

## SUMMER PAVILION, 2018 ❀

### PLEASE NOTE:

1. Prices are subject to GST and service charge.
2. Menu is subject to change.
3. No exchanges or refunds on GastroMonth tickets will be made under any circumstances.
4. Only diners with valid reservation and payment will be entitled to the GastroMonth dining experience at the stated date and time.
5. Please purchase additional tickets at least 3 days in advance.

## Dinner Menu

**\$138++**

炙烧活鲍鱼, 酱烧黑豚肉  
Barbecued Abalone  
Barbecued Iberico Pork, Honey Sauce

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椰皇响螺珍珠藻核桃菌炖鸡汤  
Double-boiled Chicken Soup, Sea Whelk, Wild Mushroom,  
Soaked Nostoc Algae, Served in Whole Coconut

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黑松露香煎加拿大龙虾伴芦笋  
Pan-fried Canadian Lobster,  
Wok-Seared Green Asparagus, Black Truffle Sauce

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鲜菌双葱爆和牛粒  
Sautéed Diced Wagyu Beef, Mushroom, Onions

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鱼汤东星斑藜麦泡饭  
Poached Rice, Quinoa, Dong Xing Grouper in Fish Broth


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黑芝麻杏仁布丁伴美点双辉  
Chilled Almond Cream, Sesame Pudding  
Chinese Pastries



### MICHELIN Guide's Point of View

The Chihuly lounge is a great place for a drink before you're ushered into the large, contemporary dining room surrounded by a garden. You'll be well looked after as the engaging staff provide service with plenty of vim and vigour. The extensive Cantonese menu covers all bases, with seafood a particular highlight; the double-boiled sea whelk soup with fish maw, and poached rice with lobster and braised abalone are just some of the specialities.

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Opening Hours :  
Monday to Sunday  
Lunch: 11.30am to 2.30pm  
Dinner: 6.30pm to 10.30pm