

THE SUMMERHOUSE FARMS

THE SUMMERHOUSE KITCHEN TABLE

The chef's selection of the best ingredients from
The SummerHouse farms served communal style

Available at \$350 per couple**
Additional guest at \$120**

The Summerhouse Cellar Door

Montes Limited Edition, Pinot Noir, Chile

or

Mount Nelson Sauvignon Blanc, New Zealand

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Freedom Eggs, Johor

Australian Avocado | Ikura | Truffle Pecorino | Chive | Sous Vide Egg Yolk | Chia Seed Cracker

Seafood Culture, Singapore

Fresh Mud Crab And Shallot Omelette | Gruyere | Herbs From The Garden | Crab Sauce

Grilled Prawn Glazed And Wrapped In Lardo

Smoked Butter Poached Red Snapper Fillet | Grilled Asparagus | Sea Weed Beurre Blanc

Oh Farm, Singapore

Moroccan Eggplant | Goat Cheese | Leek Ash | Coriander | Crouton

The SummerHouse Edible Garden

Green And Purple Sweet Potato Leaves | Anchovy Crème Fraiche | Bacon

Mayura station Wagyu, South Australia

Wood Fired Mayura Full Blood Wagyu Flank MBS 8-9

Baby leek 'A la Creque' | Smoked Potato Soufflé | Tarragon Béarnaise

Kin Yan Agriculture Singapore

Smoked Potato Puree | Grilled Abalone Mushroom | Parsley Emulsion |

Toasted Pine Nuts | Beef Stock

Valrhona, Bali

Chocolate Ice Cream | Vanilla Custard | Hazelnut Cookie

All prices are subject to 10% service charge & prevailing government taxes.

Please let us know if you have any dietary restrictions