

PRIVATE DINING ROOM LUNCH / DINNER
WEDDING SOLEMNISATION



Exquisite eight-course set menu specially handcrafted by the Chinese Executive Chef

Complimentary soft drinks & Chinese Tea

Fresh floral centerpiece

Complimentary parking for up to 30 percent of your guests in attendance

Tea ceremony

For bookings and enquiries, please contact Summer Pavilion at **(65) 6434-5286**
or email **rc.sinrz.summerpavilion@ritzcarlton.com**

**A minimum of 10 persons and a maximum of 30 persons
is required for lunch or dinner.*

ROSE MENU



Summer Pavilion Platter of Four
Pan Fried Scallop, Homemade Sauce
Barbecued Duck
Deep Fried Prawn
Marinated Jellyfish, Cucumber, Black Vinegar

Double-boiled Chicken Soup, Bamboo Pith,
Chinese Cabbage, Soaked Nostoc Algae

Sautéed Coral Clam, Wild Mushroom, Seasonal Vegetable, X.O Sauce

Steamed Soon Hock Fish, Minced Garlic

Braised Sliced Abalone, Chinese Mushroom, Seasonal Vegetable, Abalone Sauce

Marinated Smoked Farm Chicken, Chinese Herbs, Jasmine Tea Leaf

Braised Hong Kong Noodle, Lobster Meat

Chilled Aloe Vera, Kiwi, Strawberry, Lime Juice

Chinese Tea

\$1,688++ for 10 persons

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.

AMARYLLIS MENU



Barbecued Ibérico Pork, Honey Sauce
Wok Fried Prawn, Soy Sauce

Double-boiled Fish Bone Soup, Fish Maw, Wolfberry

Sautéed Lobster Meat, Asparagus, Golden Mushroom

Steamed Soon Hock Fish, Fine Soy Sauce

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

Marinated Smoked Duck, Chinese Tea Leaf

Fried Fish Noodle, Shredded Chicken, Ginger, Spring Onion

Chilled Yam Paste, Vanilla Ice Cream

Chinese Tea

\$1,988++ for 10 persons

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.

HYDRANGEA MENU



Barbecued Suckling Pig

Double-boiled Sea Whelk Soup, Fish Maw, Chicken,
Served in Whole Coconut

Baked Crispy Prawn, Salted Egg Yolk

Steamed Dong Xing Grouper, Fine Soy Sauce

Braised Three Head South African Abalone, Chinese Mushroom,
Seasonal Vegetable, Abalone Sauce

Stir-fried Pork Meat, Ginger, Spring Onion

Poached Rice, Canadian Lobster Meat

Sweetened Almond Cream, Sesame Paste Dumpling (Hot)

Chinese Tea

\$2,588++ for 10 persons

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.