

櫻桃精點 | Dim Sum

	每籠 per basket
點心三品 Dim sum trilogy	9
香茜雪魚餃 Steamed cod fish dumpling with coriander	12
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
紅油酸辣餃子 Steamed prawn and pork dumpling with vinegar and spicy sauce	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
荷葉糯米雞 Steamed glutinous rice wrapped in lotus leaf with Cantonese chicken sausage and mushrooms	8



Signature dish



Vegetarian selection



Gluten free selection

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

櫻桃精點 | Dim Sum

	每籠 per basket
酥炸雪蟹角 Crispy snow crab puff	12
荔枝付皮卷 Crispy bean curd skin roll with prawn and lychee	8
芝麻香茜炸鵝肉卷 Crispy spring roll with goose meat and coriander	9
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
迷你蛋撻仔 Baked traditional egg tart	8
	per portion
海皇龍須卷 Deep-fried Kataifi lobster	15
油條海鮮粥 Congee with fish, scallop and prawn served with curly dough	12
極品醬炒蘿卜糕 Wok-fried radish cake with XO sauce	2-3 persons 14



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小食, 燒臘 | Appetizer, Roast

	小 S	大 L
五香辣牛肉 Sliced braised beef fillet with five spices	16	24
醋溜白飯魚 Crispy silver bait in black vinegar and chili sauce	16	24
玫瑰醉酒雞 Drunken chicken in hua diao and rose dew wine	16	24
蒜泥脆青瓜 Japanese cucumber marinated in garlic vinaigrette	12	18
醬油脆海蜇 Jellyfish and spring onion salad with soya sauce	16	24
雞肉鬆脆茄子 Fried eggplant with chicken floss	16	24
沙撈越胡椒炒軟殼蟹 Wok-fried soft shell crab with Sarawak pepper	22	33
青芥末蝦球 Crispy wasabi-aioli prawns with fresh mango and tobiko	24	36
黃金脆帶子 Pacific Ocean golden scallops with salted egg yolk and Asian spice crumbs	24	36
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	16	24
黑豚靚叉燒 Honey-glazed Kurobuta char siew	16	24
	半只 Half	一只 Whole
片皮北京鴨 Peking duck with traditional condiments, Chinese crepes, spring onions, cucumber and homemade sauce	50	100
碳燒挂爐鴨 Charcoal-roasted duck served with cherry sauce	40	80



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滋潤羹湯類 | Soup, Broth

	每位 per portion
 素珍寶炖湯 Double-boiled trio of mushroom soup with carrot and snow fungus	13
日日老火湯 Cherry Garden's daily chicken soup	13
宮廷酸辣湯 Imperial hot and sour seafood soup	14
蟹肉蛋白燕窩羹 Bird's nest soup with crabmeat and egg white	38
 金瓜羊肚菌雞粒羹 Golden pumpkin soup with morel mushroom and diced chicken	24
 紫菜瑤柱龍蝦羹 Thick superior lobster soup, conpoy and seaweed	24
 鬆茸鮑片雪耳炖雞湯 Double-boiled clear soup with sliced abalone Matsutake and snow fungus	28
和牛波菜羹 Thick chicken soup with minced Wagyu beef and spinach	16
脆玉瓜幹貝魚羹 Fish soup with diced zucchini, conpoy and tofu	16
 鷄茸玉米羹 Chicken soup with sweetcorn and egg white	14
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	98



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鮑魚，刺參 | Abalone, Sea Cucumber

	每位 per portion	
櫻桃園盆菜		
6 位以上，提前 45 分鐘預訂		
 Cherry Garden's signature prosperity dish "Pen Cai" served whole at the table, recommended for six guest or more The dish includes 8-head abalone, lobster, sea cucumber dried conpoy and more 45 minutes preparation time is required	88	
紅燒澳洲十五頭乾鮑		
Braised Australian 15-head whole abalone with premium oyster sauce	240	
紅燒四頭湯鮑伴時蔬		
 Braised 4-head whole abalone with premium oyster sauce	58	
蚝皇海參八頭湯鮑		
 Braised 8-head whole abalone and sea cucumber with premium oyster sauce	36	
紙包珍菌鮑魚		
Baked 8-head whole abalone with mushrooms	36	
花菇扣刺參		
Braised premium sea cucumber with Chinese mushrooms	30	
	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



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游水 | Live Fish

	每一百克 per 100gm
紅斑 Red grouper	18
笋殼魚 Soon hock	16
老鼠斑 必須預訂 Pacific grouper Advance order is recommended	36
青衣 必須預訂 Green wrasse Advance order is recommended	18
東星斑 必須預訂 Coral trout Advance order is recommended	22
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 chilies	
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	



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活龍蝦 | Live Lobster, Prawn

活龍蝦

Live rock lobster

60

游水活蝦

Live Tiger prawns

小 Small

34

大 Large

51

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-spiced salt



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海鮮類 | Seafood Specialities

	每位 per portion		
辣椒蟹肉配饅頭 Chili crab meat served with mantou	32		
黑蒜蛋白煮大蝦皇 Baked Tiger prawn with Yunnan black garlic and egg white	22		
 豉油皇蒸鱈魚 Steamed cod fillet in homemade soy sauce	24		
 蜜椒燒鱈魚 Honey-marinated baked cod fillet with black pepper	24		
		小 S	大 L
XO 醬龍蝦球炒珍菌時蔬 Wok-fried lobster with vegetables and mushrooms in XO sauce	70	105	
 豉油皇蒸鱈魚 Steamed cod fillet in homemade soy sauce	46	66	
 蜜椒燒鱈魚 Honey-marinated baked cod fillet with black pepper	46	66	
瑤柱扒時蔬 Cantonese style stir-fried seasonal vegetables with conpoy	26	42	
茄子燜石斑魚煲 Casserole-braised grouper with eggplant	34	51	
 豉汁鱈魚球菠菜豆腐煲 Braised cod fish with spinach tofu, capsicum and black bean sauce	32	48	
 芹香帶子炒雙菇 Wok-fried Pacific Ocean scallops with celery and mushrooms	34	51	
豉椒炒帶子 Stir-fried Pacific Ocean scallops and capsicum in black bean sauce	34	51	
腰果宮保蝦球 Wok-fried live Tiger prawns with dried chili, onions and cashew nuts	30	45	
 避風塘炒生蝦 Stir-fried live Tiger prawns with minced dried shrimps, curry leaves and almond slivers	32	48	
 酸甜,芥末兩味蝦 Prawn duet cooked with zesty sweet sauce and wasabi-aioli	32	48	



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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 chili	26	39
避風塘香辣脆皮鷄 “Bi Feng Tang” style roasted chicken	26	39
芝麻香茜炸鵝肉卷 Crispy spring roll with goose meat and coriander	26	39
鴨粒茄子燜豆腐 Braised diced duck with eggplant and tofu	32	48
 鷄同鴨講 “Chicken & Duck Talk” A combination of sautéed chicken with celery and sliced roasted duck	32	48



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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

48

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

28 42

沙茶雙味牛肉

Duo of beef
Braised Australian beef short ribs with Sha Cha
Steamed Sha Cha beef dumplings


28 42

蘿卜牛筋腩煲

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

涼瓜燜曼加利察排骨煲

Casserole-braised Mangalica pork collar with bitter melon
and black bean sauce

28 42

山楂燜西班牙排骨

Hawthorne-glazed Iberico pork ribs

28 42

鎮江醋西班牙排骨

Iberico pork ribs in Zhen Jiang vinegar sauce

28 42

雙冬燜羊腿肉煲

Braised lamb leg in clay pot
with flower mushrooms and bamboo shoot

32 48

 Signature dish

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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
上湯金腿扒白菜苗 Braised baby cabbage with superior broth and "Jinwa" 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
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		西蘭花 Broccoli
中國白菜苗 Baby pak choy		莧菜苗 Baby Chinese spinach
香港菜心 Hong Kong choy sum		生菜 Lettuce
美國蘆筍 Green asparagus		

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



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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
蛋白蟹肉幹貝炒飯 Fragrant fried rice with crab meat, egg white and conpoy	26	39
綠茶班肉泡飯 Rice in superior broth with diced grouper and green tea leaves	24	36
生菜和牛蒜炒飯 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



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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
生蝦燜米粉		
Braised vermicelli with live prawns, mushrooms and bean sprout	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	
榨菜火鴨絲拉面		
La mian soup with shredded duck and Sichuan vegetables in clear duck broth	12	



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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	10
 櫻桃紅 Cherries in nui er hong and aged kuei hua wine cocktail jelly with lychee sorbet	10
 黑珍珠 Organic black bean pudding with avocado and sesame ice cream	10
 青檸雪芭楊枝甘露 Chilled mango with sago pearls, pomelo and lime sorbet	10
栗子山楂糕 Hawthorne jelly with chestnut	10
 冰鎮水果盆 Sliced fruits composition	10
豆沙鍋餅 Crispy pancake with azuki bean paste	16
萬壽蟠桃 Longevity buns	3



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三拼盤

辣汁龍蝦球，北京鴨卷，醉雞

Trio platter

Sautéed sour and spicy lobster

Peking duck roll

Drunken chicken in hua diao and rose dew wine

蘑菇阿拉斯加蟹肉羹

Thick soup of Alaskan crab with Shitake and truffle oil

蚝皇四頭鮑海刺參

Braised whole 4 head abalone with premium sea cucumber
in oyster sauce

清蒸鱈魚伴制作豆付

Steamed cod fillet with spinach tofu in homemade soy sauce

黑蒜和牛片炒蜜豆

Wok-fried sliced A4 Miyazaki Wagyu beef in oyster sauce
with honey pea and black garlic

原籠蒜茸炒大蝦皇伴野米雞

Steamed glutinous rice with chicken sausage topped
with wok-fried garlic King prawn

櫻桃三品

黑珍珠 播沙湯圓 豆沙鍋餅

Organic black bean pudding

with avocado and sesame ice cream

Glutinous rice dumpling with grounded peanut

Crispy pancake with azuki bean paste

168 per guest

for a minimum of 2 guests



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思 | Thought

片皮北京鴨

Peking duck with traditional condiments
Chinese crepes, spring onions, cucumber and homemade sauce

鬆茸鮑片雪耳炖鷄湯

Double-boiled clear soup with sliced abalone
Matsutake and snow fungus

XO 醬帶子蝦球炒珍菌時蔬

Wok-fried prawn and scallop
with vegetables and mushrooms in XO sauce

豉汁蒸鱈魚自制豆腐

Steamed cod fillet with homemade tofu
in black bean sauce

蒜燒和牛

Pan-fried A4 Miyazaki Wagyu beef sirloin
with garlic barbecue sauce and sautéed vegetables

脆米龍蝦湯泡飯

Rice in superior broth with lobster

青檸雪芭楊枝甘露伴栗子山楂糕

Chilled mango with sago pearls, pomelo and lime sorbet
Hawthorne jelly with chestnut

138 per guest
for a minimum of 2 guests



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樂 | Joy

三拼盤

醉酒雞，燒腩肉，芥末蝦

Trio platter

Drunken chicken in hua diao and rose dew wine

Cantonese style roasted crackling pork belly

Crispy wasabi-aioli prawn with fresh mango and tobiko

金瓜羊肚菌雞粒羹

Golden pumpkin soup with morel mushrooms and diced chicken

蚝皇海參八頭湯鮑海鮮卷

Braised whole 8-head abalone, sea cucumber and seafood roll
with premium oyster sauce

梅菜蒸鱈魚四季豆

Steamed cod fillet

with preserved vegetables and string beans

黑椒牛柳粒

Pan-fried beef cubes in black pepper sauce

榨菜火鴨絲燜伊面

Braised ee-fu noodles with shredded duck, bean sprouts
yellow chives and Sichuan pickled vegetables

櫻桃紅

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

118 per guest
for a minimum of 2 guests



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心 | Heart

片皮北京鴨

Peking duck with traditional condiments
Chinese crepes, spring onions, cucumber and homemade sauce

紫菜瑤柱龍蝦羹

Thick superior lobster soup
with conpoy and seaweed

上湯牛油煮大蝦

Stir-fried King prawn with butter and garlic superior broth

黑豚肉豆腐鱈魚煲

Braised cod fillet and Kurubota char siew in yellow bean sauce

蒜燒醬烤鷄脯

Oven-baked boneless spring chicken
with garlic barbecue sauce

臘味時蔬炒五谷米飯

Five grain fried rice
with Cantonese pork sausage and vegetables

黑珍珠

Organic black bean pudding
with avocado and sesame ice cream

98 per guest
for a minimum of 2 guests



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牡丹花 | Peony

三拼盤

醉雞，燒腩肉，青瓜海蜇

Trio of appetizer platter

Drunken chicken in hua diao and rose dew wine

Cantonese style roasted crackling pork belly

Jelly fish with cucumber

點心三品

Dim sum trilogy

珍菌時蔬炒鱈魚片

Wok-fried sliced cod fillet

with mixed vegetables and mushrooms

黑椒牛柳粒

Pan-fried beef cubes in black pepper sauce

榨菜火鴨絲拉面

La mien soup with shredded duck
and Sichuan vegetables

黑珍珠伴芋頭流沙包

Organic black bean pudding
with avocado and sesame ice cream
Steamed custard bun with yam

78 per guest
for a minimum of 2 guests



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水仙花 | Narcissus

三拼盤

黑豚靚叉燒，碳燒挂爐鴨，五香辣牛肉

Trio of appetizer platter

Honey-glazed Kurobuta char siew

Charcoal-roasted duck served with cherry sauce

Sliced braised beef fillet with five spices

日日老火湯

Cherry Garden's daily chicken soup

芹香蝦球炒雙菇

Wok-fried prawns

with celery and mushrooms

豉汁鱈魚豆腐伴青姜茸帶子炒飯

Braised cod fillet

with spinach tofu, capsicum in black bean sauce

egg fried rice with scallop, asparagus and ginger-scallion emulsion

櫻桃紅伴擂沙湯圓

Cherries in nui er hong and aged kuei hua wine cocktail jelly

with lychee sorbet

Glutinous rice dumpling with peanuts

68 per guest

for a minimum of 2 guests



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金蓮花 | Vegetarian Set Lunch

健康三拼盤

椒鹽四季豆，芥末猴頭菇，酸甜茄子

Appetizer combination platter

String beans with five spice

Monkey head mushrooms with wasabi dressing

Savoury-sweet eggplant

點心素三品

Dim sum trilogy

Steamed crystal dumpling

with fresh mushrooms and black truffle

Corn siew mai

Spinach skin dumpling

金瓜珍菌扒豆付時蔬

Braised tofu with mixed vegetables and mushrooms
in pumpkin sauce

綠茶什菜泡飯

Rice in superior broth

with mixed vegetables and green tea leaves

青檸雪芭楊枝甘露伴栗子山楂糕

Chilled mango with sago pearls, pomelo and lime sorbet
Hawthorne jelly with chestnut

58 per guest



Signature dish



Vegetarian selection



Gluten free selection

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