



SUMMER  
PAVILION

夏苑





CHAMPAGNE TELMONT DINNER  
PAIRING MENU



Barbecued Duck, Goose Liver, Toast  
Steamed Lobster Meat, Egg White, Black Caviar  
**Réserve Brut, NV**

Poached Estuary Grouper Soup, Black Fungus,  
Dried Beancurd Skin, Cabbage

Steamed Alaskan Crab, Egg White, Chinese Rice Wine  
**Réserve Rosé**

Pan-fried Japanese Waygu Beef  
Braised Beef Brisket, Radish  
**Blanc de Blancs, Vinothèque 2005**

Australian Greenlip Abalone, Steamed Glutinous Rice,  
Dried Chilli, Lotus Leaf

Baked Orange Sago Pudding, Cointreau  
Crunchy Cointreau Bar

*\$275 per person*

*Louis XIII, 15ml (optional \$188 add-on)*

The above menu is not applicable with credit card privileges, other combined promotional savings or split checks.  
All prices are in Singapore dollars, subject to service charge and prevailing government taxes.  
Before placing an order, please inform us of any allergies that you may have.







