

秘制滋補炖湯(Soup)

Chinese herbs and medicine have a long history that extends over 5,000 years. The Chinese have always seen the man as part of nature and view the body as a harmonious whole conforming to the grand cosmic order of the universe.

From this belief, a special dietary theory has been developed and tested throughout the centuries. It turned into a structure of code words which has no equivalent in any other language. 'Yin', the negative dark forces of nature. 'Yang' the positive active forces lie at the opposite end of the scale.

Based on the concept of matching correct food and herbs to attain a healthier diet, **Summer Palace** proudly presents two nutritious soups. These tested recipes were inherited from a rich heritage and we hope they fortify and nourish you deeply.

药膳菜肴在中国有着悠久的历史, <人与天地相參也, 与日月相应也> 自古以来, 中国传统认为自然界是人类生命的源泉, 人和自然界是統一的整体. 本此概念, 药膳菜肴悠然而生, 天气的变化和男女生理上不同的需求从而选择适当的饮食作为延年益寿, 增进健康的根本, 以求达到阴阳調和效果, 夏宮今特为食家预备了二道滋补強身, 养颜益脾的补汤, 名廚將中菜五千年古老文化介紹给各位食家, 祝您身体健康!

“Chen Yu Luo Yan”—(For Ladies):

Nutritious Bird's Nest Broth with Fish Maw, Dried Scallops and Ginseng

Calms the mind and nourishes the blood. Also beneficial for the spleen, stomach and lung. Improves eyesight and maintains beauty while also fortifying the immunity system.

(女士)沉鱼落雁: 燕窩, 花胶, 瑤柱, 海鱼, 人參, 红枣, 枸杞, 桂圆肉,
功能: 安神补血, 健脾开胃, 滋阴润肺, 明目醒脑, 美容养颜, 增強免疫力,

per person \$42

“Qi Yu Xuan Ang”—(For Gentleman):

Essence of Deer Tendon with Abalone, Sea Cucumber and Chinese Herbs.

Strengthens bones and muscles, relieves backaches and lowers blood pressure. Also aids eyesight promotes longevity.

(男士)气宇轩昂: 竹丝鸡, 鹿根, 鲍鱼, 海參, 玛卡, 肉苁蓉, 熟附子, 党参, 云苓, 枸杞
功能: 强壯筋骨, 益精补气, 降血压, 明目醒脑, 延年益寿, 增強免疫力,

per person \$42



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前菜

APPETISER

	per portion
杏香百花帶子 Deep-fried Scallops stuffed with Minced Shrimps and Almond Flakes	42
酥炸田鸡腿  Deep-fried Frog Legs with Chinese Five-spice	36
肉松软壳蟹  Crispy Soft-shell Crab with Floss	36
桂花生菜包 Sautéed Crab Meat with Conpoy and Eggs served with Lettuce	36
椒盐墨魚须  Fried Octopus Tentacles with Salt and Pepper	25
花雕醉鸡卷 Drunken Chicken Roll	25
镇蜜猴头菇  Deep-fried Monkey Head Mushrooms with Vinegar Honey Sauce	22
凉拌麻酱秋葵 Chilled Ladies' Fingers with Sesame Sauce	22



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烧烤

BARBECUE

	per portion
北京片皮鸭 (全只) Peking Duck (Whole)	109
烧味拼盘 Roasted Meat Platter	48
锦绣玉鸳鸯 Shredded Roasted Duck, Chicken and Fresh Fruits with Crispy Croissant	42
港式挂炉鸭 (半只)  Hong Kong-style Crispy Roasted Duck with Plum Sauce (Half)	42
烟熏茶皇鸡 (半只)  Smoked Chicken with Jasmine Tea Leaves (Half)	33
蜜汁叉烧 Honey Glazed Barbecued Pork	28
金牌脆皮烧肉 Crispy Roasted Pork	28
黑椒烟熏鸭 Sliced Smoked Duck with Black Pepper	28



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汤 | 羹
SOUP | BROTH

	per person
花胶炖螺头 Double-boiled Sea Whelk Soup with Fish Maw	30
海宝炖金瓜盅  Double-boiled Assorted Seafood Soup served in Golden Pumpkin	30
虫草花炖花胶安心鸡 Double-boiled Fish Maw with Aweto Flowers and Organic Chicken	30
雪蛤脆瓜羹 Braised Hasma with Scallop, Crab Meat, Crab Roe, Zucchini and Egg White	30
竹笙北菇炖菜胆 Double-boiled Chinese Mushrooms with Bamboo Piths and Chinese Cabbage	25
海鲜酸辣羹 Hot and Sour Seafood Soup	25
海鲜豆腐羹 Braised Seafood Soup with Bean Curd	25
蟹肉菠菜羹  Braised Minced Crab Meat and Green Spinach Soup	25

炖汤 | 燕窝

SOUP DELUXE | BIRD'S NEST

	per person
佛跳墙 Mini Buddha Jump Over the Wall	128
金箔龙虾捞官燕 Braised Superior Bird's Nest with Lobster and Gold Leaf	118
干捞蟹肉官燕 Stir-fried Bird's Nest with Crab Meat and Bean Sprouts	58
黄汤花胶官燕  Braised Superior Bird's Nest with Fish Maw and Dried Scallops	58
羊肚菌炖官燕 Double-boiled Superior Bird's Nest with Morel Mushroom	58
龙虾带子蒸蛋白汤 Steamed Lobster Meat with Scallop and Egg White in Lobster Broth	38
满坛香  Double-boiled Fish Maw Treasure Soup	38
黄汤四宝羹 Braised Fish Maw Soup with Crab Meat, Bamboo Pith and Conpoy in Superior Chicken Soup	38




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海鲜


SEAFOOD

游水海鲜 (每 100 克) | Live Seafood (per 100 grams)

东星斑 		本地龙虾	
Star Garoupa	23	Local Lobster	23
笋壳鱼		龙虎斑	
Soon Hock	13	Pearl Garoupa	13
生中虾		肉蟹	
Live Prawn	13	Live Crab	13

per person

大顺壳二味

家乡蒸球/头腩骨熬汤面线 

Soon Hock Duo

Steamed Sliced Soon Hock with Black Fungus and

Red Dates in Light Soy Sauce; and in Fish Broth with Vermicelli

36

焗酿鲜蟹盖

Baked Crab Shell Stuffed with Onions and Fresh Crab Meat

28

黑鱼子酱焗鳕鱼蛋白

Oven-baked Cod Fish with Caviar and Egg White

28

古法咸鱼肉丝蒸雪鱼

Steamed Cod Fish with Shredded Kurobuta and Salted Fish

28

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海鮮

SEAFOOD

	per portion
杏香脆米焗龙虾 Deep-fried Lobster with Almond Flakes and Crispy Rice	168
三翠笋壳球 Sautéed Soon Hock Fillet with Seasonal Vegetables	78
火腩红烧笋壳煲  Braised Soon Hock Fish with Roasted Pork in Casserole	68
黑鱼子酱蟹肉炒金银蛋 Scrambled Eggs with Caviar and Crab Meat	42
酱爆鳄鱼肉  Wok-fried Crocodile Meat and Asparagus with Spicy Sauce	42
X.O. 酱云耳炒帶子 Sautéed Scallops with Black Fungus in X.O. Sauce	42
三蒜蒸海虾豆腐 Steamed Live Prawns with Minced Organic Garlic and Bean Curd	42
碧绿咸蛋虾球 Stir-fried Prawns with Salted Egg Yolk and Vegetables	42



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肉类
MEAT

	per portion
香煎和牛柳 Pan-fried Wagyu Beef with Soya Sauce	78
芦笋黑椒牛仔粒  Diced Beef with Asparagus and Black Pepper Sauce	45
蒜香百花黑豚肉 Deep-fried Kurobuta Pork with Shrimp Paste and Minced Garlic	42
姜葱鹿肉煲 Stir-fried Venison Slices with Ginger and Spring Onions in Casserole	42
炸馒头荔枝骨 Slow-cooked Pork Ribs with Lychee Sauce and Crispy Buns	42
煎封羊仔柳  Pan-fried Lamb Loin with String Beans	42
牛根牛腩煲 Traditional Stewed Beef and Tendon in Casserole	32
菠萝咕佬肉 Sweet and Sour Pork with Pineapples	32



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家禽

POULTRY

	per portion
太爷鸡 Imperial Chicken with Seafood Roll, Honey Glazed Barbecued Pork and Bean Curd Roll	118
红烧鹅掌煲 Traditional Stewed Goose Web in Casserole	42
避风塘风沙鸡(半只)  Crispy Roasted Chicken with Almond Flakes and Dried Shrimps (Half)	33
芋头腊肠鸡柳煲 Stewed Chicken Fillet with Chinese Sausages and Yam in Casserole	32
鼓汁凉瓜炒鸡柳 Sautéed Chicken Fillet with Bitter Gourd and Black Bean Sauce	32
干爆辣子鸡丁 Deep-fried Chicken with Red Chilli	32
西柠杏香鸡  Deep-fried Chicken Fillet with Almond Flakes and Lemon Sauce	32
彩椒火鸭丝 Shredded Duck with Bell Peppers and Chives	32



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蔬菜

VEGETABLE

	per portion
海鲜豆腐煲 Claypot-braised Homemade Bean Curd with Seafood	42
渔香斑片茄子煲 Claypot-braised Garoupa Fillet with Eggplant and Spicy Sauce	38
蟹肉菠菜豆腐  Braised Homemade Bean Curd with Spinach and Crab Meat	38
金贝芥兰二味 Kailan Duo with Crispy Conpoy	38
炸金菇瑶柱西兰花 Braised Dried Scallops and Broccoli with Crispy Golden Mushrooms	38
云耳浓汤枸杞菜  Wolfberry Leaves and Black Fungus in Superior Broth	36
火腩炒四季豆 Wok-fried String Beans with Roasted Pork	36
金银蛋浸胜瓜 Poached Angel Loofah with Egg Trio in Superior Broth	32



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素食

VEGETARIAN

	Per portion
田园翠玉瓜 Wok-fried Cauliflower, Zucchini, Water Chestnuts and Baby Corn	32
松子荷芹香 Wok-fried Celery, Black Fungus, Lily Bulbs and Lotus Roots with Pine Nuts	32
五彩南瓜焗金菌 Baked Assorted Mushrooms and Vegetables in Pumpkin	32
佛体酸甜茄丁 Deep-fried Yam Ring with Fried Eggplant with Sweet and Sour Sauce	32
竹笙豆腐西生菜 Braised Bean Curd with Bamboo Piths and Lettuce	32
腰果淮山炒什蔬  Sautéed Fresh Chinese Yam with Mixed Vegetables and Cashew Nuts	32
芋头冬菇豆根煲 Stewed Yam with Black Mushrooms and Bean Gluten in Casserole	32
雪中送炭  Sautéed Shredded Shiitake Mushrooms with Honey Bean and Bean Sprouts	32



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鲍鱼 | 海味

ABALONE | DRIED SEAFOOD

	per person
澳洲糖心干鲍 Braised Premium Australian "Tang Xin" Abalone in Supreme Oyster Sauce	308
古法扣三头鲍鱼  Braised Three-head Australian Abalone in Supreme Oyster Sauce	68
南非鲍鱼扣花菇 Braised South African Abalone with Shiitake Mushrooms	38
海参扣花胶 Superior Fish Maw with Sea Cucumber in Abalone Sauce	38
	per portion
鲍甫一品煲 Braised Sliced Abalone with Sea Cucumber and Fish Maw in Casserole	168
姜葱鱼鳔海参煲 Wok-fried Fish Maw and Sea Cucumber with Ginger and Spring Onions in Casserole	88
海参肉碎豆腐煲  Braised Sea Cucumber with Bean Curd and Minced Pork in Casserole	88
花胶扣花菇煲 Braised Fish Maw with Shiitake Mushrooms in Casserole	88



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免粉类

GLUTEN-FREE

	per person
笋壳金瓜盅 Double-boiled Soon Hock Soup served in Golden Pumpkin	38
三蒜金菇蒸鳕鱼 Steamed Cod Fish with Minced Organic Black Garlic and Enoki Mushrooms	28
	per portion
百合芦笋炒牛仔粒 Wok-fried Beef Cubes with Lily Bulbs and Asparagus	45
凤尾虾炒翠玉瓜 Wok-fried Prawns with Zucchini	42
蒜香炸鸡件  Garlic Fried Chicken served with Plum Sauce	38
瑶柱粉丝什菜煲 Poached Assorted Vegetables with Dried Scallops and Glass Vermicelli in Casserole	38
蒙古煎黑猪柳 Pan-fried Kurobuta Cutlet in Mongolian Sauce	38
玉兰素粒糙米炒饭  Brown Fried Rice with Wolfberries, Pine Nuts, Mushrooms and Kailan	32

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饭类

RICE

	per portion
红鲟蒸米糕 Steamed Glutinous Rice with Crab	88
龙虾带子 X.O. 酱炒饭  Wok-fried Jasmine Rice with Lobster, Scallops and X.O. Sauce	88
瓦煲八宝饭 Eight Treasures Fried Rice	42
蛋白干贝蟹肉糙米炒饭  Fried Brown Rice with Crab Meat, Conpoy and Egg White	38
鲍鱼章鱼火鸭粒烩饭 Braised Fried Rice with Baby Abalone, Conpoy, Squid and Roasted Duck	38
瓦煲香蒜和牛菘炒饭 Fried Rice with Diced Saga Wagyu and Minced Garlic served in Casserole	38
双鱼鸡粒炒饭 Fried Rice with Diced Chicken, Salted Fish and Silver Fish	32
生炒糯米饭 Sautéed Glutinous Rice with Assorted Meats and Dried Shrimps	32



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面类

NOODLES

	per portion
生虾瑶柱焖稻廷面 Inaniwa Udon Noodles with Live Prawns and Dried Scallops	42
海鲜炒生面 Crispy Noodles with Seafood and Vegetables	42
X.O. 酱鳕鱼粒茄子手拉面 Braised Noodles with Cod Fish and Eggplant in X.O. Sauce	42
金菇斑球炒鱼茸面  Fried Fish Noodles with Fish Fillet and Enoki Mushrooms	36
桂花炒面线  Stir-fried Rice Vermicelli with Shredded Duck and Prawns	36
虾茸干烧伊面 Stewed Ee-Fu Noodles with Shrimps and Mushrooms	36
鹿肉干炒河粉 Wok-fried Rice Noodles with Venison	36
黑椒蟹肉炒冬粉 Stir-fried Glass Vermicelli with Crab Meat and Black Pepper Sauce	36



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甜品类
DESSERTS

	per person
白果蛋白杏仁茶 Sweetened Almond Cream with Ginkgo Nuts and Egg White	12
南北杏川贝炖雪梨 Double-boiled Pear with Chinese Herbs	12
芦荟香茅冻 Chilled Lemongrass Jelly with Aloe Vera in Lime Juice	9
香芒冻布丁 Chilled Mango Pudding	9
龟苓膏 Chilled Herbal Jelly	9
香芒西米露 Chilled Mango Cream with Sago and Aloe Vera	9
杞子桂花糕 Chilled Osmanthus Pudding with Wolfberries	8
香滑流沙包 Steamed Salted Egg Yolk Buns	8



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