

## Dish of the Month

	2–3 persons
紅酒燒羊架 Oven-baked Australian lamb rack with zucchini in ginger-scallion	36
川味燒羊架 Pan-fried Australia lamb rack in Sichuan style	36
生菜包羊菰 Wok-fried minced lamb with lettuce wrap	36

## Monthly Promotion Wines

The story of Frankland Estate is one born in the isolated natural terrain of Margaret River, Western Australia and the foresight of a prominent scientist. In 1956 renowned viticulturalist Dr Harold Olmo identified the potential of the Frankland River region to produce wines comparable to those of Bordeaux, France.

Working two vintages in Bordeaux and touring French vineyards given Barrie and Judi's vision to establish Frankland Estate in 1988 and pursue their dream to create wines of uncompromising quality.

	Glass	Bottle
Frankland Estate Chardonnay	24	130
Frankland Estate Cabernet Sauvignon	24	130

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



# Australian Lamb Lunch Menu

September 2018

## 櫻桃園三品

脆皮燒腩肉 | 鴨絲海蜇 | 五香辣牛肉

Cherry Garden's trilogy

Cantonese style roasted crackling pork belly  
Jellyfish and shredded duck salad with soya sauce  
Sliced braised beef fillet with five spices

## 宋嫂魚羹

Fish soup with diced cod, conpoy and tofu

## 川味燒羊架

Pan-fried lamb rack in Sichuan style

## 上湯牛油煮大蝦伴金菇乾貝燜伊面

Main combination

Stir-fried king prawn with butter in superior broth  
Braised ee-fu noodles with conpoy, enoki mushroom and yellow chives

## 青檸雪芭楊枝甘露伴桂花糕

Duo desserts

Chilled mango with sago pearls, pomelo and lime sorbet  
Osmanthus jelly

78 per guest



# Australian Lamb Dinner Menu

September 2018

## 片皮北京鴨

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

## 紫菜瑤柱龍蝦羹

Thick superior lobster soup, conpoy and seaweed

## 蚝皇六頭湯鮑自制豆腐

Braised 6-head whole abalone and homemade tofu  
with premium oyster sauce

## 梅菜蒸鱈魚伴茄子

Steamed cod fillet with preserved vegetables  
and eggplant in soy sauce

## 紅酒燒羊架

Oven-baked lamb rack with red wine sauce

## 臘味時蔬炒五谷米飯伴上湯牛油煮大蝦

### Duo combination

Five grain fried rice with Cantonese pork sausage and vegetables  
Stir-fried king prawn with butter in superior broth

## 黑珍珠

Organic black bean pudding  
with avocado and sesame ice cream

118 per guest

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