



Cherry Garden at Mandarin Oriental puts hairy crab on a S\$288 autumn menu until 30 November

Description

Cherry Garden by Chef Fei at Mandarin Oriental, Singapore has put hairy crab and Matsuba crab on its autumn menu, which runs from 1 October to 30 November 2026. The Cantonese and Teochew restaurant is serving the crab dishes in a six-course set and as À la carte plates.



The dining room at Cherry Garden by Chef Fei. Image: Mandarin Oriental, Singapore

The six-course autumn set

The autumn set costs S\$288 a person, for a minimum of two diners. It opens with an appetiser trilogy of Teochew-style pork fritter, raw langoustine in garlic chilli oil with Siberian sturgeon caviar, and organic fioretto scented with wild sansho pepper.

After that come chicken consommé with fish maw and Hetian fig, braised Imperial bird's nest with crab roe and jade melon, and crab roe xiao long bao. XO sauce stir-fried Matsuba crab with Chaoshan-style pickled vegetable and vermicelli follows, and the meal ends with double-boiled Autumn Moon pear with golden fungus and lily bulb, served with a ginger-infused crab meat pastry.

Diners can add the 15-year Shaoxing wine marinated hairy crab as a supplementary course at S\$48 for half a crab or S\$68 for a whole one. Availability of the hairy crab depends on supply.

Autumn dishes À la carte

Several of the autumn dishes are also sold on their own:

- 15-year Shaoxing wine marinated hairy crab, S\$68 for a whole crab
- Teochew-style pork fritter, S\$38 for six pieces
- Raw langoustine in garlic chilli oil with Siberian sturgeon caviar, S\$108 for six pieces
- Organic fioretto scented with wild sansho pepper, S\$28
- Chicken consommé with fish maw and Hetian fig, S\$68
- XO sauce stir-fried Matsuba crab with Chaoshan-style pickled vegetable and vermicelli, S\$288

default watermark



Sautéed diced Wagyu beef with Sichuan peppercorn. Image: Mandarin Oriental, Singapore

The regular set menus

Cherry Garden's regular sets run alongside the autumn menu. Bamboo, at S\$138 a person, has a dim sum trilogy, double-boiled fish maw with scallop and matsutake, sautéed diced Wagyu beef with Sichuan peppercorn, and Yang Chun noodle with shrimp roe in chicken broth.

Lotus costs S\$198, Jasmine S\$218 with Xisha Island lobster in creamy garlic sauce, and Peony S\$268, which includes boneless crucian carp congee.



Boneless crucian carp congee. Image: Mandarin Oriental, Singapore



Appetisers at Cherry Garden by Chef Fei. Image: Mandarin Oriental, Singapore

All prices are in Singapore dollars and subject to a 10 per cent service charge and prevailing government taxes. Cherry Garden is at Mandarin Oriental, Singapore, 5 Raffles Avenue, and takes bookings on +65 6338 0066.

Date Created

26/10/2026

Author

meichua

default watermark