

疫情秘制滋补炖汤(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，〈人与天地相参也，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，人和自然界是统一的整体。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，以求达到阴阳调和效果，夏宫今特为食家预备了二道滋补强身，养颜益脾的补汤，名厨将中菜五千年古老文化介绍给各位食家，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)**成鱼落雁**: 燕窝, 花胶, 瑶柱, 海鱼, 人参, 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, 增强免疫力,
per person \$38

"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, 海参, 玛卡, 肉苻蓉, 熟附子, 党参, 云苓, 枸杞
功能: 强壮筋骨, 益精补气, 降血压, 明目醒脑, 延年益寿, 增强免疫力,
per person \$38

Prices are in SGD and subject to 10% service charge and applicable government taxes

烧烤

BARBECUE

per portion

北京片皮鸭 (全只)
Peking Duck (Whole)


98

烧味拼盘
Roasted Meat Platter

48

锦绣玉鸳鸯
Shredded Roasted Duck, Chicken and Fresh Fruits with
Crispy Croissant

38

港式挂炉鸭 (半只) 
Hong Kong-style Crispy Roasted Duck with Plum Sauce (Half)

36

烟熏茶皇鸡 (半只) 
Smoked Chicken with Jasmine Tea Leaves (Half)

32

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


22

 Highly recommended by Chinese Executive Chef Liu Ching Hai
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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 | 38 |
| 酥炸田鸡腿  Deep-fried Frog Legs with Chinese Five-spice | 32 |
| 肉松软壳蟹  Crispy Soft-shell Crab with Floss | 32 |
| 桂花生菜包 Sautéed Crab Meat with Conpoy and Eggs served with Lettuce | 32 |
| 镇蜜猴头菇  Deep-fried Monkey Head Mushrooms with Vinegar Honey Sauce | 22 |
| 椒盐墨魚须  Fried Octopus Tentacles with Salt and Pepper | 22 |
| 花雕醉鸡卷 Drunken Chicken Roll | 22 |
| 凉拌麻酱秋葵 Chilled Ladies' Fingers with Sesame Sauce | 22 |



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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 |
| 虫草花炖花胶竹丝鸡 Double-boiled Fish Maw with Aweto Flowers and Silky Fowl | 30 |
| 竹笙北菇炖菜胆 Double-boiled Chinese Mushrooms with Bamboo Piths and Chinese Cabbage | 22 |
| 雪蛤脆瓜羹 Braised Hasma with Scallop, Crab Meat, Crab Roe, Zucchini and Egg White | 28 |
| 海鲜酸辣羹 Hot and Sour Seafood Soup | 22 |
| 海鲜豆腐羹 Braised Seafood Soup with Bean Curd | 22 |
| 蟹肉菠菜羹  Braised Minced Crab Meat and Green Spinach Soup | 22 |

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炖汤 | 燕窝
SOUP DELUXE | BIRD'S NEST


| | Per person |
|---|------------|
| 佛跳墙 Mini Buddha Jump Over the Wall | 118 |
| 龙虾蟹钳芙蓉汤 Double-boiled Lobster Soup with Crab Claw and Egg White | 48 |
| 满坛香  Double-boiled Fish Maw Treasure Soup | 38 |
| 鲍参肚羹 Braised Baby Abalone Soup with Dried Seafood | 38 |
| 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 | 68 |
| 黄汤花胶官燕  Braised Superior Bird's Nest with Fish Maw and Dried Scallops | 48 |
| 羊肚菌炖官燕 Double-boiled Superior Bird's Nest with Morel Mushroom | 48 |

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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

33

Steamed Sliced Soon Hock with Black Fungus and Red Dates in Light Soy Sauce; and in Fish Broth with Vermicelli

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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海鲜
SEAFOOD

| | per portion |
|---|-------------|
| 杏香脆米焗龙虾 Deep-fried Lobster with Almond Flakes and Crispy Rice | 128 |
| 三翠笋壳球 Sautéed Soon Hock Fillet with Seasonal Vegetables | 68 |
| 红烧笋壳煲  Braised Soon Hock with Bean Curd and Mushroom in Casserole | 52 |
| 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 | 38 |
| 三蒜蒸海虾豆腐 Steamed Live Prawns with Minced Organic Garlic and Bean Curd | 38 |
| 碧绿咸蛋虾球 Stir-fried Prawns with Salted Egg Yolk and Vegetables | 38 |

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肉类
MEAT

| | per portion |
|---|-------------|
| 香煎和牛柳 Pan-fried Wagyu Beef with Soya Sauce | 72 |
| 芦笋黑椒牛仔粒  Diced Beef with Asparagus and Black Pepper Sauce | 42 |
| 蒜香百花黑豚肉 Deep-fried Kurobuta Pork with Shrimp Paste and Minced Garlic | 36 |
| 炸馒头荔枝骨 Slow-cooked Pork Ribs with Lychee Sauce and Crispy Buns | 32 |
| 姜葱鹿肉煲 Stir-fried Venison Slices with Ginger and Spring Onions in Casserole | 32 |
| 煎封羊仔柳  Pan-fried Lamb Loin with String Beans | 32 |
| 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 |
|--|-------------|
| 富贵鸡(全只) – 1 天前预定 Begger's Chicken (Whole) – One day advance order | 118 |
| 红烧鹅掌煲 Traditional Stewed Goose Web in Casserole | 38 |
| 芋头腊肠鸡柳煲 Stewed Chicken Fillet with Chinese Sausages and Yam in Casserole | 32 |
| 避风塘风沙鸡(半只)  Crispy Roasted Chicken with Almond Flakes and Dried Shrimps (Half) | 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 | 38 |
| 渔香斑片茄子煲 Claypot-braised Garoupa Fillet with Eggplant and Spicy Sauce | 36 |
| 蟹肉菠菜豆腐  Braised Homemade Bean Curd with Spinach and Crab Meat | 36 |
| 金贝芥兰二味 Kailan Duo with Crispy Conpoy | 36 |
| 炸金菇瑶柱西兰花 Braised Dried Scallops and Broccoli with Crispy Golden Mushrooms | 36 |
| 金银蛋浸胜瓜 Poached Angel Loofah with Egg Trio in Superior Broth | 32 |
| 云耳浓汤枸杞菜  Wolfberry Leaves and Black Fungus in Superior Broth | 32 |
| 火腩炒四季豆 Wok-fried String Beans with Roasted Pork | 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

138

姜葱鱼鳔海参煲

Wok-fried Fish Maw and Sea Cucumber with Ginger and Spring Onions in Casserole

68

海参肉碎豆腐煲 


Braised Sea Cucumber with Bean Curd and Minced Pork in Casserole

68

花胶扣花菇煲

Braised Fish Maw with Shiitake Mushrooms in Casserole

68

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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


32

三蒜金菇蒸鳕鱼

Steamed Cod Fish with Minced Organic Black Garlic and Enoki Mushrooms

28

per portion

蒜香炸鸡件 

Garlic Fried Chicken served with Plum Sauce

32

瑶柱粉丝什菜煲

Poached Assorted Vegetables with Dried Scallops and Glass Vermicelli in Casserole

32

百合芦笋炒牛仔粒

Wok-fried Beef Cubes with Lily Bulbs and Asparagus

42

凤尾虾炒翠玉瓜


Wok-fried Prawns with Zucchini

38

蒙古煎黑猪柳

Pan-fried Kurobuta Cutlet in Mongolian Sauce

32

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 | 78 |
| 龙虾带子 X.O. 酱炒饭  Wok-fried Jasmine Rice with Lobster, Scallops and X.O. Sauce | 78 |
| 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 |
| 瓦煲八宝饭 Eight Treasures Fried Rice | 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 | 38 |
| X.O. 酱鳕鱼粒茄子手拉面 Braised Noodles with Cod Fish and Eggplant in X.O. Sauce | 38 |
| 金菇斑球炒鱼茸面  Fried Fish Noodles with Fish Fillet and Enoki Mushrooms | 32 |
| 桂花炒面线  Stir-fried Rice Vermicelli with Shredded Duck and Prawns | 32 |
| 虾茸干烧伊面 Stewed Ee-Fu Noodles with Shrimps and Mushrooms | 32 |
| 鹿肉干炒河粉 Wok-fried Rice Noodles with Venison | 32 |
| 黑椒蟹肉炒冬粉 Stir-fried Glass Vermicelli with Crab Meat and Black Pepper Sauce | 32 |

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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 | 8 |
| 香芒西米露 Chilled Mango Cream with Sago and Aloe Vera | 8 |
| 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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