea cucumber, dried oyster roll, conpoy, dace fillet, black moss, Chinese mushrooms, Tientsin cabbage, Cantonese pork sausage, roasted pork belly, roasted duck, chicken, wolfberries)

XO酱芹香炒珍菌

Wok-fried mushrooms and celery with XO sauce

樱花虾乾扁四季豆

Wok-fried string beans with minced pork sakura dried shrimps and garlic in black bean sauce

腊味时蔬炒五谷米饭

Five grain fried rice with Cantonese pork sausage and vegetables

青柠雪芭荔枝甘露

Chilled mango with sago pearls, pomelo and lime sorbet

美点双辉

Chinese New Year delight

148 per guest  
(minimum of six guests)

六小时前预定

Please order six hours prior to reservation

Our chefs will be delighted to assist you with any dietary requirements  
Prices are in Singapore dollar and subject to 10% service charge and 7% government tax

# 满堂欢笑

Joyous

风生水起鱼生  
Prosperity Yu Sheng  
with salmon and crispy fish skin

松茸干贝炖春鸡汤  
Double-boiled spring chicken soup  
with matsutake, snow fungus  
and dried scallops

杏片虾拼脆皮烧肉  
Duo combination  
Crispy almond prawns with fresh mango  
and flying fish roe  
Cantonese style roasted crackling pork belly

发菜六头鲍鱼伴荷包鸡  
Braised 6-head abalone and black moss with  
steamed traditional eight treasure chicken

菜甫蒸龙虎斑件  
Steamed dragon spot garoupa fillet  
with preserved vegetables and mushrooms

金菇鸭丝焖伊面  
Braised ee-fu noodles with shredded duck,  
enoki mushrooms and yellow chives

黑珍珠  
Organic black bean pudding with avocado  
and sesame ice cream

美点双辉  
Chinese New Year delight

138 per guest  
(minimum of two guests)

# 国泰民安

Harmony

三文鱼, 阿拉斯加蟹, 黑松露鱼生  
Salmon Yu Sheng  
with Alaskan crabmeat and black truffle

紫菜瑶柱龙虾羹  
Thick superior lobster soup, conpoy  
and seaweed

脆皮烧肉拼黑椒牛柳粒  
Duo combination  
Cantonese style roasted crackling pork belly  
Pan-fried beef cubes with sliced garlic  
in black pepper sauce

蚝皇辽参四头鲍鱼  
Braised 4-head abalone and  
premium sea cucumber in oyster sauce

家乡蒸鳊鱼  
Steamed cod fillet with mushrooms  
and black fungus in superior soy sauce

大虾皇焖伊面  
Braised ee-fu noodles  
with king prawn, enoki mushrooms  
and silver sprouts

燕窝杏仁茶  
Almond cream with superior bird's nest

美点双辉  
Chinese New Year delight

208 per guest  
(minimum of two guests)

# 如意吉祥

Auspicious

旗开得胜鱼生  
Treasure Yu Sheng  
with hamachi and crispy fish skin

紫菜瑶柱龙虾羹  
Thick superior lobster soup, conpoy  
and seaweed

杏片虾拼烧鸭  
Duo combination  
Crispy almond prawns with fresh mango  
and flying fish roe  
Charcoal-roasted duck served  
with cherry sauce

四头鲍鱼伴发菜蚝豉卷  
Braised 4-head abalone with black moss  
and dried oyster wrapped in beancurd skin

剁椒蒸龙虎斑件  
Steamed dragon spot garoupa fillet  
with pickled chillies

腊味时蔬炒五谷米饭  
Five grain fried rice  
with Cantonese pork sausage  
and vegetables

樱桃红  
Cherries in nui er hong and aged kuei hua  
wine cocktail jelly with lychee sorbet

美点双辉  
Chinese New Year delight

168 per guest  
(minimum of two guests)

# 延年益寿

Longevity

长寿健康捞生  
青萍果, 蜜瓜, 芒果  
Garden of Health Yu Sheng  
with fresh fruits and vegetables

素珍宝炖汤  
Double-boiled bamboo pith soup  
with carrots, red dates and white fungus

杏香猴头菇西菜  
Crispy almond monkey head mushrooms  
with micro greens

腰果炒时蔬  
Stir-fried seasonal vegetables  
with cashew nuts

羊肚菌红烧豆腐  
Braised tofu with morel mushrooms and  
assorted vegetables

菜丝乾炒米线  
Stir-fried mee sua noodles with  
vegetables and bean sprouts

椰青黑珍珠  
Homemade organic black bean pudding  
with sesame ice cream in young coconut

美点双辉  
Chinese New Year delight

128 per guest  
(individually plated)

## Luxurious Pen Cai



# 凤生水起

## Prosperity

凤生水起鱼生  
Prosperity Yu Sheng  
with salmon and crispy fish skin

松茸干贝炖春鸡汤  
Double-boiled spring chicken soup  
with matsutake, snow fungus  
and dried scallops

XO 酱珍菌龙虾球  
Sautéed lobster with mushrooms  
and seasonal vegetables in XO sauce

菜甫蒸龙虎斑件  
Steamed dragon spot garoupa fillet  
with preserved vegetables  
and mushrooms

蒜香和牛伴腊味时蔬炒五谷米饭  
Duo combination  
Pan-fried A4 Miyazaki Wagyu beef in  
barbecue garlic sauce with vegetables  
Five grain fried rice  
with Cantonese pork sausage and  
vegetables

青柠雪芭荔枝甘露  
Chilled mango with sago pearls, pomelo  
and lime sorbet

美点双辉  
Chinese New Year delight

148 per guest  
(minimum of two guests)  
(individually plated)

# 竹报平安

## Wealth

五彩缤纷鱼生  
阿拉斯加蟹,三文鱼,黑松露,黑鱼子  
Triumph Yu Sheng  
with Alaskan crab meat, salmon, black truffles  
and black caviar

松茸干贝炖春鸡汤  
Double-boiled spring chicken soup  
with matsutake, snow fungus and dried scallops

发财干鲍甫伴辽参  
Braised premium sea cucumber  
with sliced Australian 15-head dried abalone  
in oyster sauce

剁椒蒸红斑鱼件  
Steamed red garoupa fillet  
with pickled chillies

蒜香和牛  
Pan-fried A4 Miyazaki Wagyu beef  
in barbecue garlic sauce with vegetables

上汤焗龙虾球烩伊面  
Sautéed lobster and garlic in superior broth  
with braised ee-fu noodles

冰花炖燕窝(冻)  
Chilled double-boiled bird's nest with rock sugar

美点双辉  
Chinese New Year delight

288 per guest  
(minimum of two guests)  
(individually plated)

# 周末家庭欢聚餐

Dim Sum Brunch (12 to 2.30pm)

## 1. 风生水起鱼生 Prosperity Yu Sheng

### 点心 Dim Sum

2. 黑金蒜虾饺 Steamed prawn dumpling with black garlic
3. 鲍鱼乾蒸烧卖 Steamed pork siew mai with baby abalone
4. 极品酱炒萝卜糕 Wok-fried radish cake with XO sauce
5. 蚝豉付皮卷 Crispy bean curd roll filled with dried oyster and prawn paste
6. 豉汁蒸伊比利亚排骨 Steamed Iberico pork ribs with black bean sauce
7. 梅辣酱蒸凤爪 Steamed phoenix claws with fermented bean sauce
8. 金汤小笼包 Steamed pork xiao long bao
9. 黑松露水晶饺 Steamed crystal dumpling with fresh mushrooms and black truffle
10. 红油酸辣饺子 Steamed prawn and pork dumpling
11. 合桃巧克力流沙包 Steamed walnut and dark chocolate bun

### 汤,羹 Soups

12. 宫廷酸辣汤 Imperial hot and sour seafood soup
13. 素珍宝炖汤 Double-boiled black trio of mushroom soup with carrot and snow fungus
14. 鸡茸玉米羹 Chicken soup with sweet corn and egg white
15. 金瓜羊肚菌鸡粒羹 Golden pumpkin soup with morel mushrooms and diced chicken
16. 油条皮蛋瘦肉粥 Shredded pork, century egg and curly dough congee

### 甜品 Desserts

37. 青柠雪芭荔枝甘露 Chilled mango with sago pearls pomelo and lime sorbet
38. 黑珍珠 Organic black bean pudding with avocado and sesame ice cream
39. 樱桃红 Cherries in nui er hong and aged kuei hua wine cocktail jelly served with lychee sorbet
40. 杏仁茶汤丸 Cream of almond with glutinous rice dumpling
41. 香煎年糕 Pan-fried nian gao

### 樱桃园精选 Cherry Garden Specials

17. 玫瑰醉酒鸡 Drunken chicken in hua diao and rose dew wine
18. 脆皮烧腩肉 Cantonese-style roasted pork belly
19. 黑豚靛叉烧 Honey-glazed Kurobuta char siew
20. 樱桃碳烧挂炉鸭 Charcoal-roasted duck
21. 海蜇青瓜捞螺肉 Chilled jellyfish with top shell and cucumber
22. 杏片虾球 Crispy almond prawns with fresh mango and flying fish roe
23. 蒜茸开边蒸生虾 Steamed live tiger prawns with minced garlic
24. 豉汁鳕鱼球菠菜豆腐煲 Braised cod fish with spinach tofu, capsicum and black bean sauce
25. 酱油鸭中翅 Braised mid-joint duck wings
26. 五香辣牛肉 Sliced braised beef fillet with five spices
27. 宫保腰果鸡丁 Wok-fried chicken with cashew nuts and dried chilli
28. 菠萝咕嚕黑豚肉 "Gu Lao Rou style" Kurobuta pork with pineapple, cucumber and capsicum in sweet and sour sauce
29. 蟹汁炸馒头 Fried Chinese bun served with chilli crab meat sauce
30. 极酱炒时蔬珍菌 Wok-fried seasonal vegetables and fresh mushrooms in XO sauce
31. 蒜茸炒菜苗 Sautéed Hong Kong vegetables with garlic
32. 蛋白和牛浸苋菜 Poached Chinese spinach with Wagyu beef and egg white
33. 樱花虾乾扁四季豆 Wok-fried string beans with minced pork, Japanese dried shrimp and garlic in black bean sauce
34. 滑子菇韭皇伊府面 Braised ee-fu noodles with nameko mushrooms, silver sprouts and chives
35. 腊味野米饭 Fragrant glutinous and wild rice with sweet aroma of waxed meat
36. 菜丝乾炒米线 Stir-fried mee sua noodles with vegetables and bean sprouts

98 per guest

138 per guest (minimum eight guests) for Private Room Dining  
(includes steamed traditional chicken with braised 6-head abalone)

# 樱桃园内喜迎春

Spring Festive Goodies

	Price w/o GST	Price w/ GST
文华发财礼篮 .....	668	714.75
Prosperity Hamper White wine, red wine, bird's nest, abalone, hasma, waxed meat, XO sauce, caramelised cashew nuts with sesame, Chinese tea, nian gao, pineapple sable, kueh bangkit cookies, almond cookies and peanut cookies		
东方好运礼篮 .....	438	468.65
Fortune Hamper Red wine, bird's nest, abalone, caramelised cashew nuts with sesame, Chinese tea, nian gao, pineapple sable, kueh bangkit cookies, almond cookies and peanut cookies		
樱桃园兴旺礼篮 .....	268	286.75
Abundance Hamper Red wine, caramelised cashew nuts with sesame, Chinese tea nian gao, pineapple sable, kueh bangkit cookies, almond cookies and peanut cookies		
凤梨酥 .....	28	29.95
Pineapple sable		
木薯酥 .....	28	29.95
Kueh bangkit cookies		
杏仁酥 .....	28	29.95
Almond cookies		
花生酥 .....	28	29.95
Peanut cookies		
鸿运萝卜糕 .....	42	44.95
Radish cake with waxed meat, dried shrimp, white radish and carrots		
红枣年糕 .....	42	44.95
Red dates nian gao		
焦糖紫菜脆腰果 .....	22	23.55
Cashew nuts coated with caramel and seaweed		

## 新春鸿运鱼生 Spring Festive Yu Sheng

		Price w/o GST	Price w/ GST
极品七彩鱼生 Bountiful Yu Sheng with Alaskan crab meat, salmon, black truffle and black caviar	Small Large	138 276	147.65 295.30
聚宝七彩鲍鱼生 Harmonious Yu Sheng with abalone and bonito flakes	Small Large	98 196	104.85 209.70
龙马精神喜鱼生 Harvest Yu Sheng with fresh lobster and golden leaf flakes	Small Large	98 196	104.85 209.70
风生水起鱼生 Prosperity Yu Sheng with salmon and crispy fish skin	Small Large	78 156	83.45 166.90
长寿健康捞起 Garden of Health Yu Sheng with fresh fruits and vegetables	Small Large	70 140	74.90 149.80

### 添加 Additional Side Dishes

阿拉斯加蟹肉 Alaskan crab meat	48	51.35
鲍鱼片 Sliced abalone	48	51.35
龙虾 Fresh lobster	48	51.35
黑松露片 Sliced black truffle	48	51.35
油甘鱼 Sliced hamachi fillet	28	29.95
三文鱼 Sliced salmon	18	19.25
香酥鱼皮 Crispy fish skin	13	13.90

## 传递樱桃园的春意 Bring Home Our Spring Dishes

	Price w/o GST	Price w/ GST
十发樱桃聚宝盆 Cherry Garden Superior Pot (5 persons)	340	363.80
	680	727.60 (10 persons)
仙顶贺金岁~樱桃碳烧挂炉鸭 Charcoal-roasted duck served with cherry sauce	88 (whole)	94.15
金猪贺新春~脆皮烧腩肉 Cantonese style roasted crackling pork belly	45 (4 persons)	48.15
家家齐开心~萝卜焖牛腩 Slow-cooked beef brisket stew with tendon and turnip	45 (4 persons)	48.15
富贵金鸡~荷香莲子百宝鸡 Steamed traditional eight treasure chicken	88 (whole)	94.15
生财聚宝盆~沙煲腊味饭 Steamed jasmine rice with Cantonese pork sausage in casserole	128 (6 persons)	136.95

Please order two days in advance

For restaurant reservations, please email [mosin-dining@mohg.com](mailto:mosin-dining@mohg.com) or call +65 6885 3500  
To place orders for festive goodies, please email [mosin-festive@mohg.com](mailto:mosin-festive@mohg.com) or call +65 6885 3081  
For online orders, please visit [mandarinoriental.oddle.me](http://mandarinoriental.oddle.me)

Our chefs will be delighted to assist you with any dietary requirements. Prices are in Singapore dollar.



Steamed red garoupa  
with pickled chillies



Relaxing Lounge with Stunning Views



Local and International Delights



Exquisite Cantonese Cuisine



Premier American Steakhouse



Elegant Italian Dining by the Pool



Contemporary Japanese Cuisine

