



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 Per.	son
Summer Pavilion Monk Jump Over The Wall	3108 Per Per	son
Double-boiled Fish Bone Soup, Fish Maw, Wolfberry	\$48 Per Per	son
Pan-fried South African Abalone, Assorted Mushroom, Homemade Sauce	\$38 Per 100	gm
Braised King Scallop, Stuffed Eggplant, Prawn Paste, Spicy Sauce	\$28 Per Per	son
Sautéed Dong Xing Grouper Fillet		_
Pan-fried Japanese Wagyu Beef, Wild Mushroom	\$60 Per 100	gm
Poached Fish Noodle, Canadian Lobster Meat	\$30 Per Per	son
Poached Rice, Canadian Lobster Meat	\$30 Per Per	rson

APPETISERS



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

APPETISERS / BARBECUED SPECIALITIES



	Half	Whole
Barbecued Suckling Pig	.\$200	\$400
Barbecued Peking Duck	. \$45	\$90
Marinated Smoked Duck, Chinese Tea Leaves	. \$45	\$90
Roasted Crispy Chicken	. \$33	\$66
Marinated Smoked Farm Chicken, Chinese Herb, Soy Sauce,	. \$33	\$66
	ledium	Large
Barbecued Combination Platter	\$63	\$84
Summer Pavilion Barbecued Ibérico Pork, Honey Sauce	. \$ 42 Per	· Portion

BIRD'S NEST & SOUP



Braised Superior Bird's Nest, Crab Meat
Double-boiled Superior Bird's Nest Served in a Whole Coconut
Braised Bird's Nest Soup, Assorted Diced Seafood
Double-boiled Sea Whelk Soup, Fish Maw, Chicken
Braised Diced Seafood Soup, Bamboo Pith, Pine Mushroom
Hot and Sour Soup, Seafood
Double-boiled Chicken Soup, Bamboo Pith,
Black Mushroom, Chinese Cabbage

ABALONE & DRIED SEAFOOD



2-H	lead	3-Head	4-Head
Braised Whole Australian Greenlip Abalone, Mushroom,	148	\$128	\$118
Braised Whole Three-Head South African Abalone, Mushroom, Seasonal Vegetable		\$68 1	Per Person
Braised Whole 15-Head Australian Dried Abalone, Mushroom, Seasonal Vegetable (An advanced order of three days is required)		\$320 I	Per Person
Sn	nall	Medium	Large
Braised Sliced Abalone, Goose Web, Seasonal Vegetable		\$120	\$160
Braised Sliced Abalone, Seasonal Vegetable	\$80	\$120	\$160
Marinated Cold Sliced Abalone, Jellyfish	\$80	\$120	\$160
Sze Chuan Style Stewed Sea Cucumber, Fish Maw, Mushroom, Sliced Squid, Vegetable	\$48	\$72	\$ 96

POULTRY, PORK & BEEF



Sautéed Diced Beef, Red Wine, Black Pepper Sauce	Medium \$72	Large \$96
Poached Sliced Beef, Golden Mushroom, Bean Sprout	\$ 72	\$ 96
Deep-fried Pork Rib, Minced Garlic	\$63	\$84
Sautéed Pork, Pineapple, Sweet and Sour Sauce	\$63	\$84
Stewed Sea Cucumber, Chicken, Served in a Claypot	\$ 72	\$ 96
Deep-fried Boneless Chicken, Lemon Sauce	\$ 63	\$84

VEGETARIAN SELECTION



Garden Green Salad, Vegetarian Beancurd Roll	\$20	Per Person
Double-boiled Vegetarian Soup, Bamboo Pith, Pumpkin,	\$20	Per Person
Vegetarian Hot and Sour Soup	\$20	Per Person
Small Sautéed Lotus Root, Black Fungus, Lady's Finger, Celery	Medium \$48	3
Braised Beancurd, Bamboo Pith, Mushroom, Seasonal Vegetable \$32	\$48	\$64
Sautéed Vegetarian Chicken, Cashew Nut, Seasonal Vegetable, \$32 Dried Chilli	\$48	\$64
Vegetarian Fried Rice	\$48	\$64
Braised Hong Kong Noodle, Assorted Mushroom, Bean Sprout \$32	\$48	\$64

LIVE SEAFOOD



Live Prawn	\$12 Per 100gm
Australian Lobster	Market Price
Dong Xing Grouper	\$28 Per 100gm
Soon Hock Fish	\$15 Per 100gm
Sea Whelk	. Market Price

RICE & NOODLES



Small Fried Rice, Crab Meat, Dried Scallop, Egg White	Medium \$57	Large \$76
Fried Rice, Diced Chicken, Goose Liver, Black Pepper	\$72	\$96
Poached Rice, Diced Seafood, Dried Scallop	\$57	\$76
Hokkien Style Fried Rice, Diced Abalone, Prawn, Dried Scallop, \$48 Chicken	\$ 72	\$96
Braised Hong Kong Noodle, Lobster Meat, Lobster Stock	\$ 147	\$196
Braised Vermicelli, Shredded Chicken, Preserved Pickled Lettuce \$38	\$57	\$76
Braised Hong Kong Noodle, Diced Seafood	\$57	\$76
Fried Hor Fun, Sliced Beef, Bitter Melon, Black Bean Sauce \$38	\$57	\$76
Vermicelli Soup, Shredded Chicken, Preserved Vegetable	\$15 l	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)
Herbal Jelly (Served Chilled or Warm)
Cream of Sago, Mango, Pomelo (Served Chilled)
Aloe Vera, Kiwi, Strawberry, Lime Juice (Served Chilled)
Black Glutinous Rice, Mango, Coconut Ice Cream (Served Chilled) \$12 Per Person
Yam Paste, Ice Cream (Served Chilled)
Fresh Mango Pudding (Served Chilled)
Almond Beancurd, Fresh Strawberry (Served Chilled)
Steamed Sweet Dumpling, Sesame Paste

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