



## Monthly Special at Cherry Garden

### Mushroom Set Lunch Menu

#### 珍菌套餐菜

點心三品  
Dim Sum trilogy  
Crystal dumpling  
Sha cha beef dumpling  
Beancurd roll with cordyceps flowers

鬆茸椰青炖鷄湯  
Double boiled chicken soup with matsutake in young coconut

黑鬆露煮大蝦  
Baked king prawn with black truffle

姬鬆茸幹貝燜伊面  
Braised ee-fu noodles with blazei mushrooms and conpoy

桃膠杏仁茶炖蛋  
Warm almond cream with peach pearl and steamed egg

65 per guest

## *Dishes of the Month*

|  | per order           |
|--|---------------------|
| 鬆茸椰青炖鷄湯<br>Double boiled chicken soup with matsutake<br>in young coconut       | 26                  |
| 羊肚菌燜自制豆付鮑甫<br>Braised sliced abalone with homemade tofu and morels             | 38                  |
| 黑鬆露煮大蝦<br>Baked king prawn with black truffle                                  | 24                  |
| 蟲草花帶子珍菌時蔬<br>Sautéed scallop with cordyceps flowers<br>and seasonal vegetables | 34                  |
| 姬鬆茸幹貝燜伊面<br>Braised Ee Fu Noodle with Blazei mushrooms<br>and conpoy           | 24<br>(2-3 persons) |
| 桃膠杏仁茶炖蛋<br>Warm almond cream with peach pearl and steamed egg                  | 12                  |



CHERRY GARDEN

## Set Dinner Menu

北京片皮鴨

Cherry Garden's Peking duck  
Chinese crepes, spring onions, cucumber  
and homemade sauce

鬆茸椰青炖鷄湯

Double boiled chicken soup with matsutake  
in young coconut

蟲草花帶子珍菌時蔬

Sautéed scallop with cordyceps flowers  
and seasonal vegetable

羊肚菌燜自制豆付鮑甫

Braised sliced abalone with homemade tofu and morels

黑鬆露煮大蝦

Baked king prawn with black truffle

姬鬆茸幹貝燜伊面

Braised ee-fu noodles with blazei mushrooms and conpoy

桃膠杏仁茶炖蛋

Warm almond cream with peach pearl and steamed egg

118 per guest



CHERRY GARDEN

## 小食

### Appetizers

|   | 小<br>S | 中<br>M | 大<br>L              |
|---|--------|--------|---------------------|
| 五香辣牛肉<br>Braised beef fillet slices with five spices and sea salt   | 16     | 24     | 32                  |
| 姜絲蜜汁脆魚<br>Honey-glazed crispy fish fillet with ginger julienne  | 16     | 24     | 32                  |
| 玫瑰醉酒雞<br>Drunken chicken in hua diao and rose dew wine  | 14     | 21     | 28                  |
| 風味榨菜<br>Sliced marinated Sichuan vegetables with spicy XO sauce   | 10     | 15     | 20                  |
| 醬油脆海蜇<br>Marinated jellyfish salad with soya sauce  | 14     | 21     | 28                  |
| 雞肉鬆脆茄子<br>Crisp-fried eggplant tossed with chicken floss  | 16     | 24     | 32                  |
|  青芥末蝦球<br>Crispy wasabi-aioli prawns with fresh mango and tobiko   | 22     | 33     | 44                  |
| 荔枝脆帶子<br>Crispy-fried scallops with lychee, salted egg yolk and Asian spice crumbs  | 24     | 36     | 48                  |
| 三味珍菌<br>椒鹽金菇, 酸辣花菇, 芥末猴菇<br> Trilogy of handpicked mushrooms<br>Enoki with salt and pepper<br>Crispy shiitake with spicy garlic-vinegar emulsion<br>Monkey head with wasabi dressing |        |        | 12 per person<br>每位 |

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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

# 燒臘

## Cantonese Roasts

|   | Half<br>半只 | Whole<br>一只 |        |        |                     |
|---|------------|-------------|--------|--------|---------------------|
| 櫻桃園片皮鴨<br>🌸 Cherry Garden's Peking duck with traditional condiments<br>Chinese crepes, spring onions, cucumbers and homemade sauce  | 50         | 98          |        |        |                     |
| 碳燒挂爐鴨<br>Cherry wood-charcoal roasted duck<br>Using only the finest cherry wood chips,<br>which not only enhances the fragrance of the meat,<br>but also lends a delicate flavour | 40         | 80          |        |        |                     |
|   |            |             | 小<br>S | 中<br>M | 大<br>L              |
| 櫻桃燒味拼盤<br>燒鴨, 燒肉, 黑豚靚叉燒<br>🌸 Cherry Garden's charcoal-roasted BBQ meat platter<br>Roasted duck<br>Roasted pork belly<br>Kurobuta char siew  | 34         | 51          | 68     |        |                     |
| 脆皮燒腩肉<br>Cantonese style roasted crackling pork belly   | 16         | 24          | 32     |        |                     |
| 黑豚靚叉燒<br>Honey-glazed Kurobuta char siew  | 16         | 24          | 32     |        |                     |
| 蔥燒羊架<br>需時 20 分鐘<br>Oven-baked baby lamb rack marinated with onions<br>and spices in Sichuan sauce pepper<br>please allow 20 minutes preparation time                             |            |             |        |        | 24 per person<br>每位 |

Signature dish 🌸

Vegetarian selection 🌿

Sustainable cuisine 🌱

Spa cuisine 🌸

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# 滋潤羹湯類

## Tonics & Thick Soups

Per person  
每位

### 燕窩佛跳牆

提前6小時預訂

Buddha jumps over the wall ~ famous Fujian dish  
with premium seafood delicacies

6 hours advance notice is required

68

### 金瓜羊肚菌鷄粒羹

 Golden pumpkin soup with morel mushrooms and diced chicken

32

### 蟹肉蛋白燕窩羹

Bird's nest soup with crabmeat and egg white

38

### 紫菜瑤柱龍蝦羹

 Thick superior soup of lobster, conpoy and seaweed

24

### 日日老火湯

Double-boiled nourishing Chef's soup of the day

13

### 宮廷酸辣湯

Imperial hot and sour seafood soup

14

### 舞茸海寶湯

Rich broth of shrimps, scallops, crabmeat, conpoy,  
maitake mushrooms and vegetables

18

### 鳳液玉米羹

Sweet corn chicken soup with egg white

14

### 翠玉瓜海寶豆腐羹

Zucchini sea treasure soup with tofu and silver sprouts

14

### 素珍寶炖湯

 Double-boiled trio of mushrooms soup with carrot and snow fungus

13

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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# 鮑魚，刺參

## Abalone, Sea Cucumber

Per person  
每位

### 櫻桃盆菜

8 位以上，提前 6 小時預訂

Cherry Garden signature prosperity pot “Pen Cai”

For 8 guests and above, 6 hours advance notice 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

### 鹽燒紙包鮑魚珍菌

Baked baby abalone with fresh mushrooms  
and chestnut pocket in rock salt

36

### 花菇扣刺參

提前 45 分鐘預訂

Braised premium sea cucumber with Chinese mushrooms

45 minutes preparation time is required

40

小 中 大  
S M L

### 鮑甫扒翡翠豆腐伴時蔬

Braised sliced abalone with homemade spinach tofu  
in premium oyster sauce

68 102 136

### 鬆露油燒海參花菇

Braised sea cucumber and Japanese mushrooms  
with truffle oil

48 72 96

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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# 游水活魚

## Live Fish

### 老鼠斑

必須預訂

Pacific groupa

24 hours advance notice is required

時價

Market Price

### 青衣

必須預訂

Green wrasse

24 hours advance notice is required

時價

Market Price

### 東星斑

必須預訂

Coral trout

24 hour advance notice is required

時價

Market Price

### 笋殼魚

Marble goby/ Soon hock

時價

Market Price

### 紅斑

Red groupa

時價

Market Price

### 時魚~ 烹調法

We recommend the following cooking preparations for live fish

### 港式清蒸

Steamed Hong Kong style

### 豉汁蒸

Steamed with spicy black bean sauce

### 西湖糖醋

Deep-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 

Sustainable cuisine 

Spa cuisine 

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# 活龍蝦

## Live Lobster

|  | 半只<br>Half | 一只<br>Whole |
|--|------------|-------------|
| 龍蝦 ~ 烹調法<br>We recommend the following cooking preparations for live lobster |            |             |
| 黑鬆露煮<br>Sautéed with truffle   | 36         | 72          |
| 芝士極品醬<br>Premium cheese sauce  | 32         | 64          |
| 香檳煎<br>Pan-fried with Champagne citrus sauce                                 | 32         | 64          |
| 蒜茸蒸<br>Steamed with garlic-soy sauce   | 30         | 60          |
| 上湯牛油煮<br>Sautéed with butter and garlic in superior broth                    | 30         | 60          |
| 港式清蒸<br>Steamed Hong Kong style  | 30         | 60          |

# 游水活蝦

## Live Prawns

|   | 小<br>S | 中<br>M | 大<br>L |
|---|--------|--------|--------|
| 草蝦 ~ 烹調法<br>We recommend the following cooking preparations for live prawns |        |        |        |
| 白灼或椒鹽<br>Poached or wok-fried with five-spiced salt                         | 32     | 48     | 64     |
| 蛋白煮<br>Wok-fried with scrambled egg white                                   | 32     | 48     | 64     |
| 蒜茸蒸<br>Steamed with minced garlic and light soy sauce                       | 32     | 48     | 64     |

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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# 海鮮類

## Seafood Specialties

Per person  
每位

金箋辣椒蟹肉

Chilli crab meat in mantou cup

28

豉油皇蒸鱈魚

 Steamed cod fillet in homemade soy sauce

22

梅菜蒸鱸魚

Steamed fillet of sea perch topped with preserved “mei cai” vegetables

22

蒜子醋溜菊花魚

Citrus-glazed fish fillet with roasted pine nuts

22

蜜椒燒鱈魚

 Oven-baked honey marinated cod fillet with black pepper

22

豉油皇煎封鱸魚

Crisp-fried fillet of sea perch with garlic-soy sauce

22

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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The prices are in Singapore dollar and subject to 10% service charge and applicable government tax.

# 海鮮類

## Seafood Specialties

|   | 小<br>S | 中<br>M | 大<br>L |
|---|--------|--------|--------|
| 火腩栗子燜時魚煲<br>Country style braised seasonal fish fillet with roasted pork, garlic, chestnuts, mushrooms and Chinese cabbage in casserole                               | 32     | 48     | 64     |
|  豉椒魚球菠菜豆腐煲<br>Braised fish fillet with spinach tofu and capsicum in black bean sauce | 32     | 48     | 64     |
|  芹香帶子炒雙菇<br>Wok-fried fresh scallops with celery and mushrooms                       | 34     | 51     | 68     |
| 豉椒炒帶子<br>Stir-fried fresh scallops with capsicum in black bean sauce  | 34     | 51     | 68     |
| 腰果宮保蝦球<br>Wok-fried prawns with dried chilli, onions and cashew nuts  | 30     | 45     | 60     |
| 避風塘炒生蝦<br>Sautéed live prawns with minced dried shrimps, curry leaves and almond slivers  | 30     | 45     | 60     |
| 酸甜，芥末兩味蝦<br>Prawn Duet<br>Cooked with zesty sweet sauce and wasabi-aioli  | 30     | 45     | 60     |

# 豚肉 和 牛

## Pork & Beef

|  | 小<br>S | 中<br>M | 大<br>L              |
|--|--------|--------|---------------------|
|  菠蘿咕嚕黑豚肉<br>Sweet and sour Kurobuta pork with pineapple, cucumber and capsicum          | 28     | 42     | 56                  |
| 黑豚靚叉燒拼沙茶炒豚肉<br>Combination of Kurobuta char siew and pork in satay sauce   | 30     | 45     | 60                  |
| 梅菜燜燒腩煲<br>Casserole of roasted pork belly with preserved “mei cai” vegetables  | 28     | 42     | 56                  |
| 山楂燜黑豚骨<br>Hawthorne-glazed Kurobuta pork ribs  | 28     | 42     | 56                  |
| 油條珍菌炒牛柳粒<br>Sautéed beef tenderloin cubes with mushrooms and curly dough   | 28     | 42     | 56                  |
| 蘿卜牛筋腩煲<br>Casserole of braised beef tendon and brisket with daikon   | 28     | 42     | 56                  |
|  蒜片黑椒牛柳粒<br>Pan-fried beef cubes with sliced garlic in black pepper sauce             | 28     | 42     | 56                  |
|  蒜燒和牛<br>Pan-fried Wagyu beef in garlic barbecue sauce served with sautéed vegetables |        |        | 48 per person<br>每位 |
| 秘制醬烤黑豚骨<br>Roasted Kurobuta spare rib in cherry sauce served with Chinese mantou   |        |        | 16 per person<br>每位 |

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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The prices are in Singapore dollar and subject to 10% service charge and applicable government tax.

# 鷄和鴨

## Poultry

|  | 小<br>S | 中<br>M | 大<br>L |
|--|--------|--------|--------|
| 蒜燒醬烤鷄脯<br>Oven-baked boneless spring chicken in garlic barbecue sauce  | 26     | 39     | 52     |
|  宮保腰果鷄丁<br>Wok-fried chicken with cashew nuts and dried chilli  | 26     | 39     | 52     |
| 櫻桃香辣脆皮鷄<br>Roasted chicken topped with Chef's homemade crispy crust  | 26     | 39     | 52     |
| 藥材醉酒鷄煲<br>Herbal drunken chicken casserole   | 30     | 45     | 60     |
|  鷄同鴨講<br>“Chicken & Duck Talk”<br>A combination of sautéed chicken and sliced roasted duck served with celery | 32     | 48     | 64     |

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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# 蔬菜，豆腐和珍菌

## Vegetables, Tofu & Mushrooms

|   | 小<br>S | 中<br>M | 大<br>L |
|---|--------|--------|--------|
| 清炒各類時蔬<br>Your choice of fresh vegetables of the day  | 22     | 33     | 44     |
| 香港芥蘭 kailan<br>中國白菜苗 baby pak choy<br>莧菜苗 baby spinach<br>美國蘆筍 green asparagus                            |        |        |        |
| 香港菜心 Hongkong choy sum<br>西花蘭 broccoli<br>生菜 lettuce<br>什蔬 mixed vegetable                                |        |        |        |
| XO 鬆菇蘆筍炒芥蘭段<br>🍴 Stir-fried asparagus with Hong Kong kailan<br>and honshimeji mushrooms in spicy XO sauce | 26     | 39     | 52     |
| 雙貝上湯浸白菜苗<br>Blanched baby pak choy with fresh scallops<br>and conpoy in consommé                          | 26     | 39     | 52     |
| 三蛋浸莧菜苗<br>Stir-fried young spinach in trio eggs combination   | 24     | 36     | 48     |
| 乾扁四季豆<br>Wok-fried string beans with minced pork,<br>shrimps and garlic in black bean sauce               | 24     | 36     | 48     |
| 猴頭菇菠菜豆腐盒<br>🍴 Braised homemade tofu with monkey head mushrooms<br>and green vegetables                    | 24     | 36     | 48     |
| 臘味芋頭燜娃娃菜<br>Braised taro with Chinese sausage and baby Tientsin cabbage                                   | 24     | 36     | 48     |
| 蒜茸珍菌炒什菜<br>🍴 Stir-fried seasonal vegetables with minced garlic<br>and assorted mushrooms                  | 24     | 36     | 48     |

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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# 絲苗

## Rice

|  | 小<br>S | 中<br>M | 大<br>L |
|--|--------|--------|--------|
| 鴛鴦黑芝麻炒飯<br>“Yin Yang” fragrant fried rice with duo sesame seeds and crabmeat   | 24     | 36     | 48     |
| 八珍海鮮燴飯<br>Seafood fragrant fried rice in egg white gravy   | 24     | 36     | 48     |
| 生菜和牛菘炒飯<br>Fragrant fried rice with Wagyu beef, lettuce and egg  | 26     | 39     | 52     |
|  蘆筍玉帶姜茸炒飯<br>Fragrant fried rice in ginger-scallion emulsion with scallops, asparagus and egg | 24     | 36     | 48     |
|  黑豚肉菘湯泡飯<br>Kurobuta pork rice in superior broth with Chinese mushrooms                     | 24     | 36     | 48     |
|  醬油什菜炒飯<br>Fragrant vegetarian fried rice with diced mushrooms and vegetables               | 20     | 30     | 40     |

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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# 面類

## Noodles

|  | 小<br>S | 中<br>M | 大<br>L              |
|--|--------|--------|---------------------|
| 金菇乾貝燜伊面  |        |        |                     |
|  Braised ee-fu noodles with conpoy, enoki mushrooms, bean sprouts and yellow chives | 22     | 33     | 44                  |
| 菜絲乾炒米綫   |        |        |                     |
| Stir-fried rice vermicelli with egg, shredded vegetables and bean sprouts  | 20     | 30     | 40                  |
| 海鮮乾炒米綫   |        |        |                     |
|  Stir-fried rice vermicelli with seafood, silver sprouts and yellow chives          | 26     | 39     | 52                  |
| 滑蛋海鮮炸面   |        |        |                     |
| Crisp noodles Cantonese style with assorted seafood and egg  | 26     | 39     | 52                  |
| 榨菜火鴨絲拉面  |        |        |                     |
| La mien soup with shredded duck and Sichuan vegetables in homemade broth   |        |        | 12 per person<br>每位 |

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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# 甜品誘惑

## Sweet Temptations

Per person  
每位

|   |  |    |
|---|--|----|
|  冰花炖燕窩   |  |    |
| Double-boiled superior bird's nest with rock sugar<br>choice of hot or cold   |  | 68 |
| 紅棗炖雪蛤   |  |    |
| Double-boiled hasma with red dates<br>choice of hot or cold   |  | 28 |
| 杏仁茶湯丸   |  |    |
| Cream of almond with glutinous rice dumpling  |  | 10 |
| 櫻桃紅   |  |    |
|  Cherries in nui er hong and aged kuei hua wine cocktail jelly<br>served with refreshing lychee sorbet |  | 10 |
| 牛油果奶昔合桃雪糕   |  |    |
| Cream of avocado served with maple walnut ice cream   |  | 10 |
| 黑珍珠   |  |    |
|  Homemade organic black bean pudding<br>with Japanese sesame ice cream                               |  | 10 |
| 青檸雪芭楊枝甘露  |  |    |
| Chilled cream of mango with sago pearls, pomelo<br>and lime sorbet  |  | 10 |
| 綠茶雪糕豆沙鍋餅  |  |    |
|  Homemade fried pancake with azuki bean paste,<br>served with matcha ice cream                       |  | 16 |
| 黃金凍桂花糕  |  |    |
| Chilled refreshing osmanthus jelly  |  | 10 |
| 冰鎮水果盆   |  |    |
| Refreshing sliced tropical fruits   |  |    |

Signature dish 

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CHERRY GARDEN

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Thought

櫻桃園片皮鴨

Cherry Garden's Peking duck with traditional condiments  
Chinese crepes, spring onions, cucumbers and homemade sauce

金瓜羊肚菌鷄粒羹

Golden pumpkin soup with morel mushrooms and diced chicken

芹香帶子蝦炒雙菇

Wok-fried fresh scallop with prawn, celery and mushrooms

芝士極品醬烤龍蝦

Oven-baked lobster with cheese and spicy XO sauce

蒜燒和牛

Pan-fried Wagyu beef in garlic barbecue sauce  
served with sautéed vegetables

菜絲乾炒米綫

Stir-fried rice vermicelli with egg,  
shredded vegetables and silver sprouts

櫻桃紅

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

138 per person

For a minimum of 2 people

1604

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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Prices are in Singapore dollar and subject to 10% service charge and 7% government tax



樂  
Joy

櫻桃三拼盤

(五香辣牛肉, 玫瑰醉酒鷄, 黑豚靚叉燒)

Cherry Garden's platter

Braised beef fillet with five spices and sea salt  
Drunken chicken in hua diao and rose dew wine  
Honey-glazed kurobuta char siew

舞茸雙貝燕窩湯

Superior broth with bird's nest, scallops, conpoy,  
maitake mushrooms and vegetables

鹽燒紙包鮑魚珍菌

Baked baby abalone  
with fresh mushrooms and chestnut pocket in rock salt

酸甜, 芥末炒兩味蝦

Prawn Duet

Cooked with zesty sweet sauce and wasabi-aioli

梅菜蒸鱈魚

Steamed cod fillet with preserved "mei cai" vegetables

榨菜火鴨絲拉麵

La mien soup with shredded duck and Sichuan vegetables

黑珍珠

Homemade organic black bean pudding  
With Japanese sesame ice cream

118 per person

For a minimum of 2 people

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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



CHERRY GARDEN

心

Heart

櫻桃園片皮鴨

Cherry Garden's Peking duck with traditional condiments  
Chinese crepes, spring onions, cucumbers and homemade sauce

宮廷酸辣湯

Imperial hot and sour seafood soup

八頭湯鮑伴花菇

Braised 8-head whole abalone with Chinese mushrooms

珍菌炒蝦球帶子

Wok-fried prawn and scallop with mushrooms and mixed vegetables

豉椒魚球菠菜豆腐煲

Braised fish fillet  
with spinach tofu and capsicum in black bean sauce

海鮮燴飯

Seafood fragrant fried rice in egg white gravy

牛油果奶昔合桃雪糕

Cream of avocado  
served with maple walnut ice cream

98 per person

For a minimum of 2 people

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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Prices are in Singapore dollar and subject to 10% service charge and 7% government tax



# 蓮花

## Water Lily vegetarian

### 三味珍菌

(椒鹽金菇, 酸辣花菇, 芥末猴菇)

Trilogy of handpicked mushrooms

Enoki with salt and pepper

Crispy shiitake with spicy garlic-vinegar emulsion

Monkey head with wasabi dressing

### 羊肚菌素珍寶炖湯

Double-boiled trio of mushrooms soup

with morel mushroom, carrot, red dates and white fungus

### 腰果芹香炒什素

Stir-fried seasonal vegetables with cashew nuts and celery

### 金瓜羅漢豆腐時蔬

Braised golden pumpkin and lohan beancurd  
with mixed vegetables

### 意式西葫蘆水晶餃

Crystal dumplings

with assorted fresh mushrooms and zucchini

### 黑芝麻什菜炒飯

Fragrant black sesame vegetables fried rice

### 青檸雪芭楊枝甘露

Chilled cream of mango

with sago pearls, pomelo and lime sorbet

78 per person

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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Prices are in Singapore dollar and subject to 10% service charge and 7% government tax



CHERRY GARDEN

## 櫻桃精點

### Dim Sum

櫻桃點心三品

Symphony of Cherry Garden's dim sum trilogy

9

黃金翠綠蝦餃

Steamed prawn dumplings with spinach

7

鮑魚乾蒸燒賣

Steamed pork siew mai with baby abalone

8

沙茶牛肉餃

 Steamed Sha Cha beef dumplings

7

意式西葫蘆水晶餃

 Steamed crystal dumplings  
with assorted fresh mushrooms and zucchini

6

灌湯小籠包

 Steamed juicy pork xiao long bao

7

黑豚叉燒包

 Steamed Kurobuta char siew in fluffy bao

7

豉椒蒸排骨鳳爪

Steamed pork ribs and phoenix claws with fermented bean sauce

7

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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The prices are in Singapore dollar and subject to 10% service charge and applicable government tax.

# 櫻桃精點

## Dim Sum

荷葉野米鷄

Steamed fragrant lotus chicken and wild rice dumplings 7

芋頭流沙包

 Steamed custard bun with yam 7

風味醬蘿卜糕

Stir-fried radish cake with XO chilli sauce 12

蜂巢鴨肉芋角

Deep-fried yam puff with shredded duck and preserved vegetable 7

香茜鷄肉炸春卷

Deep-fried coriander infused chicken spring rolls 7

韭菜付皮卷

Deep-fried crisp beancurd skin roll filled with chives 7

黑椒鱈魚金網卷

Deep-fried wafer-wrapped cod fillet with black pepper 7

香脆蝸牛角

Deep-fried escargot dumplings 7

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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# 小食

## Appetizers

|   | 小<br>S | 中<br>M | 大<br>L              |
|---|--------|--------|---------------------|
| 五香辣牛肉<br>Braised beef fillet slices with five spices and sea salt   | 16     | 24     | 32                  |
| 姜絲蜜汁脆魚<br>Honey-glazed crispy fish fillet with ginger julienne  | 16     | 24     | 32                  |
| 玫瑰醉酒雞<br>Drunken chicken in hua diao and rose dew wine  | 14     | 21     | 28                  |
| 風味榨菜<br>Sliced marinated Sichuan vegetables with spicy XO sauce   | 10     | 15     | 20                  |
| 醬油脆海蜇<br>Marinated jellyfish salad with soya sauce  | 14     | 21     | 28                  |
| 雞肉鬆脆茄子<br>Crisp-fried eggplant tossed with chicken floss  | 16     | 24     | 32                  |
|  青芥末蝦球<br>Crispy wasabi-aioli prawns with fresh mango and tobiko   | 22     | 33     | 44                  |
| 荔枝脆帶子<br>Crispy-fried scallops with lychee, salted egg yolk and Asian spice crumbs  | 24     | 36     | 48                  |
| 三味珍菌<br>椒鹽金菇, 酸辣花菇, 芥末猴菇<br> Trilogy of handpicked mushrooms<br>Enoki with salt and pepper<br>Crispy shiitake with spicy garlic-vinegar emulsion<br>Monkey head with wasabi dressing |        |        | 12 per person<br>每位 |

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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# 燒臘

## Cantonese Roasts

|  | Half<br>半只 | Whole<br>一只 |        |                     |
|--|------------|-------------|--------|---------------------|
| 櫻桃園片皮鴨   |            |             |        |                     |
|  Cherry Garden's Peking duck with traditional condiments<br>Chinese crepes, spring onions, cucumbers and homemade sauce | 50         | 98          |        |                     |
| 碳燒挂爐鴨  |            |             |        |                     |
| Cherry wood-charcoal roasted duck<br>Using only the finest cherry wood chips,<br>which not only enhances the fragrance of the meat,<br>but also lends a delicate flavour                                 | 40         | 80          |        |                     |
|  |            |             | 小<br>S | 中<br>M              |
| 櫻桃燒味拼盤   |            |             |        | 大<br>L              |
| 燒鴨, 燒肉, 黑豚靚叉燒  |            |             |        |                     |
|  Cherry Garden's charcoal-roasted BBQ meat platter<br>Roasted duck<br>Roasted pork belly<br>Kurobuta char siew        | 34         | 51          | 68     |                     |
| 脆皮燒腩肉  |            |             |        |                     |
| Cantonese style roasted crackling pork belly   | 16         | 24          | 32     |                     |
| 黑豚靚叉燒  |            |             |        |                     |
| Honey-glazed Kurobuta char siew  | 16         | 24          | 32     |                     |
| 蔥燒羊架   |            |             |        |                     |
| 需時 20 分鐘<br>Oven-baked baby lamb rack marinated with onions<br>and spices in Sichuan sauce pepper<br>please allow 20 minutes preparation time  |            |             |        | 24 per person<br>每位 |

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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# 滋潤羹湯類

## Tonics & Thick Soups

Per person  
每位

### 燕窩佛跳牆

提前6小時預訂

Buddha jumps over the wall ~ famous Fujian dish  
with premium seafood delicacies  
6 hours advance notice is required

68

### 金瓜羊肚菌雞粒羹

🍂 Golden pumpkin soup with morel mushrooms and diced chicken

32

### 蟹肉蛋白燕窩羹

Bird's nest soup with crabmeat and egg white

38

### 紫菜瑤柱龍蝦羹

🍂 Thick superior soup of lobster, conpoy and seaweed

24

### 日日老火湯

Double-boiled nourishing Chef's soup of the day

13

### 宮廷酸辣湯

Imperial hot and sour seafood soup

14

### 舞茸海寶湯

Rich broth of shrimps, scallops, crabmeat, conpoy,  
maitake mushrooms and vegetables

18

### 鳳液玉米羹

Sweet corn chicken soup with egg white

14

### 翠玉瓜海寶豆腐羹

Zucchini sea treasure soup with tofu and silver sprouts

14

### 素珍寶炖湯

🍂 Double-boiled trio of mushrooms soup with carrot and snow fungus

13

Signature dish 🍂

Vegetarian selection 🍃

Sustainable cuisine 🌿

Spa cuisine 🌸

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# 鮑魚，刺參

## Abalone, Sea Cucumber

Per person  
每位

### 櫻桃盆菜

8 位以上，提前 6 小時預訂

Cherry Garden signature prosperity pot “Pen Cai”

For 8 guests and above, 6 hours advance notice 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

### 鹽燒紙包鮑魚珍菌

Baked baby abalone with fresh mushrooms  
and chestnut pocket in rock salt

36

### 花菇扣刺參

提前 45 分鐘預訂

Braised premium sea cucumber with Chinese mushrooms

45 minutes preparation time is required

40

小    中    大  
S    M    L

### 鮑甫扒翡翠豆腐伴時蔬

Braised sliced abalone with homemade spinach tofu  
in premium oyster sauce

68

102

136

### 鬆露油燒海參花菇

Braised sea cucumber and Japanese mushrooms  
with truffle oil

48

72

96

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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The prices are in Singapore dollar and subject to 10% service charge and applicable government tax.

# 游水活魚

## Live Fish

### 老鼠斑

必須預訂

Pacific garoupa

24 hours advance notice is required

時價

Market Price

### 青衣

必須預訂

Green wrasse

24 hours advance notice is required

時價

Market Price

### 東星斑

必須預訂

Coral trout

24 hour advance notice is required

時價

Market Price

### 笋殼魚

Marble goby/ Soon hock

時價

Market Price

### 紅斑

Red garoupa

時價

Market Price

### 時魚~ 烹調法

We recommend the following cooking preparations for live fish

#### 港式清蒸

Steamed Hong Kong style

#### 豉汁蒸

Steamed with spicy black bean sauce

#### 西湖糖醋

Deep-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 

Sustainable cuisine 

Spa cuisine 

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The prices are in Singapore dollar and subject to 10% service charge and applicable government tax.

# 活龍蝦

## Live Lobster

|  | 半只<br>Half | 一只<br>Whole |
|--|------------|-------------|
| 龍蝦 ~ 烹調法<br>We recommend the following cooking preparations for live lobster |            |             |
| 黑鬆露煮<br>Sautéed with truffle   | 36         | 72          |
| 芝士極品醬<br>Premium cheese sauce  | 32         | 64          |
| 香檳煎<br>Pan-fried with Champagne citrus sauce                                 | 32         | 64          |
| 蒜茸蒸<br>Steamed with garlic-soy sauce   | 30         | 60          |
| 上湯牛油煮<br>Sautéed with butter and garlic in superior broth                    | 30         | 60          |
| 港式清蒸<br>Steamed Hong Kong style  | 30         | 60          |

# 游水活蝦

## Live Prawns

|   | 小<br>S | 中<br>M | 大<br>L |
|---|--------|--------|--------|
| 草蝦 ~ 烹調法<br>We recommend the following cooking preparations for live prawns |        |        |        |
| 白灼或椒鹽<br>Poached or wok-fried with five-spiced salt                         | 32     | 48     | 64     |
| 蛋白煮<br>Wok-fried with scrambled egg white                                   | 32     | 48     | 64     |
| 蒜茸蒸<br>Steamed with minced garlic and light soy sauce                       | 32     | 48     | 64     |

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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# 海鮮類

## Seafood Specialties

|  | Per person<br>每位 |
|--|------------------|
| 金箋辣椒蟹肉<br>Chilli crab meat in mantou cup   | 28               |
| 豉油皇蒸鱈魚<br>🌿 Steamed cod fillet in homemade soy sauce                               | 22               |
| 梅菜蒸鱸魚<br>Steamed fillet of sea perch topped with<br>preserved “mei cai” vegetables | 22               |
| 菘子醋溜菊花魚<br>Citrus-glazed fish fillet with roasted pine nuts                        | 22               |
| 蜜椒燒鱈魚<br>🌿 Oven-baked honey marinated cod fillet with black pepper                 | 22               |
| 豉油皇煎封鱸魚<br>Crisp-fried fillet of sea perch with garlic-soy sauce                   | 22               |

Signature dish 🌿

Vegetarian selection 🌿

Sustainable cuisine 🌿

Spa cuisine 🌸

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

# 海鮮類

## Seafood Specialties

|   | 小<br>S | 中<br>M | 大<br>L |
|---|--------|--------|--------|
| 火腩栗子燜時魚煲<br>Country style braised seasonal fish fillet with roasted pork, garlic, chestnuts, mushrooms and Chinese cabbage in casserole                               | 32     | 48     | 64     |
|  豉椒魚球菠菜豆腐煲<br>Braised fish fillet with spinach tofu and capsicum in black bean sauce | 32     | 48     | 64     |
|  芹香帶子炒雙菇<br>Wok-fried fresh scallops with celery and mushrooms                       | 34     | 51     | 68     |
| 豉椒炒帶子<br>Stir-fried fresh scallops with capsicum in black bean sauce  | 34     | 51     | 68     |
| 腰果宮保蝦球<br>Wok-fried prawns with dried chilli, onions and cashew nuts  | 30     | 45     | 60     |
| 避風塘炒生蝦<br>Sautéed live prawns with minced dried shrimps, curry leaves and almond slivers  | 30     | 45     | 60     |
| 酸甜，芥末兩味蝦<br>Prawn Duet<br>Cooked with zesty sweet sauce and wasabi-aioli  | 30     | 45     | 60     |

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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The prices are in Singapore dollar and subject to 10% service charge and applicable government tax.

# 豚肉 和 牛

## Pork & Beef

|  | 小<br>S | 中<br>M | 大<br>L              |
|--|--------|--------|---------------------|
|  菠蘿咕嚕黑豚肉<br>Sweet and sour Kurobuta pork with pineapple, cucumber and capsicum          | 28     | 42     | 56                  |
| 黑豚靚叉燒拼沙茶炒豚肉<br>Combination of Kurobuta char siew and pork in satay sauce   | 30     | 45     | 60                  |
| 梅菜燜燒腩煲<br>Casserole of roasted pork belly with preserved “mei cai” vegetables  | 28     | 42     | 56                  |
| 山楂燜黑豚骨<br>Hawthorne-glazed Kurobuta pork ribs  | 28     | 42     | 56                  |
| 油條珍菌炒牛柳粒<br>Sautéed beef tenderloin cubes with mushrooms and curly dough   | 28     | 42     | 56                  |
| 蘿卜牛筋腩煲<br>Casserole of braised beef tendon and brisket with daikon   | 28     | 42     | 56                  |
|  蒜片黑椒牛柳粒<br>Pan-fried beef cubes with sliced garlic in black pepper sauce             | 28     | 42     | 56                  |
|  蒜燒和牛<br>Pan-fried Wagyu beef in garlic barbecue sauce served with sautéed vegetables |        |        | 48 per person<br>每位 |
| 秘制醬烤黑豚骨<br>Roasted Kurobuta spare rib in cherry sauce served with Chinese mantou   |        |        | 16 per person<br>每位 |

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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# 鷄和鴨

## Poultry

小 中 大  
S M L

蒜燒醬烤鷄脯

Oven-baked boneless spring chicken in garlic barbecue sauce

26 39 52

宮保腰果鷄丁

 Wok-fried chicken with cashew nuts and dried chilli

26 39 52

櫻桃香辣脆皮鷄

Roasted chicken topped with Chef's homemade crispy crust

26 39 52

藥材醉酒鷄煲

Herbal drunken chicken casserole

30 45 60

鷄同鴨講

 "Chicken & Duck Talk"

A combination of sautéed chicken and sliced roasted duck served with celery

32 48 64

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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

# 蔬菜，豆腐和珍菌

## Vegetables, Tofu & Mushrooms

|   | 小<br>S | 中<br>M | 大<br>L |
|---|--------|--------|--------|
| 清炒各類時蔬<br>Your choice of fresh vegetables of the day  | 22     | 33     | 44     |
| 香港芥蘭 kailan<br>中國白菜苗 baby pak choy<br>莧菜苗 baby spinach<br>美國蘆筍 green asparagus                            |        |        |        |
| 香港菜心 Hongkong choy sum<br>西花蘭 broccoli<br>生菜 lettuce<br>什蔬 mixed vegetable                                |        |        |        |
| XO 鬆菇蘆筍炒芥蘭段<br>🍴 Stir-fried asparagus with Hong Kong kailan<br>and honshimeji mushrooms in spicy XO sauce | 26     | 39     | 52     |
| 雙貝上湯浸白菜苗<br>Blanched baby pak choy with fresh scallops<br>and conpoy in consommé                          | 26     | 39     | 52     |
| 三蛋浸莧菜苗<br>Stir-fried young spinach in trio eggs combination   | 24     | 36     | 48     |
| 乾扁四季豆<br>Wok-fried string beans with minced pork,<br>shrimps and garlic in black bean sauce               | 24     | 36     | 48     |
| 猴頭菇菠菜豆腐盒<br>🍴 Braised homemade tofu with monkey head mushrooms<br>and green vegetables                    | 24     | 36     | 48     |
| 臘味芋頭燜娃娃菜<br>Braised taro with Chinese sausage and baby Tientsin cabbage                                   | 24     | 36     | 48     |
| 蒜茸珍菌炒什菜<br>🍴 Stir-fried seasonal vegetables with minced garlic<br>and assorted mushrooms                  | 24     | 36     | 48     |

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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# 絲苗

## Rice

|  | 小<br>S | 中<br>M | 大<br>L |
|--|--------|--------|--------|
| 鴛鴦黑芝麻炒飯<br>“Yin Yang” fragrant fried rice with duo sesame seeds and crabmeat   | 24     | 36     | 48     |
| 八珍海鮮燴飯<br>Seafood fragrant fried rice in egg white gravy   | 24     | 36     | 48     |
| 生菜和牛菘炒飯<br>Fragrant fried rice with Wagyu beef, lettuce and egg  | 26     | 39     | 52     |
|  蘆筍玉帶姜茸炒飯<br>Fragrant fried rice in ginger-scallion emulsion with scallops, asparagus and egg | 24     | 36     | 48     |
|  黑豚肉菘湯泡飯<br>Kurobuta pork rice in superior broth with Chinese mushrooms                       | 24     | 36     | 48     |
|  醬油什菜炒飯<br>Fragrant vegetarian fried rice with diced mushrooms and vegetables                 | 20     | 30     | 40     |

# 面類

## Noodles

|  | 小<br>S | 中<br>M | 大<br>L              |
|--|--------|--------|---------------------|
| 金菇乾貝燜伊面  |        |        |                     |
|  Braised ee-fu noodles with conpoy, enoki mushrooms, bean sprouts and yellow chives | 22     | 33     | 44                  |
| 菜絲乾炒米綫   |        |        |                     |
| Stir-fried rice vermicelli with egg, shredded vegetables and bean sprouts  | 20     | 30     | 40                  |
| 海鮮乾炒米綫   |        |        |                     |
|  Stir-fried rice vermicelli with seafood, silver sprouts and yellow chives          | 26     | 39     | 52                  |
| 滑蛋海鮮炸面   |        |        |                     |
| Crisp noodles Cantonese style with assorted seafood and egg  | 26     | 39     | 52                  |
| 榨菜火鴨絲拉面  |        |        |                     |
| La mien soup with shredded duck and Sichuan vegetables in homemade broth   |        |        | 12 per person<br>每位 |

# 甜品誘惑

## Sweet Temptations

Per person  
每位

|  |  |    |
|--|--|----|
|  冰花炖燕窩  |  |    |
| Double-boiled superior bird's nest with rock sugar<br>choice of hot or cold  |  | 68 |
| 紅棗炖雪蛤  |  |    |
| Double-boiled hasma with red dates<br>choice of hot or cold  |  | 28 |
| 杏仁茶湯丸  |  |    |
| Cream of almond with glutinous rice dumpling   |  | 10 |
| 櫻桃紅  |  |    |
|  Cherries in nui er hong and aged kuei hua wine cocktail jelly<br>served with refreshing lychee sorbet |  | 10 |
| 牛油果奶昔合桃雪糕  |  |    |
| Cream of avocado served with maple walnut ice cream  |  | 10 |
| 黑珍珠  |  |    |
|  Homemade organic black bean pudding<br>with Japanese sesame ice cream                                |  | 10 |
| 青檸雪芭楊枝甘露   |  |    |
| Chilled cream of mango with sago pearls, pomelo<br>and lime sorbet   |  | 10 |
| 綠茶雪糕豆沙鍋餅   |  |    |
|  Homemade fried pancake with azuki bean paste,<br>served with matcha ice cream                        |  | 16 |
| 黃金凍桂花糕   |  |    |
| Chilled refreshing osmanthus jelly   |  | 10 |
| 冰鎮水果盆  |  |    |
| Refreshing sliced tropical fruits  |  | 10 |

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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



# 牡丹花

## Peony

### 櫻桃園片皮鴨

Cherry Garden's Peking duck with traditional condiments  
Chinese crepes, spring onions, cucumbers and homemade sauce

### 點心三品

Symphony of Cherry Garden's dim sum trilogy

### 豉椒魚球菠菜豆腐煲

Braised fish fillet  
with spinach tofu and capsicum in black bean sauce

### 芝士極品醬烤龍蝦

Oven-baked lobster with cheese and spicy XO sauce

### 榨菜火鴨絲拉面

La mien soup with shredded duck and Sichuan vegetables

### 櫻桃紅

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

78 per person  
For a minimum of 2 people

1604

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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



CHERRY GARDEN

# 水仙花

Narcissus

## 櫻桃三拼盤

(黑豚靚叉燒, 青芥末蝦球, 五香辣牛肉)

Cherry Garden Trio Platter

Honey-glazed kurobuta char siew

Crispy wasabi-aioli prawn

Braised beef fillet slices with five spices and sea salt

## 金瓜羊肚菌鷄粒羹

Golden pumpkin soup with morel mushroom and diced chicken

## 芹香帶子炒雙菇

Wok-fried fresh scallops with celery and mushrooms

## 豉椒魚球菠菜豆腐伴金菇乾貝燜伊面

Braised fish fillet with spinach tofu and capsicum in black bean sauce

Braised ee-fu noodles with conpoy, enoki mushrooms and silver sprouts

## 黑珍珠

Homemade organic black bean pudding  
with Japanese sesame ice cream

68 per person

For a minimum of 2 people

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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



# 百合花

## Lily Business Set

櫻桃三拼盤  
(燒鴨, 燒肉, 青芥末蝦球)  
Cherry Garden Trio Combo  
Cherry wood-charcoal-roasted duck  
Cantonese-style roasted pork belly  
Crisp wasabi-aioli prawn

點心三品  
Symphony of Cherry Garden's dim sum trilogy

日日老火湯  
Double-boiled nourishing Chef's soup of the day

玫瑰醉酒鷄伴八珍燴飯  
Drunken chicken in hua diao and rose dew wine  
Wok-fried fragrant Jasmine rice with seafood in egg white gravy

牛油果奶昔合桃雪糕  
Cream of avocado  
served with maple walnut ice cream

58 per person  
For a minimum of 2 people

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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



CHERRY GARDEN

樂  
Joy

櫻桃三拼盤

(五香辣牛肉, 玫瑰醉酒鷄, 黑豚靚叉燒)

Cherry Garden's platter

Braised beef fillet with five spices and sea salt  
Drunken chicken in hua diao and rose dew wine  
Honey-glazed kurobuta char siew

舞茸雙貝燕窩湯

Superior broth with bird's nest, scallops, conpoy,  
maitake mushrooms and vegetables

鹽燒紙包鮑魚珍菌

Baked baby abalone  
with fresh mushrooms and chestnut pocket in rock salt

酸甜, 芥末炒兩味蝦

Prawn Duet

Cooked with zesty sweet sauce and wasabi-aioli

梅菜蒸鱈魚

Steamed cod fillet with preserved "mei cai" vegetables

榨菜火鴨絲拉面

La mien soup with shredded duck and Sichuan vegetables

黑珍珠

Homemade organic black bean pudding  
with Japanese sesame ice cream

118 per person

For a minimum of 2 people

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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



CHERRY GARDEN

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Thought

櫻桃園片皮鴨

Cherry Garden's Peking duck with traditional condiments  
Chinese crepes, spring onions, cucumbers and homemade sauce

金瓜羊肚菌鷄粒羹

Golden pumpkin soup with morel mushrooms and diced chicken

芹香帶子蝦炒雙菇

Wok-fried fresh scallop with prawn, celery and mushrooms

芝士極品醬烤龍蝦

Oven-baked lobster with cheese and spicy XO sauce

蒜燒和牛

Pan-fried Wagyu beef in garlic barbecue sauce  
served with sautéed vegetables

菜絲乾炒米綫

Stir-fried rice vermicelli with egg,  
shredded vegetables and silver sprouts

櫻桃紅

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

138 per person

For a minimum of 2 people

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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



CHERRY GARDEN

# 金蓮花

## Vegetarian Set Lunch

### 健康三拼盤

(千絲卷 芥末猴菇, 酸甜茄子)

Vegetarian combination

Beancurd roll

Monkey head with wasabi dressing

Savoury-sweet eggplant

### 櫻桃素點心三品

Symphony of Cherry Garden's vegetarian dim sum trilogy

### 素珍寶炖湯

Double-boiled trio mushrooms soup  
with carrot, red dates and white fungus

### 金瓜花菇豆腐伴黑芝麻菜粒炒飯

Braised tofu with pumpkin and mushrooms  
Fragrant black sesame fried rice with vegetables

### 青檸雪芭楊枝甘露

Chilled cream of mango  
with sago pearls, pomelo and lime sorbet

52 per person

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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