



SUMMER
PAVILION

夏苑

ORCHID LUNCH MENU



Dim Sum Delights

Steamed Abalone, Pork, Prawn, Mushroom Dumpling
Poached Prawn, Chicken, Chinese Cabbage,
Preserved Vegetable Dumpling, Black Vinegar, Chilli Padi
Pan-fried Prawn, Carrot Dumpling
Frerejean Freres Grande Réserve Brut NV, France

Double-boiled Fish Maw Soup, Chicken, Bamboo Pith, Chinese Cabbage

Steamed Dragon Tiger Grouper, Dried Beancurd Skin, Minced Garlic
2021 Rimapere Plot 101 Sauvignon Blanc, New Zealand

Poached Fish Noodle, Canadian Lobster Meat
2020 Château du Moulin-à-Vent La Rochelle, France

Chilled Apricot, White Fungus, Basil Seed

\$138 per person

A minimum of 2 persons required, excludes Chinese tea

Wine pairing, \$78 per person

Supplementary course, \$25 per person

Marinated Smoked Duck, Chinese Tea Leaves

Should you have any concerns regarding food allergies or dietary restrictions, please inform our Ladies and Gentlemen prior to placing an order.
All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax. Menu is subject to change.

PEONY DINNER MENU



Barbecued Ibérico Pork, Honey Sauce
Shredded Dried Beancurd Skin, Pine Mushroom, Fungus, Cucumber, Carrot, Ginger, Sesame Seed
2018 Villa Franciacorta 'Mon Saten' DOCG Brut, Italy

Double-boiled Fish Soup, Dong Xing Grouper Fillet, Chinese Cabbage, Black Fungus

Crispy Fried Milk
Sautéed Stuffed Scallop, Prawn Paste, Asparagus
2022 Alphonse Mellot Sancerre La Moussière, Loire, France

Braised Hong Kong Noodle, South African Abalone, Shredded Mushroom, Chives
2022 Domaine Grégoire Hoppenot, Fleurie 'Les Moriers', Beaujolais, France

Sweetened Walnut Paste, Black Sesame Dumpling

\$188 per person
A minimum of 2 persons required, excludes Chinese tea

Wine pairing, \$98 per person

Supplementary course, \$48 per person
Pan-fried Japanese Wagyu Beef, Assorted Wild Mushroom

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SIGNATURE LUNCH & DINNER MENU



Sautéed Egg White, Black Caviar
Steamed Fish Maw, Black Caviar, Egg White
Delamotte Blanc de Blancs Brut NV, France

Double-boiled Prickly Sea Cucumber Soup, Morel,
Chicken, Served in a Whole Coconut

Deep-fried South African Abalone
Sautéed South African Abalone, Garlic Scape
2021 Julie Fèvre Fourchaume, Chablis Premier Cru, Burgundy, France

Marinated Smoked Duck, Chinese Tea Leaves
2019 Château du Moulin-à-Vent Clos de Londres, Beaujolais, France

Poached Five Grain Rice, Canadian Lobster Meat

Chilled Yam Paste, Vanilla Ice Cream
Chinese Pastries
2017 Dr. Hermann Erdener Pralat Riesling Auslese, Mosel, France

\$298 per person

A minimum of 2 persons required, excludes Chinese tea

Wine pairing, \$148 per person

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DAFFODIL LUNCH & DINNER MENU



Summer Pavilion Platter of Four

Shredded Dried Beancurd Skin, Pine Mushroom, Fungus, Cucumber, Carrot, Ginger, Sesame Seed

Deep-fried Prawn, Salted Egg Yolk Sauce

Barbecued Ibérico Pork, Honey Sauce

Barbecued Duck

Braised Bird's Nest Soup, Wild Mushroom, Bamboo Pith

Sautéed Coral Clam, Garlic Scape, Black Bean Sauce

Steamed Soon Hock, Dried Beancurd Skin, Minced Garlic

Crispy Roasted Chicken, Sesame Seed

Braised Mustard Green, Dried Scallop, Broccoli, Golden Mushroom, Wolfberry

Braised Hong Kong Noodle, South African Abalone, Shredded Mushroom, Chives

Chilled Aloe Vera, Kiwi, Strawberry, Lime Juice

\$1588 for 8 persons | \$1788 for 9 persons | \$1988 for 10 persons

Excludes Chinese tea

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HYACINTH LUNCH & DINNER MENU



(An advanced order of one day is required)

Barbecued Suckling Pig

Double-boiled Sea Whelk Soup, Fish Maw, Morel, Chicken

Sautéed Dong Xing Grouper Fillet, Bean Sprout, Bell Pepper, Chives

Steamed Scallop, Dried Beancurd Skin, Minced Garlic

Braised Six-Head South African Abalone,
Mushroom, Seasonal Vegetable, Abalone Sauce

Stir-fried Pork, Dried Beancurd, Garlic

Poached Rice, Canadian Lobster Meat

Chilled Cream of Sago, Mango, Pomelo

\$2068 for 8 persons | \$2328 for 9 persons | \$2588 for 10 persons

Excludes Chinese tea

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VIOLET LUNCH & DINNER MENU



(An advanced order of one day is required)

Braised Superior Bird's Nest

Steamed Dong Xing Grouper, Preserved Vegetable, Black Bean Sauce

Sautéed Sea Whelk, Scallop, Seasonal Vegetable

Braised 18-Head South African Dried Abalone,
Mushroom, Seasonal Vegetable, Abalone Sauce

Steamed Vermicelli, Alaskan Crab Meat, Egg White

Double-boiled Snow Lotus Seed, Almond Cream
Chinese Pastries

\$3428 for 8 persons | \$3858 for 9 persons | \$4288 for 10 persons

Excludes Chinese tea

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TULIP LUNCH & DINNER MENU



(An advanced order of three days is required)

Suckling Pig Skin, Prawn Paste, Black Caviar
Sautéed Diced Pork, Shiso Leaf

Double-boiled Sea Whelk Soup, Superior Fish Maw, Chicken

Steamed Dong Xing Grouper, Aged Tangerine Peel,
Preserved Lemon, Superior Stock

Braised 18-Head Japanese Yoshihama Dried Abalone,
Mushroom, Seasonal Vegetable

Poached Rice, Australian Lobster Meat

Chilled Superior Bird's Nest, Pear

Red Bean Pudding
Red Bean Puff

\$9480 for 8 persons | \$10680 for 9 persons | \$11880 for 10 persons

Excludes Chinese tea

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VEGETARIAN LUNCH & DINNER MENU



Garden Green Salad, Quinoa

Double-boiled Soup, Soaked Nostoc Algae,
Morel, Served in a Whole Coconut

Sautéed Vegetarian Chicken, Cashew, Seasonal Vegetable, Dried Chilli

Braised Udon Noodle, Eggplant, Mapo Sauce

Chilled Aloe Vera, Kiwi, Strawberry, Lime Juice

\$90 per person

Excludes Chinese tea

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