



SUMMER
PAVILION
夏苑

PEONY DINNER MENU



Barbecued Ibérico Pork, Honey Sauce
Wok-fried Prawn, Soy Sauce

Poached Dong Xing Grouper Fillet, Fungus,
Baby Cabbage, Fish Stock

Steamed Australian Abalone, Minced Garlic

Pan-fried Japanese Wagyu Beef
Steamed Glutinous Rice, Scallion

Chilled Peach Gum, Pear, Osmanthus

\$128 per person

(Minimum of 2 persons required)

(Excludes 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.

OSMANTHUS DINNER MENU



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

Double-boiled Superior Bird's Nest, Chicken,
Served in a Whole Coconut

Sautéed Japanese Wagyu Beef, Spring Onion, Sliced Garlic

Poached Rice, Canadian Lobster Meat

Chilled Yam Paste, Vanilla Ice Cream

\$188 per person

(Minimum of 2 persons required)

(Excludes 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.

DAFFODIL DINNER MENU



Summer Pavilion Platter of Four

Pan-fried Scallop, Homemade Sauce

Deep-fried Prawn

Barbecued Duck

Chilled Jelly Fish, Cucumber, Vinegar

Braised Bird's Nest Soup, Chicken, Ham

Sautéed Coral Clam, Scallop, Seasonal Vegetable, XO Sauce

Poached Sea Perch, Beancurd Skin, Fungus, Fish Broth

Marinated Smoked Farm Chicken, Chinese Herb, Soy Sauce, Jasmine Tea Leaves

Braised Baby Cabbage, Mushroom, Seasonal Vegetable, Dried Shrimp, Oyster Sauce

Braised Hong Kong Noodle, Dried Scallop, Abalone Sauce

Chilled Pear, Assorted Fungus, Almond Flakes

\$1108 for 8 persons

\$1248 for 9 persons

\$1388 for 10 persons

(Excludes 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.



HYACINTH DINNER MENU



(An advanced order of one day is required)

Barbecued Suckling Pig

Double-boiled Sea Whelk Soup, Chicken, Coquito Nut,
Soaked Nostoc Algae

Sautéed Shredded Sea Cucumber, Clam, Lotus Root, Sweet Pea, Bean Sprout

Steamed Dong Xing Grouper Fillet, Dried Beancurd Skin, Minced Garlic

Stewed Pork, Chinese Wine, Served in a Claypot

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

Poached E-fu Noodle, Lobster Meat, Crab Roe, Superior Stock

Chilled Aloe Vera, Kiwi, Strawberry, Lime Juice

\$1508 for 8 persons

\$1698 for 9 persons

\$1888 for 10 persons

(Excludes 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.



VIOLET DINNER MENU



(An advanced order of one day is required)

Braised Superior Bird's Nest, Crab Meat, Crab Roe

Steamed Dong Xing Grouper Fillet, Green Pepper

Baked Canadian Lobster, Seasonal Vegetable, Superior Stock

Braised Three-Head Abalone, Sea Cucumber,
Seasonal Vegetable, Abalone Sauce

Steamed Vermicelli, Hokkaido King Scallop,
Egg White, Lobster Stock

Double-boiled Snow Lotus Seed, Almond Cream
Chinese Pastries

\$2228 for 8 persons

\$2508 for 9 persons

\$2788 for 10 persons

(Excludes 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.



