



## Alaskan Crab Dish of the Month

2-3 persons

阿拉斯加蟹肉燜伊面

Braised ee-fu noodles  
with Alaskan crab meat

42

阿拉斯加蟹肉菠菜豆腐

Braised Alaskan crab meat  
with spinach tofu

42

阿拉斯加蟹肉脆玉瓜羹

Alaskan crab meat soup with zucchini

18  
(per person)

## Monthly Promotion Wines

Heggies Vineyard Chardonnay begins life in our single-site vineyard perched high up in the beautiful rolling hills of the Eden Valley. Here our grapes luxuriate in slow ripening allowing them to develop rich fruit characters that perfectly complement fine food.

Fulfilling its destiny, this wine of complexity and finesse sits with pride on tablecloths in top restaurants everywhere. At 550 metres above sea level, Heggies Vineyard is one of Australia's highest altitude vineyards and also one of its coolest.

Yalumba is a winery located near the town of Angaston, South Australia in the Barossa Valley wine region. It was founded by a British brewer, Samuel Smith, who emigrated to Australia with his family from Wareham, Dorset in August 1847. Upon arriving in Australia in December, Smith built a small house on the banks of the River Torrens. He lived there less than a year before moving north to Angaston where he purchased a 30-acre block of land on the settlement's south eastern boundary. He named his property "Yalumba" after an indigenous Australian word for "all the land around". In 1849 Samuel Smith, along with his son Sidney, planted Yalumba's first vineyards, beginning the Yalumba dynasty.

Today Yalumba is Australia's oldest family-owned winery.

	Glass	Bottle
Heggies, Chardonnay	24	120
Yalumba, Triangle Block Shiraz	24	120

Our chef will be delighted to assist you with any dietary requests.

Prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax



# Alaskan Crab Lunch Menu

January 2019

## 櫻桃園拼盤

青芥末蝦球 | 脆皮燒腩肉 | 燒鴨

Cherry Garden's trilogy

Crispy wasabi-aioli prawns with fresh mango and tobiko

Cantonese style roasted crackling pork belly

Roasted duck

## 鄭師傅老火例湯

Chef Cheng's daily soup

## 梅菜蒸鱈魚自制豆腐

Steamed cod fillet

with preserved vegetables and homemade tofu

## 阿拉斯加蟹肉燜伊面

Braised ee-fu noodles with Alaskan crab meat

## 黑珍珠伴芋頭流沙包

Duo desserts

Organic black bean pudding with avocado and sesame ice cream

Steamed custard bun with yam

78 per guest

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# Alaskan Crab Dinner Menu

January 2019

## 北京片皮鴨

Peking duck with traditional condiments  
Chinese crepes, spring onions, cucumber and homemade sauce

## 阿拉斯加蟹肉脆玉瓜羹

Alaskan crab meat soup with zucchini

## 上湯煮大蝦皇

Braised king prawn in superior broth

## 梅菜蒸鱈魚茄子

Steamed cod fillet  
with eggplant in soy sauce

## 香芒芝麻雞脯

Crispy chicken in sweet and sour sauce  
with mango and sesame

## 生菜和牛蒜炒飯

Wagyu beef fried rice with lettuce and egg

## 櫻桃紅伴擂沙湯圓

Duo desserts

Cherries in nui er hong and aged kuei hua wine cocktail jelly  
with lychee sorbet  
Black sesame glutinous rice dumpling with grounded peanuts

118 per guest

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