



SUMMER  
PAVILION  
夏苑



## PEONY DINNER MENU



Barbecued Ibérico Pork, Honey Sauce  
Wok-fried Prawn, Soy Sauce  
*Edouard Duval d'Eulalie, Blanc de Noir*

Double-boiled Sea Whelk Soup, Fish Maw,  
Soaked Nostoc Algae, Chicken

Steamed Dong Xing Grouper Fillet,  
Green Pepper, Plum, Superior Stock  
*Villa Maria Seaspray, Sauvignon Blanc, NZ*

Steamed Vermicelli, Hokkaido King Scallop,  
Egg White, Lobster Stock  
*Domaine Thierry Mortet, Bourgogne Rouge, France*

Chilled Peach Gum, Pear, Osmanthus  
Chinese Pastries

*\$168 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

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

## SIGNATURE DINNER MENU



Sautéed Japanese Wagyu Beef, Black Truffle  
Pan-fried Japanese Wagyu Beef  
*Edouard Duval Blanc d'Eulalie Extra Brut, France*

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

Braised Australian Greenlip Abalone, Golden Oyster Mushroom  
*Weingut Tement Ried Zieregg Vinothek Sauvignon Blanc, Steiermark, Austria*

Marinated Smoked Duck, Chinese Tea Leaves  
*Silver Oak Cellars Cabernet Sauvignon, Alexander Valley, USA*

Poached Rice, Canadian Lobster Meat  
*Domaine D'gloia-Royer Hautes Cotes de Nuits, Burgundy, France*

Chilled Yam Paste, Peach Gum  
Chinese Pastries

*\$248 per person*

*A minimum of 2 persons required, excludes Chinese tea*

*Wine pairing, \$148 per person*

## DAFFODIL DINNER MENU



### ***Summer Pavilion Platter of Four***

Pan-fried Scallop, Homemade Sauce  
Deep-fried Silver Whitebait, Salt, Pepper  
Barbecued Duck  
Chilled Jellyfish, Diced Cucumber, Vinegar

Winter Melon Soup, Crab Meat, Scallop, Dried Scallop, Prawn, Bamboo Pith

Sautéed Canadian Lobster, Seasonal Vegetable, Spicy Sauce

Steamed Soon Hock, Dried Beancurd Skin, Minced Garlic

Stewed Chicken, Chinese Wine, Preserved Vegetable,  
Served in a Claypot

Braised Baby Cabbage, Assorted Wild Mushroom, Oyster Sauce

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

Chilled Peach Gum, Red Date, Lotus Seed

*\$1348 for 8 persons*

*\$1518 for 9 persons*

*\$1688 for 10 persons*

*Excludes Chinese tea*

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## HYACINTH DINNER MENU



*(An advanced order of one day is required)*

Barbecued Suckling Pig

Double-boiled Fish Bone Soup, Fish Maw, Wolfberry

Sautéed King Scallop, Black Truffle, Asparagus

Steamed Dong Xing Grouper Fillet,  
Dried Beancurd Skin, XO Sauce

Stewed Pork, Bell Pepper, Black Bean Sauce

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

Braised Hong Kong Noodle, Canadian Lobster Meat, Lobster Stock

Chilled Cream of Sago, Mango, Pomelo

*\$1748 for 8 persons*

*\$1968 for 9 persons*

*\$2188 for 10 persons*

*Excludes Chinese tea*

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## VIOLET DINNER MENU



*(An advanced order of one day is required)*

Braised Superior Bird's Nest, Crab Meat, Crab Roe

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

Sautéed Geoduck Clam, King Scallop, Seasonal Vegetable

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

Steamed Vermicelli, Canadian Lobster Meat, Egg White

Double-boiled Almond Tea, Snow Lotus Seed  
Chinese Pastries

*\$2628 for 8 persons*

*\$2958 for 9 persons*

*\$3288 for 10 persons*

*Excludes Chinese tea*

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