

# 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

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

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

# 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 

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# 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 

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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 

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思

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 

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# 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 

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