



櫻桃精點 | Dim Sum

	每籠 per basket
點心三品 Dim sum trilogy	9
黑金蒜蝦餃 Steamed prawn dumpling with black garlic	9
鮑魚乾蒸燒賣 Steamed pork siew mai with baby abalone	9
沙茶和牛肉餃 🌸 Steamed Wagyu beef dumpling with Sha Cha sauce	8
黑鬆露水晶餃 🌿 Steamed crystal dumpling with fresh mushrooms and black truffle	8
金湯小籠包 🌸 Steamed pork xiao long bao	8
黑豚叉燒包 🌸 Steamed Kurobuta char siew bao	9
豉汁蒸伊比利亞排骨 🌸 Steamed Iberico pork ribs with black bean sauce	8
梅辣醬蒸鳳爪 Steamed phoenix claws with fermented bean sauce	8
香竹葉鱈魚卷 Steamed cod fish and mushrooms wrapped in bamboo leaf	9
紅油酸辣餃子 Steamed prawn and pork dumpling with vinegar and spicy sauce	8
	2208



櫻桃精點 | Dim Sum

	每籠 per basket
千層蟹肉紫菜酥 Crispy crab meat and seaweed puff	9
栗子腐皮卷 Crispy beancurd skin roll with prawn and chestnut	8
芝麻香茜炸雞肉春卷 Crispy spring roll with chicken meat and coriander	9
千絲鬆露龍蝦卷 Deep fried Kataifi roll with lobster and truffle	15
蜂巢燒鴨芋角 Yam puff with roasted duck and mushroom	8
 芋頭流沙包 Steamed custard bun with yam	8
極品醬炒蘿卜糕 Wok-fried radish cake with XO sauce	14
油條海鮮粥 Congee with fish, scallop and prawn served with fried dough fritter	12



CHERRY GARDEN

小食 燒臘 | Appetizer, Roast

	小 S	大 L
五香辣牛肉 Sliced braised beef fillet with five spices	16	24
玫瑰醉酒鷄 Drunken chicken in Hua Diao and rose dew wine	16	24
四川風味榨菜 Sichuan preserved vegetable with XO sauce	12	18
醬油脆海蜇 Jellyfish and spring onion salad with soya sauce	16	24
椒鹽七味脆豆腐 Deep fried spicy salt and pepper crispy beancurd	12	18
鷄肉鬆脆茄子 Fried eggplant with chicken floss	16	24
砂拉越胡椒炒軟殼蟹 Wok-fried soft shell crab with Sarawak pepper	22	33
青芥末蝦球 Crispy wasabi-aioli prawns with fresh mango and tobiko	28	38
燒味拼盤 燒鴨 燒肉 黑豚靚叉燒 Charcoal-roasted BBQ meat platter, roasted duck roasted pork belly, honey-glazed Kurobuta char siew	34	51
脆皮燒腩肉 Cantonese style roasted crackling pork belly	22	28
黑豚靚叉燒 Honey-glazed Kurobuta char siew	22	28
	半只 Half	一只 Whole
片皮北京鴨 Peking duck with traditional condiments, Chinese crepes spring onions, cucumber and homemade sauce	58	108
碳燒挂爐鴨 Charcoal-roasted duck served with cherry sauce	42	82

 Signature dish
  Vegetarian selection
  Gluten free selection
  Vegan
  Sustainable

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 10% service charge and applicable government tax



潤羹湯類 | Soup, Broth

	每位 per portion
素珍寶炖湯 ✦ Double-boiled trio of mushroom soup with carrot and snow fungus	15
日日老火湯 Cherry Garden's daily chicken soup	15
宮廷酸辣湯 Imperial hot and sour seafood soup	22
蟹肉蛋白燕窩羹 Bird's nest soup with crabmeat and egg white	38
金瓜羊肚菌鷄粒羹 ✦ Golden pumpkin soup with morel mushroom and diced chicken	26
紫菜瑤柱龍蝦羹 ✦ Thick superior lobster soup, conpoy and seaweed	28
鬆茸鮑片雪耳炖鷄湯 Double-boiled clear soup with sliced abalone Matsutake and snow fungus	38
和牛菠菜羹 Thick chicken soup with minced Wagyu beef and spinach	26
鷄茸玉米羹 Chicken soup with sweet corn and egg white	15
燕窩刺參佛跳牆 提前 6 小時預訂 Buddha Jumps Over The Wall Bird's nest, sea cucumber, whole abalone, fish maw chicken, mushroom, conpoy, Chinese herbs 6 hours advance notice is required	128



CHERRY GARDEN

鮑魚 刺參 | Abalone, Sea Cucumber

	每位 per portion	
紅燒澳洲十五頭乾鮑 Braised Australian 15-head whole abalone with premium oyster sauce	258	
 紅燒四頭湯鮑伴時蔬 Braised 4-head whole abalone with premium oyster sauce	88	
碧綠蝦子燴花菇刺參 Braised premium sea cucumber with shrimp roe and seasonal vegetables	42	
	小 S	大 L
鮑甫燜鷄煲 Casserole of sliced abalone with chicken	68	102
黃湯燜海參小白菜 Braised sea cucumber with pumpkin cream and baby cabbage	58	87



CHERRY GARDEN

游水 | Live Fish – market price

紅斑

Red grouper

笋殼魚

Soon hock

老鼠斑

必須預訂

Pacific grouper

Advance order is recommended

青衣

必須預訂

Green wrasse

Advance order is recommended

東星斑

必須預訂

Coral trout

Advance order is recommended

時魚 烹調法

Recommended cooking methods for live fish dishes

港式清蒸

Steamed Hong Kong style

港式油浸

Deep fried Hong Kong style

豉汁蒸

Steamed with spicy black bean sauce

剁椒蒸

Steamed with pickled chillies

蒜茸蒸

Steamed with garlic

西湖糖醋

Fried with sweet and sour sauce, capsicum and cucumber

油浸豉油皇蒜子

Deep-fried with fragrant garlic and superior soy broth



Signature dish



Vegetarian selection



Gluten free selection



Vegan



Sustainable

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CHERRY GARDEN

活龍蝦 | Live Lobster, Prawn Market price

活龍蝦

Live rock lobster

游水活蝦

Live Tiger prawns

小 Small

大 Large

草蝦 烹調法

Recommended cooking methods for live seafood dishes

豉椒蒸

Steamed with black bean sauce

蒜茸蒸

Steamed with garlic-soy sauce

港式清蒸

Steamed Hong Kong style

極品醬煮

Wok-fried with XO sauce

上湯牛油煮

Stir-fried with butter and garlic in superior broth

白灼

Poached

蛋白煮

Wok-fried with scrambled egg white

椒鹽

Wok-fried with five-spice salt



Signature dish



Vegetarian selection



Gluten free selection



Vegan



Sustainable

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海鮮類 | Seafood Specialities

	每位 per portion	
辣椒大蝦皇配鴛鴦饅頭 Chilli tiger prawn with steamed and fried mantou	28	
豉油皇蒸鱈魚 扇 Steamed cod fillet in homemade soy sauce	28	
蜜椒燒鱈魚 扇 Honey-marinated baked cod fillet with black pepper	28	
	小 S	大 L
XO 醬龍蝦球炒珍菌時蔬 Wok-fried lobster with vegetables and mushrooms in XO sauce	72	108
川醬彩椒爆蝦球 Wok fried tiger prawn with Sichuan sauce and capsicum	38	48
豉汁鱈魚球菠菜豆腐煲 扇 Braised cod fish with spinach tofu, capsicum and black bean sauce	38	48
芹香帶子炒雙菇 扇 Wok-fried Pacific Ocean scallops with celery and mushrooms	34	51
腰果宮保蝦球 Wok-fried live tiger prawns with dried chilli, onions and cashew nuts	38	48
避風塘炒生蝦 Bi Feng Tang style stir-fried live tiger prawns with dried minced shrimps curry leaves and spiced almond flakes	38	48
酸甜芥末兩味蝦 Prawn duet cooked with zesty sweet sauce and wasabi-aioli	38	48



鷄和鴨 | Poultry

	小 S	大 L
蒜燒醬烤鷄脯 Oven-baked boneless spring chicken with garlic barbecue sauce	26	39
 宮保腰果鷄丁 Wok fried chicken with cashew nuts and dried chilli	26	39
避風塘香辣脆皮鷄 Bi Feng Tang style roasted chicken with dried minced shrimps curry leaves and spiced almond flakes	26	39
芝麻香茜炸炸肉卷 Crispy spring roll with goose meat and coriander	26	39
 鷄同鴨講 “Chicken & Duck Talk” A combination of sautéed chicken with celery and sliced roasted duck	32	48



牛 黑豚肉和羊

Beef, Pork, Lamb


每位
per portion

蒜燒和牛		
	Pan-fried A4 Miyazaki Wagyu beef sirloin with garlic barbecue sauce and sautéed vegetables	58
		小 大
		S L
	黑蒜和牛片炒蜜糖豆	
	Wok-fried sliced A4 Miyazaki Wagyu beef in oyster sauce with honey pea and black garlic	68 96
	蒜片黑椒牛柳粒	
	Pan-fried beef cubes with sliced garlic in black pepper sauce	32 42
	蘿卜牛腩煲	
	Slow-cooked beef brisket casserole stew with tendon and turnip	28 42
	菠蘿咕嚕黑豚肉	
	"Gu Lao Rou style" Kurobuta pork with pineapple cucumber and capsicum in sweet and sour sauce	28 42
	洛神花香蜜汁西班牙排骨	
	Glazed Iberico pork ribs with marmite sauce and dried roselle	32 42
	雙冬燜羊腿肉煲	
	Braised lamb leg in clay pot with flower mushrooms and bamboo shoot	38 48



CHERRY GARDEN

蔬菜 豆腐 | Vegetable, Tofu

	小 S	大 L
XO 鬆菇蘆筍炒芥蘭段 Stir-fried asparagus with Hong Kong kailan and hon-shimeji mushrooms in spicy XO sauce	26	39
上湯金腿扒小白菜苗 Braised baby cabbage with superior broth and "Jinhua" ham	24	36
三蛋浸莧菜苗 Stir-fried Chinese spinach with egg in superior stock	24	36
櫻花蝦乾煸四季豆 Wok-fried string beans with minced pork sakura dried shrimps and garlic in black bean sauce	24	36
肉碎茄子豆腐煲 Braised spicy eggplant with minced pork and homemade tofu	24	36
猴頭菇菠菜豆腐盒 Braised homemade tofu with monkey head mushrooms and green vegetables	24	36
 金瓜醬拌水晶餃 Steamed mushroom crystal dumplings with pumpkin cream	24	36
黑蒜珍菌炒時蔬 Stir-fried green vegetables with mushrooms and black garlic	24	36
清炒各類時蔬 Your choice of fresh vegetables	22	33
香港芥蘭 Hong Kong kailan		
中國白菜苗 Baby pak choy		
香港菜心 Hong Kong choy sum		
美國蘆筍 Green asparagus		
西蘭花 Broccoli		
莧菜苗 Baby Chinese spinach		
生菜 Lettuce		
烹調法		
Recommended cooking methods for our fresh vegetables		
清炒 Stir-fried		
蒜蓉炒 Stir-fried with garlic		
XO 醬炒 Stir-fried with XO sauce		
上湯灼 Poached with superior stock		



CHERRY GARDEN

絲苗 | Rice

	小 S	大 L
鮑魚雞粒燴飯 Fragrant fried rice with diced abalone and diced chicken in superior sauce	48	72
極品醬海鮮炒飯 Fragrant seafood fried rice with XO sauce	26	39
生菜和牛菘炒飯 Wagyu beef fried rice with lettuce and egg	26	39
 青姜茸帶子炒飯 Scallop, asparagus and egg fried rice with tobiko and ginger-scallion emulsion	24	36
 臘味時蔬炒五谷米飯 Five grain fried rice with Cantonese pork sausage and vegetables	24	36
 醬油什菜炒飯 Fragrant vegetarian fried rice with diced mushrooms and vegetables	20	30
金銀饅頭 Combination of Chinese fried and steamed mantou	16	24



面類 | Noodle

	小 S	大 L
 金菇乾貝燜伊面 Braised ee-fu noodles with conpoy, Enoki mushrooms and yellow chives	22	33
蛋白蟹肉燜新竹米粉 Braised rice vermicelli with crab meat egg white, bean sprout and yellow chives	28	42
菜絲乾炒面綫 Stir-fried wheat noodles with egg, vegetables and Chinese chives	22	33
 海鮮乾炒面綫 Stir-fried wheat noodles with prawns, scallops, silver sprouts and yellow chives	26	39
滑蛋海鮮炒面 Cantonese style crispy egg noodles with seafood and choy sum	26	39
豉油皇乾炒黑豚肉炒面 Stir-fried egg noodles with Kurobuta char siew pork and silver sprouts	24	36
		每位 per portion
牛腩湯拉面 La mian beef soup with beef brisket casserole stew and tendon		18



甜品誘惑 | Sweet Temptation

每位
per portion

 	冰花炖燕窩 Double-boiled superior bird's nest with rock sugar (hot or cold)	78
	紅棗炖雪蛤 Double-boiled hasma with red dates (hot or cold)	32
	杏仁茶湯丸 Almond cream with glutinous rice dumpling	14
 	櫻桃紅 Cherries in nui er hong and aged kwei hua wine cocktail jelly with lychee sorbet	14
	黑珍珠 Organic black bean pudding with avocado and sesame ice cream	14
	青檸雪葩枝甘露 Chilled mango with sago pearls, pomelo and lime sorbet	14
	荔枝枸杞桂花糕 Chilled osmanthus jelly with lychee	14
	冰鎮水果盆 Sliced fruits composition	14
	豆沙鍋餅 Crispy pancake with azuki bean paste	16
	黑芝麻搗沙湯圓拼蓮蓉煎堆球 Glutinous rice dumpling with grounded black sesame with deep fried lotus paste sesame ball	16
	萬壽蟠桃 Longevity buns with lotus paste filling	5