

THE SUMMER HOUSE FARMS
FESTIVE BRUNCH MENU

\$88⁺⁺ per person

L'Arpege Egg

STARTERS

Served communal style

2 Pax | 2 Starters 3 Pax | 3 Starters
4 Pax | 4 Starters 5 Pax And Above | All Starters

Chris' French Toast | Caramelised Bacon | Berry Compote

Ocean Trout Gravavlax Tart | Apple And Cranberry Chutney | Walnut | Cress

The Summerhouse Signature Crab Omelette | Kampot Peppercorn Sauce (\$8 Supplement)

Inka Wood Roasted Boneless Marinated Quail | Fig | Cinnamon Almonds | Smoke

Burrata | Iberico Crumb | Pickled Pear | Rocket Oil

Chestnut Veloute | Crème Fraiche | Pecan Nut | Chives

THE FESTIVE TABLE

Served communal style with trimmings and condiments

Traditional Roast Turkey With Pistachio And Bacon Stuffing

Honey Roasted Bone-in Ham

100 Hour Mayura Wagyu Brisket MBS 9

Salt Baked Snapper

DESSERT

Spiced Poached Pear | Pistachio Phyllo Pastry | Honey Ice Cream | Honeycomb Crisps

or

CHEESE

Selection Of Mons Artisanal Cheeses | Muscatels | Quince | Rustic Breads And Crackers

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

Please let us know if you have any dietary restrictions