



SUMMER
PAVILION
夏苑

CHAMPAGNE TELMONT
DINNER PAIRING MENU

Available on Fridays and Saturdays in the month of June 2022



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

Braised Dong Xing Grouper Soup, Shredded Mushroom,
Bamboo Shoot

Pan-fried Hokkaido King Scallop, Spinach Sauce
Winter Melon, Prawn Paste
Réserve Rosé

Pan-fried Japanese Wagyu Beef, Wild Mushroom
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.

