



Marking the third year of Summer Palace's one-Michelin star accolade, this five course celebratory menu is themed around the highlights of Chinese Executive Chef, Liu Ching Hai's career. Three in Cantonese translates to *saang*, which sounds similar to 生 or life. Inspirations behind each dish were drawn from iconic moments, such as when he first learned the intricacies of stir-frying, right down to his early dates of fatherhood when he attempted to wean two fledgling gourmets.

As Chef Liu prepares to mark a decade-long tenure at Summer Palace, we hope you are able to taste the passion and hard work that is imbued in every bite.

NEW CHAPTER: A MICHELIN CELEBRATORY MENU

北京鸭, 软壳蟹, 豉油皇炒烧肉

Peking Duck, Soft Shell Crab, Wok-fried Roasted Pork with Soy Sauce
A tribute to Chef Liu's mentor, Masterchef Fok Wing Tin, who imparted his know-how in the intricacies of temperature and timing in stir-frying.

海宝炖金瓜盅

Double-boiled Seafood Soup served in Golden Pumpkin
In a bid to train his two young sons to always eat well, Chef Liu's children's earliest foods were rice stirred in mashed pumpkin puree. Over time, the puree became a double-boiled stock, infused with the mineral and gelatinous goodness of chicken and pork bones.

黑鱼子酱焗鳕鱼蛋白

Oven-baked Cod Fish with Egg White and Caviar
While working in Shang Palace at the Shangri-La Hotel Kuala Lumpur, Chef Liu found his taste buds exposed to new tastes at Lafite, the hotel's modern French restaurant. Through the cross exposure, he further pushed boundaries by pairing European and Chinese ingredients with flair.

X.O. 酱鸡球焗伊面

Stir-fried Ee-Fu Noodles with Organic Corn-fed Chicken and X.O. Sauce

The Cantonese equivalent of the classic "omelette test", Ee-Fu noodles are viewed as a test of culinary skill. "It forces a chef to pay attention to the finest of details: just the right amount of braising and a careful hand of dried flounder to add fragrance."

椰皇杏汁炖雪蛤

Double-boiled Hasma with Almond Cream served in Young Coconut
A favourite of Chef Liu's wife, this beautifying dessert is filled with nourishing properties to end on a sweet note.

88 per person

Price is in SGD and subject to 10% service charge and applicable government taxes