



CHERRY GARDEN

點心 | 早午餐  
Dim Sum Brunch

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

Adults

68

Children

7 – 12 yrs

40

# 點心 | Dim Sum

## 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 荷葉糯米雞

Steamed glutinous rice wrapped in lotus leaf with Cantonese chicken sausage and mushrooms

## 8 荔枝付皮卷

Crispy bean curd roll filled with prawn and lychee

## 9 芝麻香茜炸鵝肉卷

Crispy spring roll with goose meat and coriander

## 10 蜂巢芋角

Fried yam puff with roasted duck and mushroom

## 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 芋頭流沙包

☞ Steamed custard bun with yam

# 湯羹冷菜小食

## Appetizer, Soup

### 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 鄭師父老火例湯

Chef Cheng's daily soup

### 19 金瓜鷄茸粟米羹

 Golden pumpkin soup with minced chicken and corn

### 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

# 海鮮類，肉類

## Seafood, Meat

### 25 青芥末蝦球

 Crispy wasabi-aioli prawns  
with fresh mango and tobiko

### 26 雞肉鬆脆茄子

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 宮保腰果鷄丁

Wok-fried chicken with cashew nuts  
and dried chilli

## 精選小菜 | Vegetable

### 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 櫻花蝦乾煸四季豆

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

## 粥，飯，面

## Congee, Rice, Noodle

### 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

# 甜品 | Dessert

## 43 青檸雪芭楊枝甘露

 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 栗子山楂糕

 Hawthorn jelly with chestnut