

Takeaway Menu

Salads and Appetisers

CURED WAGYU CARPACCIO Aged balsamic vinegar, baby romaine lettuce, radish and parmesan	20
SMOKED SALMON Sourdough bread, beetroot, caviar and crème fraiche	18
GREEK SALAD Baby romaine lettuce, tomatoes, kalamata olives, cucumber feta cheese, extra virgin olive oil and sourdough croutons	16
ITALIAN CHARCUTERIE PLATTER Parma ham, salami Milano and coppa ham accompanied by pickles, sun-dried tomatoes, breadstick and lavash	22
TUNA TATAKI Seared yellow fin tuna, baby lettuce, radish and ponzu dressing	20
TOMATO SALAD Buffalo mozzarella, organic leaves, basil and balsamic vinaigrette	20
CAESAR SALAD "MO STYLE" Choice of prawn or grilled chicken breast, shaved parmesan cheese anchovy, boiled egg, bacon, garlic croutons and Caesar dressing	18
SOUP	
WILD MUSHROOM SOUP Garlic toast	12
TOMATO SOUP Herb croutons	12
HOT AND SOUR SOUP Traditional thick Chinese chicken soup with egg, vegetables and tofu	12

12

PASTA

TAGLIATELLE TARTUFO Black truffle cream sauce and roasted mushrooms	20
TAGLIATELLE BOLOGNESE Homemade minced beef ragout and Parmigiano Reggiano	20
PENNE ARRABBIATA Cherry tomato sauce, garlic and chilli	18
SPAGHETTI PESTO Basil pesto, cherry tomatoes and roasted king prawns	20
SPAGHETTI CARBONARA Bacon, egg yolk, cream, Parmigiano Reggiano and black pepper	18
NOODLES and RICE	
WONTON NOODLES SOUP Egg noodles in superior chicken broth, prawn wontons barbecued pork char siew and green vegetables	18
TAIWANESE BEEF NOODLE SOUP Chinese noodles, braised beef short ribs and tendon and superior broth	18
NASI GORENG Malay-style fried rice, sambal chilli, chicken, sambal prawn chicken satay, pickles, crispy whitebait and fried egg	18
CANTONESE-STYLE FRIED RICE Wok-fried jasmine rice, prawns, vegetables spring onion and fried egg	15

BURGERS AND SANDWICHES

MANDARIN CHEESE BURGER Wagyu beef burger, caramelised onion, fried egg, Cheddar cheese tomato, bacon and lettuce <i>Burgers are served medium-well done</i>	20
MANDARIN SOY BURGER Plant-based patty, caramelised onion, tomato, lettuce and tomato sauce	20
GRILLED HAM AND CHEESE SANDWICH Black Forest ham, Gruyère cheese and pommery mustard mayonnaise	18
CAPRESE SANDWICH Buffalo mozzarella, tomato and basil spread	16
MANDARIN CLUB SANDWICH Toasted bread, honey ham grilled chicken, fried egg, bacon, Cheddar cheese tomatoes and lettuce	20
SHAWARMA SANDWICH Marinated chicken wrap, mint chutney, yoghurt dip	18
All sandwiches and burgers are served with French fries	
PIZZA	
MANDARIN ORIENTAL PIZZA Tomato confit, mozzarella, Parma ham, burrata cheese, salad	18
PIZZA ALLA BUFALA San Marzano tomatoes, buffalo mozzarella, basil leaves, olive oil	18
PIZZA AI FUNGHI Mozzarella, blue cheese, porcini mushroom, smoked ham	18
PIZZA VEGETARIANA	18

San Marzano tomatoes, mozzarella, roasted vegetables

MAIN COURSE

PAN-SEARED SALMON Saffron and mustard sauce with sautéed greens	22
BRAISED ANGUS BEEF SHORT RIBS Wine sauce, roasted mushrooms and mashed potatoes	22
ROASTED CHICKEN BREAST Black truffle sauce, cauliflower purée and crispy quinoa	20
HONG KONG-STYLE STEAMED COD FILLET Black cod fillet, soy sauce and spring onion Served with sautéed vegetables and jasmine rice	25
SWEET AND SOUR PORK Crispy Kurobuta pork with homemade sweet and sour sauce Tomatoes and pineapple	18
BLACK PEPPER ANGUS BEEF Wok-fried beef tenderloin cubes with capsicum and black pepper sauce	18
All main courses are served with steamed jasmine rice	
INDIAN DELIGHTS	
BUTTER CHICKEN Tender chicken, tomato gravy, Indian spices with basmati rice and chutney	20
YELLOW DAL TADKA Yellow lentil cooked with onion and tomatoes, tempered with royal cumin seeds	18
ALOO DHAIWALE Potatoes cooked in yoghurt curry Served with plain naan	18
DAL MAKHANI Punjabi slow-cooked lentil curry, basmati rice, chutney Served with plain naan	18
MATAR PANEER Cottage cheese, green peas curry, fenugreek, whole spices	18

All Indian delights are served with basmati rice

CHERRY GARDEN'S DIM SUM

per basket

鲍鱼乾蒸烧卖 Steamed pork siew mai with baby abalone	10
黑豚叉烧包 Steamed Kurobuta char siew bao	10
荷叶糯米鸡 Steamed glutinous rice wrapped in lotus leaf with Cantonese chicken sausage and mushrooms	10
荔枝腐皮卷 Crispy bean curd roll filled with prawn and lychee	10
芝麻香茜炸鹅肉卷 Crispy spring roll with goose meat and coriander	10
蜂巢芋角 Fried yam puff with roasted duck and mushroom	10
极品酱炒罗卜糕 Wok-fried radish cake with XO sauce	10
DESSERT	
MATCHA YAKI-IMO CAKE Matcha soufflé sponge, mascarpone cream, roasted sweet potato bavarois	12
GRAND CRU CHOCOLATE 72% bitter dark chocolate mousse, cacao genoise, hazelnut praline feuilletine	12

MANDARIN ORANGE12Orange confit, opalys chocolate mousse, citrus sponge12COFFEE PRALINE SABLE BRETON12Sablé Breton with coffee praline, cold-brew coffee mousseline
coffee crunchy praline12STRAWBERRY VANILLA CHEESE MOUSSE
Strawberry and vanilla mousse, strawberry marmalade, lemon pain de gênes12PISTACHIO Pâte à Choux
Sicilian pistachio praline, raspberry mousse with pistachio almond cake12

Champagne and Sparkling

Ruinart, "R" de Ruinart, Reims, France	78
Nino Franco, Rustico, Valdobbiadene, Italy	38

White Wine

Woolshed Sauvignon Blanc, Australia	28
Henri Bourgeois, Sancerre, France	48
Vasse Felix, Chardonnay, Margaret River, Australia	42
Shaw & Smith Sauvignon Blanc, Adelaide, Australia	38
Huber, Riesling Engelsberg, Traisental DAC, Austria (357ml)	28

Red Wine

Woolshed Cabernet Sauvignon, Australia	28
Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile	38
Marchesi Antinori, La Braccesca	48
Voyager Estate, Shiraz, Margaret River, Australia	42
Craggy Range, Gimblett Gravels, Merlot, Hawkes Bay, New Zealand	48

Beer

International Selection of Beers

Germany	Weihenstephan Weissbier Weihenstephan Dunkel	8 8
Japan	Kirin	5
Italy	Peroni	5
Belgium	Hoegaarden	5
Sparkling Mineral Water		
San Pellegrino (750ml)		5
San Pellegrino (500ml)		3
Still Mineral Water		
Aqua Panna (750ml)		5
Aqua Panna (500ml)		3

Nomadic Cocktails

Nomaule Cocktails	Bottle (130ml)	6 Bottles
The Elixir Widges Gin Kaffir lime, lime bitters	18	100
The Oriental Michter's Bourbon Whisky mango, pandan, coconut chips, milk	18	100
Nomadic Forager Lemon myrtle Cocchi sweet vermouth, Campari	18	100
Classic Cocktails		
Vodka Martini Vodka, dry vermouth	18	100
Gin Martini Gin, dry vermouth	18	100
Negroni Gin, Campari, sweet vermouth	18	100
Manhattan Rye, Campari, sweet vermouth	18	100
Boulevardier Bourbon, Campari, sweet vermouth	18	100
Milano Torino Campari, sweet vermouth	18	100

Other classic cocktails are subject to availability.