



SUMMER
PAVILION
夏苑

ORCHID LUNCH MENU



Dim Sum Delights

Steamed Abalone, Crab Roe Dumpling
Poached Prawn, Chicken, Chinese Cabbage,
Preserved Vegetable Dumpling, Black Vinegar, Chilli Padi
Pan-fried Shredded Yam, Pumpkin
Frerejean Freres Grande Reserve Brut NV, France

Double-boiled Fish Maw Soup, Morel, Bamboo Pith, Chicken

Steamed Scallop, Yam, Vermicelli, 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 Cream of Sago, Pumpkin

\$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

PEONY DINNER MENU



Barbecued Ibérico Pork, Honey Sauce
Shredded Chilled Chicken, Ginger
2018 Villa Franciacorta 'Mon Saten' DOCG Brut, Italy

Double-boiled Fish Soup, Sea Perch Dumpling, Fish Paste, Black Fungus

Sautéed King Scallop, Lily Bulb, Asparagus
2022 Alphonse Mellot Sancerre La Moussière, Loire, France

Steamed Glutinous Rice, South African Abalone,
Spring Onion, Ginger, Wrapped in a Lotus Leaf
2022 Domaine Grégoire Hoppenot, Fleurie 'Les Moriers', Beaujolais, France

Chilled Peach Gum, Pear, Osmanthus

\$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, Golden Oyster Mushroom

SIGNATURE LUNCH & DINNER MENU



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

Double-boiled Superior Bird's Nest, Prickly Sea Cucumber,
Chicken, Served in a Whole Coconut

Braised South African Abalone, Abalone Sauce
Sautéed South African Abalone, Asparagus
2021 Julie Fèvre Fourchaume, Chablis Premier Cru, Burgundy, France

Steamed Dong Xing Grouper Fillet, Fermented Bean Sauce
Deep-fried Beancurd Skin, Stuffed Roasted Pork,
Prawn Paste, Shredded Mushroom Roll
2019 Château du Moulin-à-Vent Clos de Londres, Beaujolais, France

Poached Rice, Canadian Lobster Meat

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

\$328 per person

A minimum of 2 persons required, excludes Chinese tea

Wine pairing, \$148 per person

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All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.

DAFFODIL LUNCH & DINNER MENU



Summer Pavilion Platter of Four

Deep-fried Prawn, Salt, Pepper
Barbecued Suckling Pig
Chilled Scallop, Jellyfish
Barbecued Duck

Braised Bird's Nest Soup, Diced Chicken, Black Truffle

Sautéed Coral Clam, Asparagus, XO Sauce

Steamed Soon Hock, Beancurd, Preserved Vegetable

Smoked Farm Chicken, Jasmine Tea Leaves

Poached Chinese Cabbage, Fish Paste, Golden Mushroom, Fish Broth

Fried Rice, Abalone, Chinese Sausage, Shrimp, Dried Scallop, Wrapped in a Lotus Leaf

Chilled Cream of Sago, Pumpkin

\$1548 for 8 persons | \$1738 for 9 persons | \$1928 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, Prickly Sea Cucumber,
Chicken, Water Lily Seed

Sautéed Scallop, Mushroom, Asparagus, Homemade Sauce

Steamed Dong Xing Grouper Fillet, Black Fungus, XO Sauce

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

Stewed Pork, Ginger, Served in a Claypot

Poached Rice, Canadian Lobster Meat

Chilled Cream of Sago, Mango, Pomelo

\$1988 for 8 persons | \$2238 for 9 persons | \$2488 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, Crab Roe

Steamed Dong Xing Grouper, Vermicelli, Olive Vegetable

Sautéed Geoduck Clam, King Scallop, Seasonal Vegetable

Braised Three-Head South African Abalone,
Deep-fried Sea Cucumber, Seasonal Vegetable, Abalone Sauce

Steamed Shanghai Noodle, Canadian Lobster Meat,
Egg White, Lobster Broth

Double-boiled Snow Lotus Seed, Almond Cream
Chinese Pastries

\$2948 for 8 persons | \$3318 for 9 persons | \$3688 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

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

Braised Winter Melon, Wild Mushroom,
Deep-fried Beancurd Skin Roll

Mapo Tofu, Long Grain Rice

Chilled Aloe Vera, Kiwi, Strawberry, Lime Juice

\$85 per person

Excludes Chinese tea

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