



SUMMER
PAVILION
夏苑

TULIP DINNER MENU



Barbecued Ibérico Pork, Honey Sauce
Pan-fried Hokkaido King Scallop

Double-boiled Sea Whelk Soup, Fish Maw, Chicken,
Soaked Nostoc Algae, Served in a Whole Coconut

Pan-fried Japanese Wagyu Beef, Wild Mushroom

Braised Three-Head South African Abalone,
Mushroom, Chinese Cabbage, Abalone Sauce

Poached Rice, Canadian Lobster Meat

Chilled Cream of Sago, Mango, Pomelo

\$248 per person
(Includes Chinese Tea)

The above menu is not applicable with credit card privileges, other combined promotional savings or split checks. Terms and Conditions apply.

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

Menu is subject to change.

