



SUMMER
PAVILION

夏苑

Hours of Operation

Lunch

Daily, 11.30 a.m. to 2.30 p.m. (last order at 2.15 p.m.)

Dim sum, à la carte and set menus are available.

Dinner

Daily, 6.30 p.m. to 10.30 p.m. (last order at 10.15 p.m.)

À la carte and set menus are available.

Tel: (65) 6434-5286

Email: rc.sinrz.summerpavilion@ritzcarlton.com

Website: www.summerpavilion.com.sg



Eating Together

In Chinese culture and tradition, families and friends often gather around a table to share a meal together. At Summer Pavilion, relish the joys of eating together in a dining environment that is warm and comfortable, and where every meal is an occasion worth celebrating.



Located on level three of The Ritz-Carlton, Millenia Singapore, Summer Pavilion embodies the spirit and celebration of the summer season. A moon gate leads out to a modern Chinese garden which surrounds the glass-walled main dining hall. Colourful hand-painted Italian tableware, exclusive objets d'art, and floral motifs, play up the summer time experience.

The four sofa seats and four private booth seats located in Summer Pavilion's main dining hall are ideal for intimate meals and business discussions, while the six private dining rooms are perfect for hosting business associates, family reunions or birthday celebrations.

Savour the finest one Michelin star Cantonese cuisine in a contemporary setting which is enhanced by the restaurant's butler-style of service, and complemented by an acoustical arrangement of soothing Chinese flute and piano tunes.

Summer Pavilion can accommodate a total seating capacity of 205 guests.

Objet d'art – A Book on Chinese Paintings



Main Dining Hall



Tuxedo-Inspired Uniforms



Colourful Hand-Painted Italian Tableware

Cuisine

Excite your palate with authentic one Michelin star Cantonese cuisine ranging from exquisite dim sum to refined à la carte and set menus, handcrafted by Summer Pavilion's talented culinary team.

Culinary highlights include the Deep-fried Lobster Roll with Prawn Paste and Breaded Vermicelli; Pan-fried Pumpkin and Shredded Yam; Braised Three-head Australian Greenlip Abalone; Double-boiled Sea Whelk Soup with Fish Maw and Chicken served in a Whole Coconut; and Poached Rice with Canadian Lobster.

Menus are subject to change.

Poached Rice with Canadian Lobster



Double-Boiled Sea Whelk Soup with Fish Maw and Chicken in a Whole Coconut



Private Dining Rooms

The names of Summer Pavilion’s six exquisite private dining rooms are inspired by Chinese flora, such as Wisteria, Plum, Pine, Elm and Bamboo.

Comprised of varying sizes, each private dining room can accommodate parties of between six to 30 guests, and make perfect venues for hosting business associates, extended family reunions or for celebrating special occasions.

Seating Capacity

*Wisteria	*Plum	*Pine	*Elm	*Bamboo	^Garden Suite
(6 Guests)	(10 Guests)	(10 Guests)	(15 Guests)	(15 Guests)	(30 Guests)

**A minimum spend of \$1,400++ (excluding beverages) is applicable for bookings of 10 guests or less. For every additional guest, a minimum spend of \$140++ is required.*

^A minimum spend of \$3,400++ (excluding beverages) is applicable for bookings of 20 guests or less. For every additional guest, a minimum spend of \$170++ is required.

Pine Room



Wisteria Room



Living Room in the Garden Suite



The Garden Suite

Summer Pavilion's largest private dining room, the Garden Suite — is the perfect venue for hosting intimate corporate events, extended family reunions or milestone celebrations.

Boasting a separate entrance, a living room with plush sofa seating and a well-equipped bar, the spacious Garden Suite is ideal for all-day meetings or corporate presentations. Conclude a fruitful day of discussions with a pre-dinner cocktail reception held in the 'Living Room' within the Garden Suite before sitting down to an exquisite set dinner handcrafted by the culinary team.

Equipped with a wireless keyboard, three built-in LCD projectors and three screens, the Garden Suite can accommodate up to 30 guests.

Coffee breaks and a set lunch or dinner menu can be customised to suit your preferences.

The Garden Suite's modern contemporary interiors are accentuated by custom-made leather furniture, and dark purple floor-to-ceiling lacquer doors, while colourful hand-painted Italian tableware refine the dining experience.

Apart from being a novel meeting venue, the Garden Suite is perfect for hosting extended family reunions or private milestone celebrations such as birthdays or even a wedding solemnisation.

Tea Selection

Tea culture has always been an important part of Chinese tradition. The dining experience at Summer Pavilion is enhanced by a selection of 10 specialty teas from Tea Bone Zen Mind.

Enjoy traditional Chinese teas such as Pu Er and Bi Luo Chun, in addition to unique blends such as Lychee Oolong, Momo-in-Black (black tea with Japanese white peach) and Jade Oolong.

These teas and other artisanal tea accoutrements are available for purchase should you wish to replicate the tea experience at home.

A Refined Tea Experience



Specialty Teas from Tea Bone Zen Mind

