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 kuei hua wine cocktail jelly served with refreshing lychee sorbet

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

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



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



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

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,芥末炒雨味蝦

Prawn Duet
Cooked with zesty sweet sauce and wasabi-aioli

梅菜蒸鳕魚

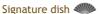
Steamed cod fillet with preserved "mei cai" vegetables

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





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 kuei hua wine cocktail jelly served with refreshing lychee sorbet

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