SUMMER PAVILION

THE RITZ-CARLTON, MILLENIA SINGAPORE

MENUS

Lunch 11.30 a.m. to 2.30 p.m. — Dinner 6.30 p.m. to 10.30 p.m. — Daily

À LA CARTE

CHEF'S RECOMMENDATIONS

Braised Superior Bird's Nest	158 Per Person
Summer Pavilion Monk Jump Over The Wall	128 Per Person
Double-boiled Fish Bone Soup, Fish Maw, Wolfberry	52 Per Person
Braised Whole 18-Head Yoshihama Dried Abalone, Mushroom, Seasonal Vegetable (An advanced order of three days is required)	780 Per Person
Pan-fried South African Abalone, Assorted Mushroom, Homemade Sauce	38 Per 100gm
Sautéed South African Abalone, Asparagus	108 Per Portion
Braised King Scallop, Stuffed Eggplant, Prawn Paste, Spicy Sauce	32 Per Person
Sautéed Dong Xing Grouper Fillet, With Shredded Sweet Pea, Bean Sprout	30 Per 100gm
Pan-fried Japanese Wagyu Beef, Wild Mushroom	60 Per 100gm
Poached Fish Noodle, Canadian Lobster Meat	32 Per Person
Poached Rice, Canadian Lobster Meat	32 Per Person

SUSTAINABLY SOURCED

Steamed Dragon Tiger Grouper, Olive Vegetable	32 Per Person
Baked Canadian Lobster, Superior Stock	68 Per Person
Sautéed Prawn, Rice Cracker, Chilli Sauce	25 Per Person
Marinated Smoked Farm Chicken, Jasmine Tea Leaves Half / Whole	34 / 68

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À LA CARTE

APPETISERS

Barbecued Sliced Duck, Fresh Mango, Lemon Sauce	25 Per Person
Sliced Chicken, Jellyfish, Chinese Wine	25 Per Portion
Deep-fried Silver Whitebait, Spicy Salt	20 Per Portion
Deep-fried Beancurd, Spicy Salt	20 Per Portion
Chilled Jellyfish, Cucumber, Vinegar	20 Per Portion

APPETISERS & BARBECUED SPECIALITIES

	HALF · WHOLE
Barbecued Suckling Pig (An advanced order of one day is required)	240 / 480
Barbecued Peking Duck	50 / 100
Marinated Smoked Duck, Chinese Tea Leaves	50 / 100
Roasted Crispy Chicken	34 / 68
Marinated Smoked Farm Chicken, Jasmine Tea Leaves	34 / 68
Barbecued Combination Platter Small / Medium / Large	48 / 72 / 96
Summer Pavilion Barbecued Ibérico Pork, Honey Sauce	48 Per Portion

BIRD'S NEST & SOUP

Braised Superior Bird's Nest, Crab Roe	168 Per Person
Double-boiled Superior Bird's Nest Served in a Whole Coconut	108 Per Person
Braised Bird's Nest Soup, Assorted Diced Seafood	48 Per Person

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À LA CARTE

BIRD'S NEST & SOUP · CONTINUED

Double-boiled Sea Whelk Soup, Fish Maw, Chicken, Served in a Whole Coconut	52 Per Person
Braised Diced Seafood Soup, Bamboo Pith, Pine Mushroom	20 Per Person
Hot and Sour Soup, Seafood	20 Per Person
Double-boiled Chicken Soup, Bamboo Pith, Mushroom, Chinese Cabbage	20 Per Person
Double-boiled Soup of The Day	20 Per Person

ABALONE & DRIED SEAFOOD

Braised Whole Australian Greenlip Abalone, Mushroom, Seasonal Vegetable 2-Head / 3-Head / 4-Head	148 / 128 / 118
Braised Whole Three-Head South African Abalone, Mushroom, Seasonal Vegetable	68 Per Person
Braised Whole 18-Head South African Dried Abalone, Mushroom, Seasonal Vegetable	198 Per Person
Braised Whole 15-Head Australian Dried Abalone, Mushroom, Seasonal Vegetable (An advanced order of three days is required)	320 Per Person
Braised Sliced Abalone, Goose Web, Seasonal Vegetable Small / Medium / Large	98 / 147 / 196
Braised Sliced Abalone, Seasonal Vegetable Small / Medium / Large	98 / 147 / 196
Marinated Cold Sliced Abalone, Jellyfish Small / Medium / Large	108 / 162 / 216
Sze Chuan-style Stewed Sea Cucumber, Fish Maw, Mushroom, Sliced Squid, Vegetable Small / Medium / Large	48 / 72 / 96

POULTRY, PORK & BEEF

SMALL · MEDIUM · LARGE

Sautéed Diced Beef, Red Wine, Black Pepper Sauce	52 / 78 / 104

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À LA CARTE

POULTRY, PORK & BEEF · CONTINUED

Poached Sliced Beef, Golden Mushroom, Bean Sprout	52 / 78 / 104
Deep-fried Pork Rib, Minced Garlic	48 / 72 / 96
Sautéed Pork, Pineapple, Sweet and Sour Sauce	48 / 72 / 96
Stewed Sea Cucumber, Chicken, Served in a Claypot	48 / 72 / 96
Deep-fried Boneless Chicken, Lemon Sauce	48 / 72 / 96

VEGETARIAN SELECTION

Garden Green Salad	20 Per Person
Double-boiled Soup, Bamboo Pith, Pumpkin, Pine Mushroom, Wolfberry	20 Per Person
Hot and Sour Soup	20 Per Person
Sautéed Lotus Root, Black Fungus, Lady's Finger, Celery Small / Medium / Large	34 / 51 / 68
Braised Beancurd, Bamboo Pith, Mushroom, Seasonal Vegetable Small / Medium / Large	34 / 51 / 68
Sautéed Vegetarian Chicken, Cashew Nut, Seasonal Vegetable, Dried Chilli Small / Medium / Large	34 / 51 / 68
Vegetarian Fried Rice Small / Medium / Large	34 / 51 / 68
Braised Hong Kong Noodle, Assorted Mushroom, Bean Sprout Small / Medium / Large	34 / 51 / 68

GLUTEN-FREE

Double-boiled Chicken Soup, Bamboo Pith, Mushroom, Chinese Cabbage	20 Per Person

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À LA CARTE

GLUTEN-FREE · CONTINUED

Steamed Sea Perch, Spring Onion, Gluten-free Soy Sauce	35 Per Person
Sautéed Prawn, Asparagus Small / Medium / Large	48 / 72 / 96
Sautéed Sliced Beef, Kai Lan Small / Medium / Large	52 / 78 / 104
Fried Rice, Crab Meat, Dried Scallop, Egg White Small / Medium / Large	40 / 60 / 80

LIVE SEAFOOD

Live Prawn	15 Per 100gm
Dong Xing Grouper	30 Per 100gm
Soon Hock Fish	18 Per 100gm
Australian Lobster	Market Price
Sea Whelk	Market Price

RICE & NOODLES

	SMALL · MEDIUM · LARGE
Fried Rice, Crab Meat, Dried Scallop, Egg White	40 / 60 / 80
Fried Rice, Diced Chicken, Goose Liver, Black Pepper	52 / 78 / 104
Hokkien-style Fried Rice, Diced Abalone, Prawn, Dried Scallop, Chicken	52 / 78 / 104
Poached Rice, Diced Seafood, Dried Scallop	40 / 60 / 80
Braised Hong Kong Noodle, Lobster Meat, Lobster Stock	108 / 162 / 216
Braised Hong Kong Noodle, Diced Seafood	40 / 60 / 80

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À LA CARTE

RICE & NOODLES · CONTINUED

Braised Vermicelli, Shredded Chicken, Preserved Pickled Lettuce	40 / 60 / 80
Fried Hor Fun, Sliced Beef, Bitter Melon, Black Bean Sauce	40 / 60 / 80
Vermicelli Soup, Shredded Chicken, Preserved Vegetable	20 Per Person

DESSERTS

Double-boiled Superior Bird's Nest, Almond Cream or Rock Sugar (Served Hot)	68 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)	20 Per Person
Sweetened Almond Tea (Served Hot)	12 Per Person
Sweetened Walnut Paste, Black Sesame Dumpling (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
Steamed Sweet Dumpling, Black Sesame Paste	5 Per Piece

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DIM SUM

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Abalone, Dried Scallop, Fish Maw, Mushroom Dumpling, Clear Broth	23 per person
Baked Abalone, Assorted Mushroom Puff	13 per piece
Deep-fried Lobster, Prawn Paste, Breaded Vermicelli Roll	5 per piece
Steamed Prawn, Bamboo Shoot Dumpling	12 for 3 pieces
Steamed Pork, Prawn, Mushroom Dumpling	12 for 3 pieces
Steamed Barbecued Pork, Onion, Preserved Vegetable Bun	12 for 3 pieces
Steamed Mapo Tofu, Mushroom, Perserved Vegetable Bun	12 for 3 pieces
Steamed Prawn, Mushroom, Pickled Lettuce, Onion Dumpling	12 for 3 pieces
Steamed Prawn, Dried Scallop, Mushroom, Chinese Cabbage, Parsley Dumpling	12 for 3 pieces
Poached Prawn, Chicken, Chinese Cabbage, Preserved Vegetable Dumpling, Black Vinegar, Chilli Padi	12 for 3 pieces
Deep-fried Taro, Scallop, Celery	12 for 3 pieces
Pan-fried Shredded Yam, Pumpkin	12 for 3 pieces

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ORCHID LUNCH MENU

PER PERSON	WINE PAIRING · PER PERSON
138	78

DIM SUM DELIGHTS

Steamed Abalone, Pork, Prawn, Mushroom Dumpling

Poached Prawn, Chicken, Chinese Cabbage, Preserved Vegetable Dumpling, Black Vinegar, Chilli Padi

Pan-fried Prawn, Carrot Dumpling
Frerejean Freres Grande Réserve Brut NV, France

THE MENU

Double-boiled Fish Maw Soup, Chicken, Bamboo Pith, Chinese Cabbage

Steamed Dragon Tiger Grouper, Dried Beancurd Skin, Minced Garlic
2021 Rimapere Plot 101 Sauvignon Blanc, New Zealand

Poached Fish Noodle, Canadian Lobster Meat
2020 Château du Moulin-à-Vent La Rochelle, France

Chilled Apricot, White Fungus, Basil Seed

SUPPLEMENTARY COURSE

PER PERSON 25

Marinated Smoked Duck, Chinese Tea Leaves

A minimum of 2 persons required, excludes Chinese tea

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PEONY DINNER MENU

PER PERSON	WINE PAIRING · PER PERSON
188	98

THE MENU

Barbecued Ibérico Pork, Honey Sauce, Shredded Dried Beancurd Skin, Pine Mushroom, Fungus, Cucumber, Carrot, Ginger, Sesame Seed
2018 Villa Franciacorta 'Mon Saten' DOCG Brut, Italy

Double-boiled Fish Soup, Dong Xing Grouper Fillet, Chinese Cabbage, Black Fungus

Crispy Fried Milk

Sautéed Stuffed Scallop, Prawn Paste, Asparagus
2022 Alphonse Mellot Sancerre La Moussière, Loire, France

Braised Hong Kong Noodle, South African Abalone, Shredded Mushroom, Chives
2022 Domaine Grégoire Hoppenot, Fleurie 'Les Moriers', Beaujolais, France

Sweetened Walnut Paste, Black Sesame Dumpling

SUPPLEMENTARY COURSE

PER PERSON 48

Pan-fried Japanese Wagyu Beef, Assorted Wild Mushroom

A minimum of 2 persons required, excludes Chinese tea

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SIGNATURE LUNCH & DINNER MENU

PER PERSON	WINE PAIRING · PER PERSON
298	148

THE MENU

Sautéed Egg White, Black Caviar

Steamed Fish Maw, Black Caviar, Egg White
Delamotte Blanc de Blancs Brut NV, France

Double-boiled Prickly Sea Cucumber Soup, Morel, Chicken, Served in a Whole Coconut

Deep-fried South African Abalone

Sautéed South African Abalone, Garlic Scape
2021 Julie Fèvre Fourchaume, Chablis Premier Cru, Burgundy, France

Marinated Smoked Duck, Chinese Tea Leaves
2019 Château du Moulin-à-Vent Clos de Londres, Beaujolais, France

Poached Five Grain Rice, Canadian Lobster Meat

Chilled Yam Paste, Vanilla Ice Cream

Chinese Pastries
2017 Dr. Hermann Erdener Pralat Riesling Auslese, Mosel, France

A minimum of 2 persons required, excludes Chinese tea

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DAFFODIL LUNCH & DINNER MENU

8 PERSONS	9 PERSONS	10 PERSONS
1588	1788	1988

THE MENU

Summer Pavilion Platter of Four
Shredded Dried Beancurd Skin, Pine Mushroom, Fungus, Cucumber, Carrot, Ginger, Sesame Seed; Deep-fried Prawn, Salted Egg Yolk Sauce; Barbecued Ibérico Pork, Honey Sauce; Barbecued Duck

Braised Bird's Nest Soup, Wild Mushroom, Bamboo Pith

Sautéed Coral Clam, Garlic Scape, Black Bean Sauce

Steamed Soon Hock, Dried Beancurd Skin, Minced Garlic

Crispy Roasted Chicken, Sesame Seed

Braised Mustard Green, Dried Scallop, Broccoli, Golden Mushroom, Wolfberry

Braised Hong Kong Noodle, South African Abalone, Shredded Mushroom, Chives

Chilled Aloe Vera, Kiwi, Strawberry, Lime Juice

Excludes Chinese tea

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HYACINTH LUNCH & DINNER MENU

An advanced order of one day is required

8 PERSONS	9 PERSONS	10 PERSONS
2068	2328	2588

THE MENU

Barbecued Suckling Pig

Double-boiled Sea Whelk Soup, Fish Maw, Morel, Chicken

Sautéed Dong Xing Grouper Fillet, Bean Sprout, Bell Pepper, Chives

Steamed Scallop, Dried Beancurd Skin, Minced Garlic

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

Stir-fried Pork, Dried Beancurd, Garlic

Poached Rice, Canadian Lobster Meat

Chilled Cream of Sago, Mango, Pomelo

Excludes Chinese tea

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VIOLET LUNCH & DINNER MENU

An advanced order of one day is required

8 PERSONS	9 PERSONS	10 PERSONS
3428	3858	4288

THE MENU

Braised Superior Bird's Nest

Steamed Dong Xing Grouper, Preserved Vegetable, Black Bean Sauce

Sautéed Sea Whelk, Scallop, Seasonal Vegetable

Braised 18-Head South African Dried Abalone, Mushroom, Seasonal Vegetable, Abalone Sauce

Steamed Vermicelli, Alaskan Crab Meat, Egg White

Double-boiled Snow Lotus Seed, Almond Cream

Chinese Pastries

Excludes Chinese tea

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TULIP LUNCH & DINNER MENU

An advanced order of three days is required

8 PERSONS	9 PERSONS	10 PERSONS
9480	10680	11880

THE MENU

Suckling Pig Skin, Prawn Paste, Black Caviar

Sautéed Diced Pork, Shiso Leaf

Double-boiled Sea Whelk Soup, Superior Fish Maw, Chicken

Steamed Dong Xing Grouper, Aged Tangerine Peel, Preserved Lemon, Superior Stock

Braised 18-Head Japanese Yoshihama Dried Abalone, Mushroom, Seasonal Vegetable

Poached Rice, Australian Lobster Meat

Chilled Superior Bird's Nest, Pear

Red Bean Pudding

Red Bean Puff

Excludes Chinese tea

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VEGETARIAN LUNCH & DINNER MENU

PER PERSON

90

THE MENU

Garden Green Salad, Quinoa

Double-boiled Soup, Soaked Nostoc Algae, Morel, Served in a Whole Coconut

Sautéed Vegetarian Chicken, Cashew, Seasonal Vegetable, Dried Chilli

Braised Udon Noodle, Eggplant, Mapo Sauce

Chilled Aloe Vera, Kiwi, Strawberry, Lime Juice

Excludes Chinese tea

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TEA

Teas from TEA BONE ZEN MIND are artisanal tea blends scoured from fine quality Chinese, Japanese and English teas. The TEA BONE ZEN MIND experience is always about beauty in taste and smell, bringing their unique vision of the perfect tea experience to the dining table.

TEA

Lychee Oolong 7
Full bodied with sweet notes that is a mixture of the flavour and aroma of lychee and macadamia nuts.

Jasmine Green 7
Floral notes punctuated with earthy flavours which leave a sweet aftertaste.

Momo-in-Black 7
Notes of white peach and white florals, with a hint of tartness and dry in finish.

Qi-Yeh Sheng Cha 7
A blend of bean, cod liver oil and sap that results in an acquired bitter taste.

Pu-Er 7
An inviting blend of soy, mui choy and prunes, with low tannins and a velvety finish.

Jade Oolong 12
A combination of green leaves and white bean aromas, resulting in a nutty flavour and a bittersweet finish.

Four Seasons 12
Fragrant and flowery, this blend is elegant, balanced and slightly fruity with a hint of sweetness in the finish.

Bi Luo Chun 12
Green tomatoes, lotus rice wrap, and a hint of sour plums make this an impeccable thirst quencher.

Ah Li Shan 12
Creamy, nutty and almost milky, with a fine soft texture and a light lingering finish.

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