

CHERRY GARDEN

點心 早午餐 Christmas Dim Sum Brunch 24 and 25 December 2018

Special dish of the day (Only one serving)

上湯燜龍蝦

Sautéed lobster and garlic in superior broth 猪脚醋

Pig's trotter and egg in ginger and sweetened vinegar

Served from 11am to 1pm and 1.30pm to 3.30pm

> Adults 88

Children 7 – 12yrs 58

1810

Prices are in Singapore dollars and subject to 10% service charge and applicable government tax.



1 黑金蒜蝦餃 ⋘Steamed prawn dumpling with black garlic

2 鮑魚乾蒸燒賣 ⋘Steamed pork siew mai with baby abalone

3 灌湯小龍包 Steamed pork xiao long bao

4 沙茶牛肉餃 Steamed Sha Cha beef dumpling

5 黑豚 叉燒包 ⋘Steamed Kurobuta char siew bao

6 黑鬆露水晶餃 ∞ Steamed crystal dumpling

with fresh mushrooms and black truffle

7 香荷糯米鷄 Fragrant lotus chicken and wild rice dumpling

8韭菜付皮卷 Crispy bean curd roll filled with chives

9 雪菜鴨肉生煎包 Pan fried duck stew and preserved vegetable bun

10 蜂巢芋角 Fried yam puff with minced chicken, mushroom and dried shrimp

11 極品醬炒羅卜糕 ● Wok-fried radish cake with XO sauce

12 豉汁蒸伊比利亞排骨 Steamed Iberico pork ribs with black bean sauce

13 梅辣醬蒸鳳爪 Steamed phoenix claws with fermented bean sauce

14 紅油酸辣餃子 Steamed prawn and pork dumpling with vinegar and spicy sauce

15 合桃巧克力流沙包 Steamed walnut and dark chocolate buns

Signature dish Ø Vegetarian dish The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.

湯羹冷菜小食 Appetizer, Soups

16 宫廷酸辣湯 Imperial hot and sour seafood soup

17 素珍寶炖湯

Double-boiled black trio of mushroom soup with carrot and snow fungus

18日日老火湯 Cherry Garden's daily soup

19 金瓜羊肚菌鷄粒羹 ●●Golden pumpkin soup with morel mushrooms and diced chicken

20 玫瑰醉酒鷄 ● Drunken chicken in hua diao and rose dew wine

21 海蜇青瓜撈螺肉 Chilled jellyfish with top shell and cucumber

22 脆皮燒腩肉 ⋘Cantonese-style roasted pork belly

23 黑豚靚叉燒 Honey-glazed Kurobuta char siew

24 櫻桃碳燒挂爐鴨 Charcoal-roasted duck

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精選小菜 Seafood, Meat

25 杏片 蝦球 ● Crispy almond prawns with fresh mango and flying fish roe

26 鷄肉鬆脆茄子 Fried eggplant tossed with chicken floss

27 蟹汁炸饅頭 Fried Chinese bun served with chili crab meat sauce

28 蒜茸開邊蒸生蝦 ● Steamed live tiger prawns with minced garlic

29 豉汁鱈魚球菠菜豆腐煲 ●●Braised cod fish with spinach tofu capsicum and black bean sauce

30 醬油鴨中翅 Braised mid-joint duck wings

31 五香辣牛肉 ● Sliced braised beef fillet with five spices

32 蘿卜牛筋腩煲 Slow-cooked beef brisket casserole stew with tendon and turnip

33 菠蘿咕嚕黑豚肉 "Gu Lao Rou style" Kurobuta pork with pineapple, cucumber and capsicum in sweet and sour sauce

34 宫保腰果鷄丁 Wok-fried chicken with cashew nuts and dried chili



35 極醬炒時蔬珍菌

Wok-fried seasonal vegetables and fresh mushrooms in XO sauce

36 蒜茸炒菜苗 ☞Sautéed Hong Kong vegetables with garlic

37 蛋白和牛浸莧菜 ⋘Poached Chinese spinach

with Wagyu beef and egg white

38. 櫻花蝦乾扁四季豆

Wok-fried string beans with minced pork, Japanese dried shrimp and garlic in black bean sauce

粥,飯和面 Congee, Rice, Noodles

39 油條皮蛋瘦肉粥 Shredded pork, century egg and curly dough congee

40 臘味時蔬炒五谷米飯

Five grain fried rice with Cantonese pork sausage and vegetables

41 滑子菇韭皇伊府面 ☞ Braised ee-fu noodles with nameko mushrooms silver sprouts and chives

42 菜絲乾炒米綫

Stir-fried misua noodles with egg, vegetables and Chinese chives

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43 青擰雪芭楊枝甘露 Chilled mango with sago pearls pomelo and lime sorbet

44 黑珍珠

Organic black bean pudding with avocado and sesame ice cream

45 櫻桃紅

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

46 杏仁茶湯丸 Cream of almond with glutinous rice dumpling

47 黄金凍桂花糕

Osmanthus jelly with wolfberry