

CHERRY GARDEN

點心 早午餐 Father's Day Dim Sum Brunch

Special dish of the day

豉椒炒带子

Stir-fried Pacific Ocean scallops with capsicum in black bean sauce

猪脚醋

Pig trotters with egg in ginger and sweetened vinegar

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

> Adults 88

Children 7 – 12yrs 48

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 荷葉糯米鷄

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 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 phoepix claws

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 ♥ Ø 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 ᢞ⋘ 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





25 青芥末蝦球

Crispy wasabi-aioli prawns with fresh mango and tobiko

> 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

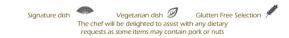
30 醬油鴨中翅 Braised mid-joint duck wings

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

32 離卜牛筋腩煲 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



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 栗子山楂糕

Mawthorne jelly with chestnut

