

## VEUVE CLICQUOT PRESENTS THE SIGNATURE CREATIONS OF SUMMER PALACE

Date : 13 December 2018, Thursday  
Time : 7.00pm (Reception) 7.30pm (Dinner)  
Venue : Summer Palace, Regent Singapore, A Four Seasons Hotel | 1 Cuscaden Road, Level 3, Singapore 249715  
Price : \$110.40++ (HSBC Cardholders) | \$138++ (Other payment modes)  
Dress Code : Smart Casual

### Reception

Crispy Roasted Pork  
Deep-Fried Prawns with Mango Mayonnaise  
Crispy Fish Skin with Salt Eggs

*Veuve Clicquot Yellow Label*

### Menu

焗酿牛油果  
Baked Avocado Stuffed with Crabmeat

*Veuve Clicquot Yellow Label*



海皇蒸蛋白羹  
Braised Seafood Soup with Steamed Egg White



鲍鱼红烧肉  
Braised Pork with Abalone in Sweet Soy Sauce

*Veuve Clicquot Vintage 2008*



云耳红枣蒸笋壳球  
Steamed Sliced Soon Hock with Black Fungus and Red Date

*Veuve Clicquot Extra Brut Extra Old*



蒜片黑椒牛柳粒  
Wok-fried Diced Tenderloin of Beef with Black Pepper and Crispy Garlic

*Veuve Clicquot Rosé*



竹筒腊肠滑鸡饭  
Steamed Organic Corn Fed Chicken and Chinese Sausage in Bamboo Cup

*Veuve Clicquot Rosé*



脆皮炸雪糕  
Deep-fried Ice Cream

\*Menu and pairing details accurate as at 8 November 2018 & subject to changes