



SUMMER
PAVILION

夏苑



Chinese Executive Chef Cheung Siu Kong (张肇刚) 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.

厨师介绍

CHEF RECOMMENDATIONS



红烧海岛官燕盏.....\$138 Per Person
Braised Superior Bird's Nest

夏苑佛跳墙.....\$88 Per Person
Summer Pavilion Monk Jump Over The Wall

花胶炖鱼骨汤.....\$42 Per Person
Double-boiled Fish Bone Soup, Fish Maw, Wolfberries

香煎澳洲活鲍鱼.....\$35 Per 100gm
Pan-fried Australian Abalone, Homemade Sauce, Assorted Mushrooms

酱汁局鲈鱼.....\$25 Per Person
Baked Sea Perch, Hoi Sin Sauce

厨 师 介 绍

CHEF RECOMMENDATIONS



京烧玉茄带子皇. \$20 Per Person
Braised King Scallop, Stuffed Eggplant, Prawn Paste, Spicy Sauce

千丝万柳炒东星斑
Sautéed Dong Xing Grouper Fillet. \$20 Per 100gm
With Shredded Sweet Peas, Bean Sprouts \$3 Per Person

香煎日本特级和牛. \$60 Per 100gm
Pan-fried Japanese Wagyu Beef, Wild Mushroom

龙虾泡鱼茸面 \$20 Per Person
Poached Special Fish Noodles, Lobster Meat

龙虾西施泡饭 \$20 Per Person
Poached Rice, Lobster Meat

开胃前菜
APPETISERS



龙虾鲜果沙律 \$38 Per Person
Lobster Salad, Assorted Fruits

柠汁香芒鸭脯 \$18 Per Person
Barbecued Sliced Duck, Fresh Mango, Lemon Sauce

海蜇醉鸡片 \$13 Per Portion
Sliced Chicken, Chinese Wine, Jelly Fish

椒盐脆银鱼 \$15 Per Portion
Deep-fried Silver Whitebait, Spicy Salt

椒盐脆豆腐 \$13 Per Portion
Deep-fried Beancurd, Spicy Salt

头盘 / 烧味

APPETISERS / BARBECUED SPECIALTIES



	<i>half</i>	<i>whole</i>
	半只	一只
大红片皮乳猪	\$140	\$280
Barbecued Suckling Pig (An advance order of 1 day is required)		
北京片皮鸭	\$40	\$80
Barbecued Peking Duck		
秘制樟茶鸭	\$38	\$76
Marinated Smoked Duck, Chinese Tea Leaves		
脆皮吊烧鸡	\$26	\$52
Roasted Crispy Chicken		
一品茶皇鸡	\$26	\$52
Marinated Farm Chicken, Chinese Herbs, Soya Sauce Smoked with Chinese Tea Leaves		

头盘 / 烧味

APPETISERS / BARBECUED SPECIALTIES



	<i>small</i>	<i>medium</i>	<i>large</i>
	小	中	大
明炉烧味拼盘	\$30	\$45	\$60
Barbecued Combination Platter			
夏苑酱烧黑豚肉			\$42 Per Portion
Summer Pavilion Barbecued Iberico Pork, Honey Sauce			

Terms and Conditions apply. All prices are in Singapore dollars, subject to prevailing service charge, goods and services tax.

燕 窩 及 汤, 羹 类
BIRD' S NEST & SOUP



红烧蟹肉官燕盏 \$108 Per Person
Braised Superior Bird's Nest, Crab Meat

椰皇炖海岛官燕盏 \$98 Per Person
Double-boiled Superior Bird's Nest Served in Whole Coconut

龙皇燕窝羹 \$45 Per Person
Braised Bird's Nest Soup, Assorted Diced Seafood

椰皇花胶响螺炖鸡汤 \$48 Per Person
Double-boiled Sea Whelk Soup, Fish Maw, Chicken
Served in Whole Coconut

花胶竹笙菜胆浓鸡汤 \$42 Per Person
Double-boiled Superior Chicken Soup, Fish Maw,
Bamboo Pith, Chinese Cabbage

燕窩及湯, 羹類
BIRD'S NEST & SOUP



竹筴菘菇海鮮羹..... *\$20 Per Person*
Braised Diced Seafood Soup, Bamboo Pith, Pine Mushroom

帶子酸辣湯..... *\$16 Per Person*
Hot and Sour Soup, Scallop

竹筴炖三宝..... *\$16 Per Person*
Double-boiled Chicken Soup, Bamboo Pith,
Black Mushroom, Chinese Cabbage

鲍鱼，海味类

ABALONE & DRIED SEAFOOD



	2-Head	3-Head	4-Head
蚝皇原只青边鲍鱼.....	\$108	\$88	\$78
Braised Whole Australian Greenlip Abalone			

蚝皇灵芝菇原只三头汤鲍鱼.....	\$58 Per Person		
Braised Whole Abalone, Ling Zhi Mushroom			

	small 小	medium 中	large 大
鲜鲍片鹅掌时蔬.....	\$80	\$120	\$160
Braised Sliced Abalone, Goose Web, Seasonal Vegetables			

碧绿鲜鲍片.....	\$80	\$120	\$160
Braised Sliced Abalone, Seasonal Vegetables			

鲍鱼，海味类

ABALONE & DRIED SEAFOOD



	small	medium	large
	小	中	大
凉伴鲍片海蜇	\$80	\$120	\$160
Marinated Cold Sliced Abalone, Jelly Fish			
四川海味煲	\$38	\$57	\$76
Sze Chuan-style Stewed Sea Cucumber, Fish Maw, Mushroom, Sliced Squid, Vegetables			
蚝皇二十头日本吉品干鲍		\$500	Per Person
Braised Whole 20-Head Japanese Kippin Dried Abalone (An advance order of 3 days is required)			

家禽, 猪, 牛类

POULTRY, PORK & BEEF



	small	medium	large
	小	中	大
黑椒红酒牛柳粒	\$36	\$54	\$72
Sautéed Diced Beef, Red Wine, Black Pepper Sauce			
白灼金菇肥牛	\$36	\$54	\$72
Poached Sliced Beef, Golden Mushroom, Bean Sprouts			
蒜香炸排骨	\$30	\$45	\$60
Deep-fried Pork Ribs, Minced Garlic			
菠萝咕嚕肉	\$26	\$39	\$52
Sautéed Pork, Pineapple, Sweet and Sour Sauce			
辽参滑鸡煲	\$32	\$48	\$64
Stewed Prickly Sea Cucumber, Chicken, Served in Claypot			
洋葱凉瓜焖猪软骨	\$28 Per Portion		
Stewed Pork, Bitter Melon, Onions, Served in Claypot			

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家禽, 猪, 牛类
POULTRY, PORK & BEEF



	small	medium	large
	小	中	大
西柠煎鸡脯	\$30	\$45	\$60
Deep-fried Boneless Chicken, Lemon Sauce			
泰式煎鸡脯	\$30	\$45	\$60
Deep-fried Boneless Chicken, Thai Chili Sauce			

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健康素食

VEGETARIAN SELECTION



千丝野菜沙律 *\$18 Per Person*
Garden Green Salad, Vegetarian Beancurd Roll

金珠蓊提汤 *\$16 Per Person*
Double-boiled Vegetarian Soup, Bamboo Pith, Pumpkin,
Pine Mushroom, Wolfberries

斋酸辣汤 *\$16 Per Person*
Vegetarian Hot and Sour Soup

	small	medium	large
	小	中	大
芹香荷塘 <i>\$24</i>		<i>\$36</i>	<i>\$48</i>
Sautéed Lotus Root, Black Fungus, Lady Finger, Celery			

健康素食

VEGETARIAN SELECTION



	small	medium	large
	小	中	大
竹笙花菇扒豆腐时蔬	\$28	\$42	\$56
Braised Beancurd, Bamboo Pith, Mushroom, Seasonal Vegetables			
宫宝素鸡丁	\$26	\$39	\$52
Sautéed Vegetarian Chicken, Cashew Nuts, Seasonal Vegetables, Dried Chilli			
杞子竹笙酿露笋时蔬	\$30	\$45	\$60
Braised Asparagus, Bamboo Pith, Wolfberries, Seasonal Vegetables			
香菜心炒饭	\$26	\$39	\$52
Vegetarian Fried Rice			
银芽双菇焖银丝面	\$30	\$45	\$60
Braised Hong Kong Noodles, Assorted Mushrooms, Bean Sprouts			

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游水海鲜
LIVE SEAFOOD



生虾..... \$10 Per 100gm
Live Prawn

澳洲龙虾..... Market Price
Australian Lobster

东星斑..... \$20 Per 100gm
Dong Xing Grouper

笋壳鱼..... \$12 Per 100gm
Soon Hock Fish

响螺..... Market Price
Sea Whelk

粉面及饭类

RICE & NOODLES



	small	medium	large
	小	中	大
蛋白蟹肉瑶柱炒饭	\$32	\$48	\$64
Fried Rice, Crab Meat, Conpoy, Egg White			
黑椒鹅肝鸡粒炒饭	\$36	\$54	\$72
Fried Rice, Diced Chicken, Goose Liver, Black Pepper			
瑶柱海鲜泡饭	\$32	\$48	\$64
Poached Rice, Diced Seafood, Conpoy			
鲍鱼福建炒饭	\$42	\$63	\$84
Hokkien-style Fried Rice, Diced Abalone, Prawn, Conpoy, Chicken			
姜葱鸡丝炒鱼茸面	\$32	\$48	\$64
Fried Fish Noodles, Shredded Chicken, Ginger, Spring Onions			

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粉面及饭类

RICE & NOODLES



	small	medium	large
	小	中	大
雪菜鸭丝焖米粉	\$32	\$48	\$64
Braised Vermicelli, Shredded Duck Meat, Preserved Pickled Lettuce			
豉汁凉瓜肥牛炒河粉	\$36	\$54	\$72
Fried Hor Fun, Sliced Beef, Bitter Melon, Black Bean Sauce			
黑椒海鲜炒拉面	\$32	\$48	\$64
Fried Noodles, Diced Seafood, Black Pepper Sauce			
榨菜火鸭丝汤米粉	\$10 Per Person		
Vermicelli Soup, Shredded Duck Meat, Preserved Vegetables			

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甜品

DESSERTS



杏汁或冰花炖金丝燕（热） \$56 Per Person
Double-boiled Superior Bird's Nest, Almond Cream or Rock Sugar (Hot)

杏汁或红莲炖燕窝（热） \$38 Per Person
Double-boiled Bird's Nest, Almond Cream or Red Dates (Hot)

杏汁或红莲炖雪蛤（热） \$18 Per Person
Double-boiled Hasma, Almond Cream or Red Dates (Hot)

生磨杏仁茶（热） \$12 Per Person
Sweetened Almond Tea (Hot)

药材龟苓膏（冷或热） \$12 Per Person
Herbal Jelly (Cold or Hot)

杨枝甘露 \$12 Per Person
Chilled Cream of Sago, Mango, Pomelo

芦荟青柠蜜 \$12 Per Person
Chilled Aloe Vera, Kiwi, Strawberries, Lime Juice

甜品

DESSERTS



香芒紫米冻 *\$12 Per Person*
Chilled Black Glutinous Rice, Mango, Coconut Ice Cream

旭日金沙 *\$12 Per Person*
Chilled Yam Paste, Ice Cream

香芒布丁 *\$12 Per Person*
Chilled Fresh Mango Pudding

杏仁豆腐 *\$12 Per Person*
Chilled Almond Beancurd, Fresh Strawberries

播沙汤圆 *\$1.20 Per Piece*
Steamed Sweet Dumpling, Sesame Paste

鲜果拼盘 *\$12 Per Person*
Fresh Fruit Platter