



SUMMER
PAVILION
夏苑



Chinese Chef Cheung Siu Kong realised his passion for the culinary arts at the tender age of seven through helping his grandmother in the kitchen. In 1987, he joined a renowned restaurant in Hong Kong where he honed his skills in crafting delicate dim sum and authentic Cantonese cuisine. He moved to Singapore in 1996 before joining Summer Pavilion in 2003.

Inspired by Summer Pavilion's 'dining in a garden' concept, each of Chef Cheung's dishes are thoughtfully plated against the vibrant hues of the handpainted Richard Ginori tableware, bringing the summer celebrations to life.

"My cooking philosophy is simple. I believe that the key to creating authentic and exquisite Cantonese dishes is through modest cooking techniques which bring out the natural flavours of the ingredients," shares Chef Cheung.



AWARDS



Michelin Guide Singapore
One Star Restaurant, since 2016

Meituan-Dianping Black Pearl Restaurant Guide Award
One Diamond, since 2018

Tatler Singapore Dining Guide
Since 2023

Asia's 50 Best Restaurants Extended List
Since 2023

The Best Chef 2024
Cheung Siu Kong, One Knife - Excellent



PRIVATE DINING



Whether for special occasions, extended family reunions or business discussions, we invite you to host your event in one of our six sophisticated private dining rooms.

Our private dining rooms can accommodate groups ranging from an intimate party of six, to larger celebrations for up to 30 persons. Each private dining room features a barmoire which can be equipped with wines, liquors and spirits.

Private Dining Room	Capacity
Wisteria	6 Guests
Pine	10 Guests
Plum	10 Guests
Bamboo	15 Guests
Elm	15 Guests
Garden Suite	30 Guests

For more details, please enquire with any of our Ladies and Gentlemen.

CHEF'S RECOMMENDATIONS



Braised Superior Bird's Nest	<i>\$158 Per Person</i>
Summer Pavilion Monk Jump Over The Wall	<i>\$128 Per Person</i>
Double-boiled Fish Bone Soup, Fish Maw, Wolfberry.	<i>\$52 Per Person</i>
Braised Whole 18-Head Yoshihama Dried Abalone,	<i>\$780 Per Person</i>
Mushroom, Seasonal Vegetable (An advanced order of three days is required)	
Pan-fried South African Abalone, Assorted Mushroom, Homemade Sauce. . .	<i>\$38 Per 100gm</i>
Sautéed South African Abalone, Asparagus	<i>\$108 Per Portion</i>
Braised King Scallop, Stuffed Eggplant, Prawn Paste, Spicy Sauce	<i>\$32 Per Person</i>
Sautéed Dong Xing Grouper Fillet	<i>\$30 Per 100gm</i>
With Shredded Sweet Pea, Bean Sprout	<i>\$3 Per Person</i>
Pan-fried Japanese Wagyu Beef, Wild Mushroom	<i>\$60 Per 100gm</i>

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.

CHEF'S RECOMMENDATIONS



Poached Fish Noodle, Canadian Lobster Meat \$32 *Per Person*

Poached Rice, Canadian Lobster Meat \$32 *Per Person*

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SUSTAINABLY SOURCED



Steamed Dragon Tiger Grouper, Olive Vegetable	\$32 <i>Per Person</i>	
Baked Canadian Lobster, Superior Stock	\$68 <i>Per Person</i>	
Sautéed Prawn, Rice Cracker, Chilli Sauce	\$25 <i>Per Person</i>	
	<i>Half</i>	<i>Whole</i>
Marinated Smoked Farm Chicken, Jasmine Tea Leaves	\$34	\$68

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APPETISERS



Barbecued Sliced Duck, Fresh Mango, Lemon Sauce	<i>\$25 Per Person</i>
Sliced Chicken, Jellyfish, Chinese Wine	<i>\$25 Per Portion</i>
Deep-fried Silver Whitebait, Spicy Salt	<i>\$20 Per Portion</i>
Deep-fried Beancurd, Spicy Salt	<i>\$20 Per Portion</i>
Chilled Jellyfish, Cucumber, Vinegar	<i>\$20 Per Portion</i>

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APPETISERS & BARBECUED SPECIALITIES



	<i>Half</i>	<i>Whole</i>	
Barbecued Suckling Pig	\$240	\$480	
(An advanced order of one day is required)			
Barbecued Peking Duck	\$50	\$100	
Marinated Smoked Duck, Chinese Tea Leaves	\$50	\$100	
Roasted Crispy Chicken	\$34	\$68	
Marinated Smoked Farm Chicken, Jasmine Tea Leaves	\$34	\$68	
	<i>Small</i>	<i>Medium</i>	<i>Large</i>
Barbecued Combination Platter	\$48	\$72	\$96
Summer Pavilion Barbecued Ibérico Pork, Honey Sauce	\$48 Per Portion		

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BIRD'S NEST & SOUP



Braised Superior Bird's Nest, Crab Roe.	<i>\$168 Per Person</i>
Double-boiled Superior Bird's Nest Served in a Whole Coconut	<i>\$108 Per Person</i>
Braised Bird's Nest Soup, Assorted Diced Seafood	<i>\$48 Per Person</i>
Double-boiled Sea Whelk Soup, Fish Maw, Chicken, Served in a Whole Coconut	<i>\$52 Per Person</i>
Braised Diced Seafood Soup, Bamboo Pith, Pine Mushroom	<i>\$20 Per Person</i>
Hot and Sour Soup, Seafood.	<i>\$20 Per Person</i>
Double-boiled Chicken Soup, Bamboo Pith, Mushroom, Chinese Cabbage . .	<i>\$20 Per Person</i>
Double-boiled Soup of The Day.	<i>\$20 Per Person</i>

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ABALONE & DRIED SEAFOOD



	<i>2-Head</i>	<i>3-Head</i>	<i>4-Head</i>
Braised Whole Australian Greenlip Abalone,	\$148	\$128	\$118
Mushroom, Seasonal Vegetable			
 Braised Whole Three-Head South African Abalone,			<i>\$68 Per Person</i>
Mushroom, Seasonal Vegetable			
 Braised Whole 18-Head South African Dried Abalone,			<i>\$198 Per Person</i>
Mushroom, Seasonal Vegetable			
 Braised Whole 15-Head Australian Dried Abalone,			<i>\$320 Per Person</i>
Mushroom, Seasonal Vegetable			
(An advanced order of three days is required)			
	<i>Small</i>	<i>Medium</i>	<i>Large</i>
Braised Sliced Abalone, Goose Web, Seasonal Vegetable	\$98	\$147	\$196
 Braised Sliced Abalone, Seasonal Vegetable	\$98	\$147	\$196
 Marinated Cold Sliced Abalone, Jellyfish	\$108	\$162	\$216
 Sze Chuan-style Stewed Sea Cucumber, Fish Maw,	\$48	\$72	\$96
Mushroom, Sliced Squid, Vegetable			

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POULTRY, PORK & BEEF



	<i>Small</i>	<i>Medium</i>	<i>Large</i>
Sautéed Diced Beef, Red Wine, Black Pepper Sauce	\$52	\$78	\$104
Poached Sliced Beef, Golden Mushroom, Bean Sprout.	\$52	\$78	\$104
Deep-fried Pork Rib, Minced Garlic.	\$48	\$72	\$96
Sautéed Pork, Pineapple, Sweet and Sour Sauce	\$48	\$72	\$96
Stewed Sea Cucumber, Chicken, Served in a Claypot.	\$48	\$72	\$96
Deep-fried Boneless Chicken, Lemon Sauce	\$48	\$72	\$96

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VEGETARIAN SELECTION



Garden Green Salad \$20 Per Person

Double-boiled Soup, Bamboo Pith, Pumpkin, \$20 Per Person
Pine Mushroom, Wolfberry

Hot and Sour Soup \$20 Per Person

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
Sautéed Lotus Root, Black Fungus, Lady's Finger, Celery	\$34	\$51	\$68
Braised Beancurd, Bamboo Pith, Mushroom, Seasonal Vegetable . . .	\$34	\$51	\$68
Sautéed Vegetarian Chicken, Cashew Nut, Seasonal Vegetable, . . . Dried Chilli	\$34	\$51	\$68
Vegetarian Fried Rice	\$34	\$51	\$68
Braised Hong Kong Noodle, Assorted Mushroom, Bean Sprout . . .	\$34	\$51	\$68

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GLUTEN - FREE



Double-boiled Chicken Soup, Bamboo Pith, \$20 Per Person
Mushroom, Chinese Cabbage

Steamed Sea Perch, Spring Onion, Gluten-free Soy Sauce \$35 Per Person

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
Sautéed Prawn, Asparagus	\$48	\$72	\$96
Sautéed Sliced Beef, Kai Lan	\$52	\$78	\$104
Fried Rice, Crab Meat, Dried Scallop, Egg White	\$40	\$60	\$80

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LIVE SEAFOOD



Live Prawn	<i>\$15 Per 100gm</i>
Dong Xing Grouper	<i>\$30 Per 100gm</i>
Soon Hock Fish	<i>\$18 Per 100gm</i>
Australian Lobster	<i>Market Price</i>
Sea Whelk	<i>Market Price</i>

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RICE & NOODLES



	<i>Small</i>	<i>Medium</i>	<i>Large</i>
Fried Rice, Crab Meat, Dried Scallop, Egg White	\$40	\$60	\$80
Fried Rice, Diced Chicken, Goose Liver, Black Pepper	\$52	\$78	\$104
Hokkien-style Fried Rice, Diced Abalone, Prawn, Dried Scallop, Chicken	\$52	\$78	\$104
Poached Rice, Diced Seafood, Dried Scallop	\$40	\$60	\$80
Braised Hong Kong Noodle, Lobster Meat, Lobster Stock	\$108	\$162	\$216
	<i>Small</i>	<i>Medium</i>	<i>Large</i>
Braised Hong Kong Noodle, Diced Seafood	\$40	\$60	\$80
Braised Vermicelli, Shredded Chicken, Preserved Pickled Lettuce . .	\$40	\$60	\$80
Fried Hor Fun, Sliced Beef, Bitter Melon, Black Bean Sauce	\$40	\$60	\$80
Vermicelli Soup, Shredded Chicken, Preserved Vegetable	\$20 Per Person		

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DESSERTS



Double-boiled Superior Bird's Nest, Almond Cream or Rock Sugar (Served Hot) . . .	\$68 Per Person
Double-boiled Bird's Nest, Almond Cream or Red Date (Served Hot)	\$38 Per Person
Double-boiled Hasma, Almond Cream or Red Date (Served Hot)	\$20 Per Person
Sweetened Almond Tea (Served Hot)	\$12 Per Person
Sweetened Red Bean, Black Sesame Paste (Served Hot)	\$12 Per Person
Herbal Jelly (Served Chilled or Warm)	\$12 Per Person
Cream of Sago, Mango, Pomelo (Served Chilled)	\$12 Per Person
Aloe Vera, Kiwi, Strawberry, Lime Juice (Served Chilled)	\$12 Per Person
Black Glutinous Rice, Mango, Coconut Ice Cream (Served Chilled)	\$12 Per Person
Yam Paste, Ice Cream (Served Chilled)	\$12 Per Person
Fresh Mango Pudding (Served Chilled)	\$12 Per Person
Steamed Sweet Dumpling, Black Sesame Paste	\$5 Per Piece

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