

# GASTROMONTH

## MICHELIN GUIDE • SINGAPORE

### SUMMER PALACE

#### Dinner Menu

A Combination of Soft Shell Crab with Floss and  
Sweet Sour Pork with Lychees

Steamed Garoupa Fillet with Fungus and Red Dates

Braised Egg Noodles with Roasted Duck served with Shrimp Wonton Soup

Chilled Lemongrass Jelly with Aloe Vera in Lime Juice



#### MICHELIN Guide's Point of View

The Regent hotel's flagship restaurant is this authentic Cantonese restaurant which exudes a sense of calm and serenity. The signature dishes of the experienced head chef and his well-drilled kitchen include Five Spice deep-fried frog's legs; crispy roast pork; braised minced crabmeat in spinach soup; and fried chicken with almond flakes. The personable and professional service adds to the overall experience.

#### Address

1 Cuscaden Rd, Level 3 Regent Singapore, Singapore 249715

#### TERMS & CONDITIONS:

1. Only diners with a valid confirmation email will be entitled to the GastroMonth dining experience at the stated date and time 2. Payment must be completed to secure your seats 3. For changes in reservation, please email [info@gastromonth.com](mailto:info@gastromonth.com) 4. No change in reservation can be made less than 72 hours prior to dining 5. No exchanges or refunds on GastroMonth tickets will be made under any circumstances 6. Seats will be allocated at the restaurant's discretion and may be subjected to change without prior notice 7. All transactions are subjected to charges, conversions and fees imposed by your card issuing bank. The local currency rate indicated is approximate at the time of publishing 8. Any additional food or beverages beyond the GastroMonth menu and that are consumed at the restaurant will be charged by the restaurant directly