



SUMMER
PAVILION

夏苑

ORCHID LUNCH MENU



Dim Sum Delights

Steamed Abalone, Pork, Prawn, Mushroom Dumpling
Poached Prawn, Chicken, Chinese Cabbage,
Preserved Vegetable Dumpling, Black Vinegar, Chilli Padi
Pan-fried Shredded Yam, Pumpkin
Barons de Rothschild, Réserve Ritz, Brut, France

Braised Dong Xing Grouper Soup, Shredded Fish Maw,
Mushroom, Bamboo Shoot, Aged Tangerine
Villa Maria Seaspray, Sauvignon Blanc, New Zealand

Sautéed Prawn, Rice Cracker, Chilli Sauce

Poached Fish Noodle, Canadian Lobster Meat
Maxime Gaillot, Domaine des Lises Equis Crozes-Hermitage, France

Chilled Apricot, Fungus, Basil Seed, Almond Flakes
Chinese Pastries

\$128 per person

A minimum of 2 persons required, excludes Chinese tea

Wine pairing, \$68 per person

Supplementary course, \$25 per person
Marinated Smoked Duck, Chinese Tea Leaves

SIGNATURE LUNCH MENU



Sautéed Diced Duck, Shiso Leaf
Barbecued Sliced Duck, Fresh Mango
Edouard Duval Noir d'Eulalie, Extra Brut, France

Double-boiled Superior Bird's Nest, Chicken,
Served in a Whole Coconut

Steamed Dong Xing Grouper Fillet, Aged Tangerine Peel,
Preserved Lemon, Superior Stock
Bedoba Orange, Georgia

Braised Three-Head South African Abalone,
Deep-fried Sea Cucumber, Seasonal Vegetable, Abalone Sauce
Vega Sicilia Alion, Spain

Steamed Vermicelli, Canadian Lobster Meat, Egg White
Château Pichon Baron Pauillac, France

Chilled Cream of Sago, Mango, Vanilla Ice Cream
Chinese Pastries

\$268 per person
A minimum of 2 persons required, excludes Chinese tea

Wine pairing, \$148 per person

DAFFODIL LUNCH MENU



Summer Pavilion Platter of Four

Pan-fried Scallop, Homemade Sauce
Deep-fried Fish Skin, Salted Egg Yolk Sauce
Barbecued Duck
Barbecued Pork, Honey Sauce

Braised Bird's Nest Soup, Bamboo Pith, Diced Vegetable

Sautéed Canadian Lobster Meat, Asparagus

Steamed Soon Hock, Black Bean Sauce

Steamed Chicken, Dried Scallop

Braised Chinese Cabbage, Crab Meat, Dried Beancurd Skin

Braised Hong Kong Noodle, South African Abalone, Abalone Sauce

Chilled Apricot, Fungus, Basil Seed, Almond Flakes

\$1478 for 8 persons

\$1658 for 9 persons

\$1838 for 10 persons

Excludes Chinese tea

HYACINTH LUNCH MENU



(An advanced order of one day is required)

Barbecued Suckling Pig

Double-boiled Sea Whelk Soup, Fish Maw,
Soaked Nostoc Algae, Chicken

Sautéed King Scallop, Asparagus, XO Sauce

Steamed Dong Xing Grouper Fillet,
Dried Beancurd Skin, Minced Garlic

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

Stewed Pork, Chinese Wine, Served in a Claypot

Poached Rice, Canadian Lobster Meat

Chilled Cream of Sago, Mango, Pomelo

\$1858 for 8 persons

\$2098 for 9 persons

\$2338 for 10 persons

Excludes Chinese tea

VIOLET LUNCH MENU



(An advanced order of one day is required)

Braised Superior Bird's Nest, Crab Meat

Steamed Dong Xing Grouper, Olive Vegetable

Sautéed Sea Whelk, King Scallop, Seasonal Vegetable

Braised Three-Head South African Abalone,
Deep-fried Fish Maw, Seasonal Vegetable, Abalone Sauce

Braised Hong Kong Noodle, Canadian Lobster Meat, Lobster Broth

Double-boiled Snow Lotus Seed, Almond Cream
Chinese Pastries

\$2738 for 8 persons

\$3088 for 9 persons

\$3438 for 10 persons

Excludes Chinese tea

TULIP LUNCH MENU



(An advanced order of seven days is required)

Crispy 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

\$11080 for 8 persons

\$12480 for 9 persons

\$13880 for 10 persons

Excludes Chinese tea

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