



SUMMER
PAVILION
夏苑

BARONS DE ROTHSCHILD DINNER PAIRING MENU

7 DECEMBER 2023



Sautéed Japanese Wagyu Beef, Spring Onion
Stir-fried Japanese Wagyu Beef, Black Truffle, Shiso Leaf
Barons de Rothschild, Ritz Réserve, Extra Brut

Double-boiled Quail Soup, Dried Scallop, Aged Tangerine Peel, Fungus

Smoked Baked Sea Perch, Hoisin Sauce
Barons de Rothschild, Ritz Réserve, Blanc de Blancs

Pan-seared Venison, Radish, Homemade Sauce
2009 Château Mouton Rothschild
2006 Château Mouton Rothschild

Hokkien-style Fried Rice, South African Abalone,
Duck, Prawn, Dried Scallop
2015 Baron Philippe de Rothschild, Château d'Armailhac

Chilled Almond Tea, Soaked Nostoc Algae, Black Sesame Pudding

Coconut Tart
White Sugar Sponge Cake
2015 Barons de Rothschild, Ritz Réserve, Millésimé

\$428 per person

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

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