



點心 | 早午餐  
New Year  
Dim Sum Brunch  
31 December and 1 January 2019

Special dish of the day  
(Only one serving)

上湯燜龍蝦

Sautéed lobster and garlic  
in superior broth

豬腳醋

Pig's trotter and egg in ginger and  
sweetened vinegar

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

Adults  
88

Children  
7 – 12yrs  
58

1810

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

# 美點 | 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 香荷糯米雞

Fragrant lotus chicken and wild rice dumpling

## 8 韭菜付皮卷

Crispy bean curd roll filled with chives

## 9 雪菜鴨肉生煎包

Pan fried duck stew and preserved vegetable bun

## 10 蜂巢芋角

Fried yam puff with minced chicken, mushroom  
and dried shrimp

## 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 合桃巧克力流沙包

Steamed walnut and dark chocolate buns

🍽️ Signature dish

🌿 Vegetarian dish

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, Soups

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 日日老火湯  
Cherry Garden's daily soup

19 金瓜羊肚菌雞粒羹  
 Golden pumpkin soup with  
morel mushrooms and diced chicken



20 玫瑰醉酒雞  
 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

 Signature dish       Vegetarian dish  
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# 精選小菜 | Seafood, Meat

## 25 杏片蝦球

 Crispy almond prawns  
with fresh mango and flying fish roe

## 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. 櫻花蝦乾扁四季豆

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

## 粥，飯和面 |

## Congee, Rice, Noodles


### 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

 Signature dish

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# 甜品 | Desserts

## 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 黃金凍桂花糕

🍂 Osmanthus jelly with wolfberry



Signature dish



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