



CHERRY GARDEN



福

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
Whole abalone, lobster, scallop,
king prawn, sea cucumber
dried oyster roll, conpoy, dace fillet,
black moss, Chinese mushroom
Tientsin cabbage, yam,
roasted pork belly, roasted duck
chicken and 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

虫草花黑豚肉焖伊面

Braised ee-fu noodles with Kurobuta
pork and cordyceps

玫瑰香茅芦荟冻

Chilled aloe vera jelly with lemongrass
and rose

美点双辉

Chinese New Year delight

158 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

青芥末虾拼脆皮烧肉

Duo Combination
Crispy wasabi-aioli prawns
with fresh mango and tobiko
Cantonese style roasted crackling pork belly

发菜六头鲍鱼元蹄

Braised pig's trotter
with 6-head abalone and black moss

菜甫蒸龙虎斑件

Steamed dragon spot garoupa fillet
with preserved vegetables and mushrooms

金菇鸭丝烩伊面

Braised ee-fu noodles with shredded duck,
enoki mushrooms and yellow chives

玫瑰香茅芦荟冻

Chilled aloe vera jelly with
lemongrass and rose

美点双辉

Chinese New Year delight

148 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

蚝皇花菇四头鲍鱼

Braised 4-head abalone and
Chinese mushroom in oyster sauce

XO酱蒸鳕鱼

Steamed cod fillet in XO sauce

大虾皇烩伊面

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

198 per guest
(minimum of two guests)

如意吉祥

Auspicious

旗开得胜鱼生

Treasure Yu Sheng
with scallops and crispy fish skin

金瓜阿拉斯加蟹肉羹

Golden pumpkin soup with Alaskan crab

青芥末虾球拼烧鸭

Duo Combination
Crispy wasabi-aioli prawns with fresh mango
and tobiko charcoal-roasted duck
served with cherry sauce

四头鲍鱼伴发菜蚝豉卷

Braised 4-head abalone in oyster sauce
dried oyster and black moss
wrapped in beancurd skin

虫草花蒸龙虎斑

Steamed dragon spot grouper fillet
with cordyceps

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 kwei hua
wine cocktail jelly with lychee sorbet

美点双辉

Chinese New Year delight

178 per guest
(minimum of two guests)

延年益寿

Longevity

长寿健康捞生

青芥果, 蜜瓜, 芒果
Garden of Health Yu Sheng
with fresh fruits and vegetables

素珍宝炖汤

Double-boiled trio of mushroom soup
with carrots, red dates and white fungus

青芥末猴头菇西菜

Monkey head mushrooms
with micro greens in wasabi dressing

腰果炒时蔬

Stir-fried seasonal vegetables
with cashew nuts

羊肚菌金瓜红烧豆腐

Braised tofu with morel mushrooms
pumpkin and assorted vegetables

菜丝乾炒米线

Wok-fried wheat noodles with vegetables

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

青芥末虾球拼烧鸭

Duo Combination
Crispy wasabi-aioli prawns with fresh mango
and tobiko charcoal-roasted duck
served with cherry sauce

发菜六头鲍鱼元蹄

Braised pig trotter
with 6-head abalone and black moss

菜甫蒸龙虎斑

Steamed dragon spot grouper fillet
with preserved vegetables and mushrooms

虫草花黑豚肉焖伊面

Braised ee-fu noodles with Kurobuta pork
and cordyceps

玫瑰香茅芦荟冻

Chilled aloe vera jelly with lemongrass and
dried rose petals

美点双辉

Chinese New Year delight

158 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

虫草花蒸笋壳鱼件

Steamed soon hock fillet
with cordyceps

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

First seating: 11am to 1pm, Second seating: 1:30pm to 3.30pm

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 with vinegar and spicy sauce
11. 芋头流沙包 Steamed bun with yam

汤,羹 Soups

12. 宫廷酸辣汤 Imperial hot and sour seafood soup
13. 素珍宝炖汤 Double-boiled trio of mushrooms 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 Congee with shredded pork century egg and curly dough

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. 青芥末虾球 Crispy wasabi-aioli prawns with fresh mango and tobiko
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 Braised cod fish with spinach tofu in 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. 官保腰果鸡丁 Wok-fried chicken with cashew nuts and dried chilli
28. 菠萝咕鲁黑豚肉 "Gu Lao Rou style" Kurobuta pork with pineapple, cucumber and capsicum in sweet and sour sauce
29. 蟹汁炸馒头 Chili crab meat served with mantou
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. 腊味时蔬炒五谷米饭 Five grains fried rice with cantonese pork sausage
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 braised pig trotter with 6-head abalone)

樱桃园内喜迎春

Spring Festive Goodies

	Without GST	With GST
文华发财礼篮 Prosperity Hamper White wine, red wine, conpoy, abalone, XO sauce, caramelised cashew nuts with sesame, Chinese tea, nian gao, pineapple tart, kueh bangkit cookies, almond cookies and peanut cookies	668	714.75
东方好运礼篮 Fortune Hamper Red wine, abalone, caramelised cashew nuts with sesame, Chinese tea, nian gao, pineapple tart, kueh bangkit cookies, almond cookies and peanut cookies	468	500.75
樱桃园兴旺礼篮 Abundance Hamper Red wine, caramelised cashew nuts with sesame, Chinese tea nian gao, pineapple tart, kueh bangkit cookies, almond cookies and peanut cookies	268	286.75
凤梨酥 (6件) Pineapple tart (6 pieces)	36	38.50
凤梨酥 (9件) Pineapple tart (9 pieces)	48	51.35
木薯酥 Kueh bangkit cookies	36	38.50
杏仁酥 Almond cookies	36	38.50
花生酥 Peanut cookies	36	38.50
鸿运萝卜糕 Radish cake with waxed meat, dried shrimp, white radish and carrots	48	51.35
红枣年糕 Red dates nian gao	48	51.35
焦糖紫菜脆腰果 Cashew nuts coated with caramel and seaweed	24	25.70

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 7% government tax

新春鸿运鱼生 Spring Festive Yu Sheng

	Without GST	With GST
极品七彩鱼生 Bountiful Yu Sheng with Alaskan crab meat, salmon, black truffle and black caviar	Small 138 Large 276	147.65 295.30
聚宝七彩鲍鱼生 Harmonious Yu Sheng with abalone and bonito flakes	Small 98 Large 186	104.85 199.00
龙马精神喜鱼生 Harvest Yu Sheng with fresh lobster and golden leaf flakes	Small 98 Large 186	104.85 199.00
风生水起鱼生 Prosperity Yu Sheng with salmon and crispy fish skin	Small 88 Large 168	94.15 179.75
长寿健康捞起 Garden of Health Yu Sheng with fresh fruits and vegetables	Small 78 Large 146	83.45 156.20
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
鲜带子 Scallop	28	29.95
三文鱼 Sliced salmon fillet	20	21.40
香酥鱼皮 Crispy fish skin	13	13.90

传递樱桃园的春意 Bring Home Our Spring Dishes

	Without GST	With GST
十发樱桃园聚宝盆 Cherry Garden Superior Pot (5 persons)	340	363.80
	680 (10 persons)	727.60
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
发财元蹄 Braised pig's trotter with black moss (whole)	68	72.75
生财聚宝盆~沙煲腊味饭 Steamed jasmine rice with Cantonese pork sausage in casserole	128 (6 persons)	136.95

For restaurant reservations, please email mosin-dining@mohg.com or call +65 6885 3500
To place orders for goodies, please email mosin-festive@mohg.com or call +65 6885 3081
Please allow two (2) days for processing of orders.
For online orders, please visit singapore.mandarinorientalshop.com



Pineapple Tart



Exquisite Cantonese Cuisine



Elegant Italian Dining by the Pool



Local and International Delights



Regionally Curated Cocktails



Premier American Steakhouse



Contemporary Japanese Cuisine

