



SUMMER
PAVILION
夏苑

20TH ANNIVERSARY
TASTING MENU



Sautéed Diced Duck Meat, Shiso Leaf

Steamed Lobster Meat, Egg White
NV Veuve Clicquot, Brut Rosé

Double-boiled Melo Volute Soup, Fish Maw,
Chicken, Soaked Nostoc Algae

Steamed Dong Xing Grouper Fillet,
Aged Tangerine Peel, Salted Lemon, Superior Stock

Sautéed Diced Miyazaki Wagyu Beef,
Bitter Melon, Black Bean Sauce
2004 Château Lagrange

Stewed Lamb Brisket, Mushroom, Water Chestnut,
Bamboo Shoot, Dried Beancurd Skin
2018 Domaine Marquis d'Angerville, Volnay 1er Cru "Frémiets"

Poached Rice, Canadian Lobster Meat

Chilled Superior Bird's Nest, Japanese White Peach Pudding
Candied Winter Melon Pastry
Steamed White Sugar Sponge Cake

\$268 per person
Wine pairing, \$120 per person

Should you have any concerns regarding food allergies or dietary restrictions, please inform our Ladies and Gentlemen prior to placing an order.
All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.

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