Appetizer, Roast

Small | Large
--- | ---

**Signature dish**

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 applicable government tax.

### Appetizer, Roast

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast Duck, Roast Pork, Black Kurobuta Char Siu</td>
<td>S: 34</td>
</tr>
<tr>
<td>Cantonese Style Roasted Crackling Pork Belly</td>
<td>S: 16</td>
</tr>
<tr>
<td>Honey Glazed Kurobuta Char Siu</td>
<td>S: 16</td>
</tr>
<tr>
<td>Peking Duck with Traditional Condiments, Chinese Crepes, Spring Onions, Cucumber, Homemade Sauce</td>
<td>S: 50</td>
</tr>
<tr>
<td>Charcoal-Roasted Duck Served with Cherry Sauce</td>
<td>S: 40</td>
</tr>
</tbody>
</table>

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**Vegetarian selection**

- Sliced braised beef fillet with five spices
  - S: 16  | L: 24
- Crispy silver bait in black vinegar and chili sauce
  - S: 16  | L: 24
- Drunken chicken in hua diao and rose dew wine
  - S: 16  | L: 24
- Kyuri cucumber marinated in garlic vinaigrette
  - S: 10  | L: 15
- Jellyfish and spring onion salad with soya sauce
  - S: 16  | L: 24
- Fried eggplant with chicken floss
  - S: 16  | L: 24
- Wok-fried soft shell crab with Sarawak pepper
  - S: 22  | L: 24
- Crispy almond prawns with fresh mango and flying fish roe
  - S: 22  | L: 33
- Pacific Ocean golden scallops with salted egg yolk and Asian spice crumbs
  - S: 24  | L: 36
- Charcoal-roasted BBQ meat platter, roasted duck, roasted pork belly, honey-glazed Kurobuta char siw
  - S: 34  | L: 51
- Cantonese style roasted crackling pork belly
  - S: 16  | L: 24
- Honey-glazed Kurobuta char siw
  - S: 16  | L: 24

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**Special items**

- Half | Whole

### Signature dish

- Crispy Almond Prawns with Fresh Mango and Flying Fish Roe
  - S: 22  | L: 33
- Black Kurobuta Char Siu
  - S: 16  | L: 24
Soup, Broth

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.

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<table>
<thead>
<tr>
<th>Soup, Broth</th>
</tr>
</thead>
<tbody>
<tr>
<td>素珍寶炖湯</td>
</tr>
<tr>
<td>郑师傅老火例湯</td>
</tr>
<tr>
<td>宫廷酸辣汤</td>
</tr>
<tr>
<td>素珍宝炖汤</td>
</tr>
<tr>
<td>郑师傅老火例汤</td>
</tr>
<tr>
<td>宫廷酸辣汤</td>
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<tr>
<td>素珍宝炖汤</td>
</tr>
<tr>
<td>郑师傅老火例汤</td>
</tr>
<tr>
<td>宫廷酸辣汤</td>
</tr>
<tr>
<td>素珍宝炖汤</td>
</tr>
<tr>
<td>郑师傅老火例汤</td>
</tr>
<tr>
<td>宫廷酸辣汤</td>
</tr>
<tr>
<td>素珍宝炖汤</td>
</tr>
<tr>
<td>郑师傅老火例汤</td>
</tr>
<tr>
<td>宫廷酸辣汤</td>
</tr>
<tr>
<td>素珍宝炖汤</td>
</tr>
<tr>
<td>郑师傅老火例汤</td>
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<tr>
<td>宫廷酸辣汤</td>
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<tr>
<td>素珍宝炖汤</td>
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<tr>
<td>郑师傅老火例汤</td>
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<tr>
<td>宫廷酸辣汤</td>
</tr>
<tr>
<td>素珍宝炖汤</td>
</tr>
<tr>
<td>郑师傅老火例汤</td>
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<tr>
<td>宫廷酸辣汤</td>
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<tr>
<td>素珍宝炖汤</td>
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<tr>
<td>郑师傅老火例汤</td>
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<td>宫廷酸辣汤</td>
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<tr>
<td>素珍宝炖汤</td>
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<td>宫廷酸辣汤</td>
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<td>素珍宝炖汤</td>
</tr>
<tr>
<td>郑师傅老火例汤</td>
</tr>
<tr>
<td>宫廷酸辣汤</td>
</tr>
<tr>
<td>素珍宝炖汤</td>
</tr>
</tbody>
</table>
鲍鱼，刺参 | Abalone, Sea Cucumber

樱桃盆菜
6位以上，提前45分钟预订
Cherry Garden signature prosperity dish “Pen Cai” served whole at the table, recommended for six guests or more
The dish includes 8-head abalone, lobster, sea cucumber, dried conpoy and more
45 minutes preparation time is required

红烧澳洲十五头乾鲍
Braised Australian 15-head whole abalone with premium oyster sauce

红烧四头汤鲍伴时蔬
Braised 4-head whole abalone with premium oyster sauce

蚝皇海参八头汤鲍
Braised 8-head whole abalone and sea cucumber with premium oyster sauce

纸包珍菌鲍鱼
Baked 8-head whole abalone with mushrooms

花菇扣刺参
Braised premium sea cucumber with Chinese mushrooms

鲍甫焖鸡煲
Casserole of sliced abalone with chicken

黄汤焖海参小白菜
Braised sea cucumber with pumpkin cream and baby cabbage

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游水 | Live Fish

红斑
Red garoupa
每一百克
per 100gm
18

笋壳鱼
Soon hock
16

老鼠斑
Pacific garoupa
subject to availability
36

青衣
Green wrasse
subject to availability
18

东星斑
Coral trout
subject to availability
22

時魚~烹調法
Recommended cooking methods for live fish dishes

港式清蒸
Steamed Hong Kong style

豉汁蒸
Steamed with spicy black bean sauce

剁椒蒸
Steamed with pickled chilies

蒜茸蒸
Steamed with garlic

西湖糖醋
Fried with sweet and sour sauce, capsicum and cucumber

油浸豉油皇蒜子
Fried with fragrant garlic and superior soy broth
Live Lobster, Prawn

活龙虾
Live rock lobster
60

游水活虾
Live tiger prawns
小 Small
34
大 Large
51

Recommended cooking methods for live seafood dishes

豉椒蒸
Steamed with black bean sauce

蒜茸蒸
Steamed with garlic-soy sauce

港式清蒸
Steamed Hong Kong style

极品酱 煮
Wok-fried with XO sauce

上汤牛油煮
Stir-fried with butter and garlic in superior broth

白灼或椒盐
Poached or wok-fried with five-spiced salt

蛋白煮
Wok-fried with scrambled egg white
**Seafood Specialities**

<table>
<thead>
<tr>
<th>菜品</th>
<th>说明</th>
<th>价格</th>
</tr>
</thead>
<tbody>
<tr>
<td>辣椒蟹肉配馒头</td>
<td>Chili crab meat served with mantou</td>
<td>28</td>
</tr>
<tr>
<td>鼓油皇蒸鳕鱼</td>
<td>Steamed cod fillet in homemade soy sauce</td>
<td>22</td>
</tr>
<tr>
<td>蜜椒烧鳕鱼</td>
<td>Honey-marinated baked cod fillet with black pepper</td>
<td>22</td>
</tr>
<tr>
<td>鼓油皇煎封筍殼魚件</td>
<td>Crispy soon hock fillet with garlic-soy sauce</td>
<td>22</td>
</tr>
<tr>
<td>剁椒蒸紅斑件</td>
<td>Steamed red garoupa served with pickled chilies</td>
<td>22</td>
</tr>
<tr>
<td>黑蒜蛋白煮大蝦皇</td>
<td>Baked tiger prawn with Yunnan black garlic and egg white</td>
<td>22</td>
</tr>
<tr>
<td></td>
<td>小</td>
<td>大</td>
</tr>
<tr>
<td>XO 醬龍蝦球炒珍菌時蔬</td>
<td>Wok-fried lobster with vegetables and mushrooms in XO sauce</td>
<td>70</td>
</tr>
<tr>
<td>蟹肉焗蛋白時蔬</td>
<td>Cantonese style stir-fried crabmeat and egg white</td>
<td>48</td>
</tr>
<tr>
<td>茄子燴石斑魚煲</td>
<td>Casserole-braised garoupa with eggplant</td>
<td>34</td>
</tr>
<tr>
<td>豉汁鱈魚球菠菜豆腐煲</td>
<td>Braised cod fish with spinach tofu, capsicum and black bean sauce</td>
<td>32</td>
</tr>
<tr>
<td>芹香帶子炒雙菇</td>
<td>Wok-fried Pacific Ocean scallops with celery and mushrooms</td>
<td>34</td>
</tr>
<tr>
<td>鼓椒炒帶子</td>
<td>Stir-fried Pacific Ocean scallops and capsicum in black bean sauce</td>
<td>34</td>
</tr>
<tr>
<td>腰果宮保蝦球</td>
<td>Wok-fried live tiger prawns with dried chili, onions and cashew nuts</td>
<td>30</td>
</tr>
<tr>
<td>避風塘炒生蝦</td>
<td>Stir-fried live tiger prawns with minced dried shrimps curry leaves and almond slivers</td>
<td>32</td>
</tr>
</tbody>
</table>
| 酸甜,杏片兩味蝦 | Prawn duet cooked with zesty sweet sauce and almonds | 32 | 48
鸡和鸭 Poultry

蒜烧酱烤鸡脯
Oven-baked boneless spring chicken
with garlic barbecue sauce 26 39

宫保腰果鸡丁
Wok-fried chicken with cashew nuts and dried chili 26 39

避风塘香辣脆皮鸡
“Bi Feng Tang” style roasted chicken 26 39

香芒芝麻鸡脯
Crispy chicken in sweet and sour sauce with mango and sesame 26 39

鸭粒茄子焖豆腐
Braised diced duck with eggplant and tofu 32 48

鸡同鸭讲
“Chicken & Duck Talk” 32 48
A combination of sautéed chicken and sliced roasted duck with celery
牛,黑豚肉和羊 | Beef, Pork, Lamb

<table>
<thead>
<tr>
<th>菜名中文</th>
<th>菜名英文</th>
<th>描述</th>
<th>价格</th>
</tr>
</thead>
<tbody>
<tr>
<td>蒜烧和牛</td>
<td>Pan-fried A4 Miyazaki Wagyu beef sirloin with garlic barbecue sauce and sautéed vegetables</td>
<td>48</td>
<td></td>
</tr>
<tr>
<td>秘制酱烤西班牙肉骨</td>
<td>Roasted Iberico spare rib in cherry sauce</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>蒜片黑椒牛柳粒</td>
<td>Pan-fried beef cubes with sliced garlic in black pepper sauce</td>
<td>28</td>
<td>42</td>
</tr>
<tr>
<td>沙茶双味牛肉</td>
<td>Duo of beef</td>
<td>28</td>
<td>42</td>
</tr>
<tr>
<td>荸荠牛筋腩煲</td>
<td>Slow-cooked beef brisket casserole stew with tendon and turnip</td>
<td>28</td>
<td>42</td>
</tr>
<tr>
<td>菠萝咕噜黑豚肉</td>
<td>&quot;Gu Lao Rou style&quot; Kurobuta pork with pineapple cucumber and capsicum in sweet and sour sauce</td>
<td>28</td>
<td>42</td>
</tr>
<tr>
<td>凉瓜焖曼加利察排骨煲</td>
<td>Casserole-braised Mangalica pork collar with bitter gourd and black bean sauce</td>
<td>28</td>
<td>42</td>
</tr>
<tr>
<td>山楂焖西班牙排骨</td>
<td>Hawthorne-glazed Iberico pork ribs</td>
<td>28</td>
<td>42</td>
</tr>
<tr>
<td>红糟莲藕焖羊腿肉</td>
<td>Braised lamb leg with red yeast and lotus root</td>
<td>32</td>
<td>48</td>
</tr>
</tbody>
</table>
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面類 | Noodle

金菇乾貝燜伊面
Braised ee-fu noodles with conpoy, enoki mushroom and yellow chives
22  33

蟹肉燜米粉
Braised vermicelli with crab meat, mushroom and bean sprout
38  57

菜絲乾炒米線
Stir-fried misua noodles with egg, vegetables and Chinese chives
22  33

海鮮乾炒米線
Stir-fried wheat noodles with prawns, scallops, silver sprouts and yellow chives
26  39

滑蛋海鮮炒面
Cantonese style crispy egg noodles with seafood and choy sum
26  39

豉油皇乾炒黑豚肉炒面
Stir-fried egg noodles with Kurobuta char siew pork and silver sprouts
24  36

每位 per portion

榨菜火鴨絲拉面
La mian soup with shredded duck and Sichuan vegetables in clear duck broth
12
## 甜品诱惑 | Sweet Temptation

<table>
<thead>
<tr>
<th>甜品</th>
<th>英文</th>
<th>每位 per portion</th>
</tr>
</thead>
<tbody>
<tr>
<td>冰花炖燕窝</td>
<td>Double-boiled superior bird’s nest with rock sugar (hot or cold)</td>
<td>78</td>
</tr>
<tr>
<td>红枣炖雪蛤</td>
<td>Double-boiled hasma with red dates (hot or cold)</td>
<td>32</td>
</tr>
<tr>
<td>杏仁茶湯丸</td>
<td>Almond cream with glutinous rice dumpling</td>
<td>10</td>
</tr>
<tr>
<td>樱桃红</td>
<td>Cherries in nui er hong and aged kuei hua wine cocktail jelly with lychee sorbet</td>
<td>10</td>
</tr>
<tr>
<td>黑珍珠</td>
<td>Organic black bean pudding with avocado and sesame ice cream</td>
<td>10</td>
</tr>
<tr>
<td>青檸雪芭楊枝甘露</td>
<td>Chilled mango with sago pearls, pomelo and lime sorbet</td>
<td>10</td>
</tr>
<tr>
<td>黄金决桂花糕</td>
<td>Osmanthus jelly with wolfberry</td>
<td>10</td>
</tr>
<tr>
<td>冰镇水果盆</td>
<td>Sliced fruits composition</td>
<td>10</td>
</tr>
<tr>
<td>豆沙锅饼</td>
<td>Homemade fried pancake with azuki bean paste</td>
<td>16</td>
</tr>
<tr>
<td>萬壽桃飽</td>
<td>Longevity buns</td>
<td>3</td>
</tr>
</tbody>
</table>
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### Thought

**片皮北京鴨**  
Peking duck with traditional condiments  
Chinese crepes, spring onions, cucumber and homemade sauce

**鬆茸鮑片雪耳炖鶏湯**  
Double-boiled clear soup with sliced abalone  
matsutake and snow fungus

**XO 醬龍蝦球炒珍菌時蔬**  
Wok-fried lobster with vegetable and mushrooms in XO sauce

**豉汁蒸鳕魚茄子**  
Steamed cod fillet with eggplant in black bean sauce

**蒜燒和牛**  
Pan-fried A4 Miyuzaki Wagyu beef sirloin  
with garlic barbecue sauce and sautéed vegetables

**臘味時蔬炒五谷米飯**  
Five grain fried rice with Cantonese pork sausage and vegetables

**黑珍珠**  
Organic black bean pudding with avocado and sesame ice cream

138 per guest  
for a minimum of 2 guests
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乐

三拼盘
五香辣牛肉，烧腩肉，五味鲍脯
Trio platter
Sliced braised beef fillet with five spices
Cantonese style roasted crackling pork belly
Braised abalone in homemade sauce

紫菜瑶柱龙虾羹
Thick superior lobster soup
compoy and seaweed

上汤牛油煮大虾
Stir-fried tiger prawn with butter
in superior broth

梅菜蒸鳕鱼菠菜豆腐
Steamed cod fillet
with preserved vegetables and spinach tofu

蒜烧酱烤鸡脯
Oven-baked boneless spring chicken
with garlic barbecue sauce

榨菜火鸭丝焖伊面
Braised ee-fu noodles with shredded duck, bean sprouts
yellow chives and Sichuan vegetables

樱桃红
Cherries in nui er hong and aged kuei hua wine
cocktail jelly with lychee sorbet

118 per guest
for a minimum of 2 guests
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