



SUMMER  
PAVILION  
夏苑







Chinese Executive Chef Cheung Siu Kong realised his passion for the culinary arts at the tender age of seven through helping his grandmother in the kitchen. In 1987, he joined a renowned restaurant in Hong Kong where he honed his skills in crafting delicate dim sum and authentic Cantonese cuisine. He moved to Singapore in 1996 before joining Summer Pavilion in 2003.

Inspired by Summer Pavilion's 'dining in a garden' concept, each of Chef Cheung's dishes are thoughtfully plated against the vibrant hues of the handpainted Richard Ginori tableware, bringing the summer celebrations to life.

*"My cooking philosophy is simple. I believe that the key to creating authentic and exquisite Cantonese dishes is through modest cooking techniques which bring out the natural flavours of the ingredients,"* shares Chef Cheung.



## PRIVATE DINING



Whether for special occasions, extended family reunions or business discussions, we invite you to host your event in one of our six sophisticated private dining rooms.

Our private dining rooms can accommodate groups ranging from an intimate party of six, to larger celebrations for up to 30 persons. Each private dining room features a barmoire which can be equipped with wines, liquors and spirits.

Private Dining Room	Capacity
Wisteria	6 Guests
Pine	10 Guests
Plum	10 Guests
Bamboo	15 Guests
Elm	15 Guests
Garden Suite	30 Guests

For more details, please enquire with any of our Ladies and Gentlemen.



## CHEF'S RECOMMENDATIONS



Braised Superior Bird's Nest . . . . .	\$148 Per Person
Summer Pavilion Monk Jump Over The Wall . . . . .	\$98 Per Person
Double Boiled Fish Bone Soup, Fish Maw, Wolfberry . . . . .	\$45 Per Person
Pan Fried South African Abalone, Homemade Sauce, Assorted Mushroom . . .	\$35 Per 100gm
Braised King Scallop, Stuffed Eggplant, Prawn Paste, Spicy Sauce . . . . .	\$22 Per Person
Sautéed Dong Xing Grouper Fillet . . . . .	\$24 Per 100gm
With Shredded Sweet Pea, Bean Sprout . . . . .	\$3 Per Person
Pan Fried Japanese Wagyu Beef, Wild Mushroom. . . . .	\$60 Per 100gm
Poached Fish Noodle, Canadian Lobster Meat. . . . .	\$28 Per Person
Poached Rice, Canadian Lobster Meat . . . . .	\$28 Per Person

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APPETISERS



Barbecued Sliced Duck, Fresh Mango, Lemon Sauce . . . . .	<i>\$20 Per Person</i>
Sliced Chicken, Chinese Wine, Jelly Fish . . . . .	<i>\$20 Per Portion</i>
Deep Fried Silver Whitebait, Spicy Salt . . . . .	<i>\$18 Per Portion</i>
Deep Fried Beancurd, Spicy Salt . . . . .	<i>\$18 Per Portion</i>
Chilled Jelly Fish, Cucumber, Vinegar . . . . .	<i>\$18 Per Portion</i>

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APPETISERS / BARBECUED SPECIALITIES



	<i>half</i>	<i>whole</i>
Barbecued Suckling Pig . . . . .	<i>\$190</i>	<i>\$380</i>
(An advance order of 1 day is required)		
Barbecued Peking Duck . . . . .	<i>\$40</i>	<i>\$80</i>
Marinated Smoked Duck, Chinese Tea Leaves . . . . .	<i>\$40</i>	<i>\$80</i>
Roasted Crispy Chicken . . . . .	<i>\$28</i>	<i>\$56</i>
Marinated Smoked Farm Chicken, Chinese Herb, Soy Sauce, . . . . .	<i>\$28</i>	<i>\$56</i>
Jasmine Tea Leaves		
	<i>small</i>	<i>medium</i> <i>large</i>
Barbecued Combination Platter . . . . .	<i>\$38</i>	<i>\$57</i> <i>\$76</i>
Summer Pavilion Barbecued Ibérico Pork, Honey Sauce . . . . .	<i>\$42 Per Portion</i>	

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## BIRD'S NEST & SOUP



Braised Superior Bird's Nest, Crab Meat . . . . .	<i>\$108 Per Person</i>
Double Boiled Superior Bird's Nest Served in Whole Coconut . . . . .	<i>\$98 Per Person</i>
Braised Bird's Nest Soup, Assorted Diced Seafood . . . . .	<i>\$45 Per Person</i>
Double Boiled Sea Whelk Soup, Fish Maw, Chicken . . . . . Served in Whole Coconut	<i>\$48 Per Person</i>
Double Boiled Superior Chicken Soup, Fish Maw, . . . . . Bamboo Pith, Chinese Cabbage	<i>\$45 Per Person</i>
Braised Diced Seafood Soup, Bamboo Pith, Pine Mushroom . . . . .	<i>\$20 Per Person</i>
Hot and Sour Soup, Scallop . . . . .	<i>\$20 Per Person</i>
Double Boiled Chicken Soup, Bamboo Pith, . . . . . Black Mushroom, Chinese Cabbage	<i>\$20 Per Person</i>

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ABALONE & DRIED SEAFOOD



	<i>2-Head</i>	<i>3-Head</i>	<i>4-Head</i>
Braised Whole Australian Greenlip Abalone . . . . .	<i>\$118</i>	<i>\$108</i>	<i>\$98</i>
Braised Whole Three-Head Abalone, Ling Zhi Mushroom . . . . . \$58 Per Person			
	<i>small</i>	<i>medium</i>	<i>large</i>
Braised Sliced Abalone, Goose Web, Seasonal Vegetable . . . . .	<i>\$80</i>	<i>\$120</i>	<i>\$160</i>
Braised Sliced Abalone, Seasonal Vegetable . . . . .	<i>\$80</i>	<i>\$120</i>	<i>\$160</i>
Marinated Cold Sliced Abalone, Jelly Fish . . . . .	<i>\$80</i>	<i>\$120</i>	<i>\$160</i>
Sze Chuan Style Stewed Sea Cucumber, Fish Maw, Mushroom, Sliced Squid, Vegetable . . .	<i>\$42</i>	<i>\$63</i>	<i>\$84</i>
Braised Whole 15-Head Australian Dried Abalone . . . . . \$250 Per Person			
(An advance order of 3 days is required)			

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POULTRY, PORK & BEEF



	<i>small</i>	<i>medium</i>	<i>large</i>
Sautéed Diced Beef, Red Wine, Black Pepper Sauce . . . . .	\$42	\$63	\$84
Poached Sliced Beef, Golden Mushroom, Bean Sprout . . . . .	\$42	\$63	\$84
Deep Fried Pork Rib, Minced Garlic . . . . .	\$38	\$57	\$76
Sautéed Pork, Pineapple, Sweet and Sour Sauce . . . . .	\$38	\$57	\$76
Stewed Sea Cucumber, Chicken, Served in Claypot . . . . .	\$42	\$63	\$84
Deep Fried Boneless Chicken, Lemon Sauce . . . . .	\$38	\$57	\$76

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## VEGETARIAN SELECTION



Garden Green Salad, Vegetarian Beancurd Roll . . . . . \$20 Per Person

Double Boiled Vegetarian Soup, Bamboo Pith, Pumpkin, . . . . . \$20 Per Person  
Pine Mushroom, Wolfberry

Vegetarian Hot and Sour Soup . . . . . \$20 Per Person

	<i>small</i>	<i>medium</i>	<i>large</i>
Sautéed Lotus Root, Black Fungus, Lady's Finger, Celery . . . . .	\$30	\$45	\$60
Braised Beancurd, Bamboo Pith, Mushroom, Seasonal Vegetable . . .	\$30	\$45	\$60
Sautéed Vegetarian Chicken, Cashew Nut, Seasonal Vegetable, . . . .	\$30	\$45	\$60
Dried Chilli			
Braised Asparagus, Bamboo Pith, Wolfberry, Seasonal Vegetable . . . .	\$48	\$72	\$96
Vegetarian Fried Rice . . . . .	\$30	\$45	\$60
Braised Hong Kong Noodle, Assorted Mushroom, Bean Sprout . . .	\$30	\$45	\$60

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LIVE SEAFOOD



Live Prawn . . . . .	<i>\$10 Per 100gm</i>
Australian Lobster . . . . .	<i>Market Price</i>
Dong Xing Grouper . . . . .	<i>\$24 Per 100gm</i>
Soon Hock Fish . . . . .	<i>\$14 Per 100gm</i>
Sea Whelk . . . . .	<i>Market Price</i>

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## RICE & NOODLES



	<i>small</i>	<i>medium</i>	<i>large</i>
Fried Rice, Crab Meat, Dried Scallop, Egg White . . . . .	\$38	\$57	\$76
Fried Rice, Diced Chicken, Goose Liver, Black Pepper . . . . .	\$42	\$63	\$84
Poached Rice, Diced Seafood, Dried Scallop. . . . .	\$38	\$57	\$76
Hokkien Style Fried Rice, Diced Abalone, Prawn, Dried Scallop, . . Chicken	\$42	\$63	\$84
Braised Hong Kong Noodle, Lobster Meat, Lobster Stock . . . . .	\$80	\$120	\$160
Braised Vermicelli, Shredded Chicken, Preserved Pickled Lettuce . .	\$38	\$57	\$76
Braised Hong Kong Noodle, Diced Seafood . . . . .	\$38	\$57	\$76
Fried Hor Fun, Sliced Beef, Bitter Melon, Black Bean Sauce . . . . .	\$38	\$57	\$76
Vermicelli Soup, Shredded Chicken, Preserved Vegetable . . . . .	\$15 Per Person		

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## DESSERTS



Double Boiled Superior Bird's Nest, Almond Cream or Rock Sugar (Served Hot) . .	\$65 Per Person
Double Boiled Bird's Nest, Almond Cream or Red Date (Served Hot) . . . . .	\$38 Per Person
Double Boiled Hasma, Almond Cream or Red Date (Served Hot) . . . . .	\$18 Per Person
Sweetened Almond Tea (Served Hot) . . . . .	\$12 Per Person
Herbal Jelly (Served Chilled or Warm) . . . . .	\$12 Per Person
Cream of Sago, Mango, Pomelo (Served Chilled) . . . . .	\$12 Per Person
Aloe Vera, Kiwi, Strawberry, Lime Juice (Served Chilled). . . . .	\$12 Per Person
Black Glutinous Rice, Mango, Coconut Ice Cream (Served Chilled) . . . . .	\$12 Per Person
Yam Paste, Ice Cream (Served Chilled) . . . . .	\$12 Per Person
Fresh Mango Pudding (Served Chilled) . . . . .	\$12 Per Person
Almond Beancurd, Fresh Strawberry (Served Chilled) . . . . .	\$12 Per Person
Steamed Sweet Dumpling, Sesame Paste . . . . .	\$2 Per Piece

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