



CHERRY GARDEN

點心 早午餐
Father's Day
Dim Sum Brunch

Special dish of the day

豉椒炒帶子

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

豬腳醋

Pig trotters with egg in ginger
and sweetened vinegar

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

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

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

Signature dish



Vegetarian dish



Gluten Free Selection



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, Soup

16 宮廷酸辣湯
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 宮保腰果雞丁

Wok-fried chicken with cashew nuts
and dried chili

Signature dish



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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

 Hawthorne jelly with chestnut

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