



New Year's Eve Set Dinner Menu 6 Courses

三拼盤

北京鴨卷 脆皮燒腩肉 黑豚靚叉燒

Trio platter

Peking duck roll

Cantonese style roasted crackling pork belly

Honey-glazed Kurobuta char siew

紫菜瑤柱龍蝦羹

Thick superior lobster soup, conpoy and seaweed

上湯珍菌焗大蝦

Braised king prawn with mushrooms in superior broth

蒜燒和牛

Pan-fried A4 Miyazaki Wagyu beef sirloin
with Cherry Garden's barbecue sauce and sautéed vegetables

海鮮炒米綫

Stir-fried wheat noodles with prawns, scallops, silver sprouts
and yellow chives

黑珍珠

Organic black bean pudding with avocado
and sesame ice cream
Glutinous mango dumpling

138 per guest
additional 80 for paired wines



New Year's Eve Set Dinner Menu 8 Courses

燒味三拼

北京鴨卷 脆皮燒肉 蜜汁黑豚肉

Trio platter

Peking duck roll

Cantonese style roasted crackling pork belly

Honey-glazed Kurobuta char siew

金菇幹貝龍蝦羹

Thick superior lobster soup, conpoy and seaweed

豉汁蒸豆腐雪魚

Steamed cod fish with tofu in black bean sauce

上湯珍菌焗大蝦

Braised king prawn with mushrooms in superior broth

蒜燒和牛

Pan-fried A4 Miyazaki Wagyu beef sirloin
with Cherry Garden's barbecue sauce and sautéed vegetables

海鮮炒米綫

Stir-fried wheat noodles with prawns, scallops, silver sprouts
and yellow chives

櫻桃紅

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

清涼桂花凍拼芒果麻糍

Osmanthus jelly with wolfberry
Glutinous mango dumpling

168 per guest
additional 100 for paired wines



New Year's Eve Harbour View Fireworks Experience 9 Courses

燒味三拼

北京鴨卷 脆皮燒肉 蜜汁黑豚肉

Trio platter

Peking duck roll

Cantonese style roasted crackling pork belly

Honey-glazed Kurobuta char siew

金菇幹貝龍蝦羹

Thick superior lobster soup, conpoy and seaweed

XO醬炒帶子

Wok-fried XO sauce scallops with mushrooms and mixed vegetables

豉汁蒸豆腐雪魚

Steamed cod fish with tofu in black bean sauce

蒜燒和牛

Pan-fried A4 Miyazaki Wagyu beef sirloin
with Cherry Garden's barbecue sauce and sautéed vegetables

上湯珍菌焗大蝦

Braised king prawn with mushrooms in superior broth

鴨絲燜伊面

Braised ee-fu noodles with duck sliced enoki mushroom
and yellow chives

楊枝甘露

Chilled mango with sago pearls, pomelo and lime sorbet

清涼桂花凍，芒果麻糍

Osmanthus jelly with wolfberry
Glutinous mango dumpling

188 per guest
for a minimum of 8 guests

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 7% government tax.