
the SUMMERHOUSE

🍷 BRUNCH MENU 🍷

THE SUMMERHOUSE FARMS COMMUNAL BRUNCH

Chef's selection of signature brunch dishes

\$65⁺⁺ per person

2-3 pax selection of 8 dishes

4 pax and above selection of 10 dishes

\$15 per pax supplement for Mayura Wagyu

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Please note that 'Camenbert or Whole Snapper'

are considered two dishes

THE SUMMERHOUSE BRUNCH

Available Saturday, Sunday & PH 11:30am to 3:00pm

FREEDOM EGGS Ethical cage free eggs

Chicken Confit And Soft Poached Onsen Egg 18

Butter Head Lettuce | Cherry Tomatoes | Chicken Confit |
Parmesan Crouton

Australian Avocado With Truffle Pecorino 14

+ Three Grilled Fresh Prawns 8

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

Us Prime Short Rib Hash 28

Pickled Short Rib And Potato Hash | Fried Egg

Gravadlax Bagel 22

+ Bacon 4

Ocean Trout Gravadlax | Asparagus | Soft Poached Onsen Egg |
Smoked Hollandaise | Toasted Bagel

Mud Crab Omelette 24

Hand-picked Fresh Mud Crab Meat And Spring Onion Omelette |
Kampot Peppercorn Beurre Noisette | Toasted Rye Bread

Open Portobello Mushroom Tart 18

Roast Portobello Mushroom And Thyme Tart | Cameron Highland Tomato Salad

SEAFOOD CULTURE

Local purveyor of sustainable fish and shell fish

Pan Seared Seabass 26

Grilled Broccoli and Baby Potatoes | Seaweed Hollandaise

Miso Shiitake Linguine 22

+ Three Grilled Fresh Prawns 8

Handmade Linguine | Braised Shitake | Miso Cream | Grilled Sweet Corn
Spring Onion | Sous Vide Poached Egg | Lemon-zest | Fried Sakura Ebi

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

THE SUMMERHOUSE BRUNCH

Available Saturday, Sunday & PH 11:30am to 3:00pm

MONS ARTISANAL CHEESE

French national treasure, fromager Herve Mons specially curated selection of artisanal cheeses

Baked Smoked Mons Camembert 30

Truffle | Endives | Sourdough

(Serves 2 Pax)

Wagyu Cheese Burger 'BLT' 28

Wagyu Pattie | Melted Comte Cheese | Vine Tomato | Bacon |
Sourdough Bun | Vegetable Crisps

Moroccan Eggplant 14

Goat Cheese | Leek Ash | Coriander | Crouton

SUMMER FRESH

Fresh and clean flavours enhanced with ingredients from the Summerhouse edible garden

Hot Smoked Scottish Salmon 32

Tea Smoked Loch Fyne Salmon | Kale | Hibiscus | Avocado |
Cameron Highland Tomato | Furitake

Sweet Potato Leaves 14

Freshly Picked Sweet Potato Leaves From The Garden |
Wood Fired Zucchini And Asparagus | Green Olive

THE SUMMERHOUSE BRUNCH

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SUMMER WEEKEND ROASTS

Served With Roast Organic Root Vegetables, Duck Fat Potatoes
Selection Of Sauces And Condiments

Free Range French Poulet 28

Mayura Full Blood Wagyu MB9+ Flank 60

Whole Red Snapper 65

King Prawns 15 Each

Slow Cooked Iberico Fermin Pork Collar 34

DESSERTS

Rockmelon 14

Rockmelon | Lychee | Lemon Cloud | Mango Pudding |
Almond Crumble

Balinese Chocolate Ice Cream 12

Vanilla Custard | Hazelnut Cookie

French Toast 14

Served With Seasonal Fruits And Raspberry Yuzu Sorbet

Cake Selection 7.50

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Beer

Corona Extra (Pale Lager)	13
Asahi Dry (Rice Lager)	13
Asahi Black	13
Kronenbourg 1664 Blanc	13

White Wine

	Glass	Bottle
Mount Nelson Marlborough, New Zealand Sauvignon Blanc	14	70
Robert Mondavi Twin Oaks California, USA Chardonnay	14	70

Red Wine

Montes Limited Selection Casablanca Valley, Chile Pinot Noir	14	70
Woodstock McLaren Vale, Australia Shiraz, Cabernet Sauvignon, Tempranillo	14	70

Sparkling

Zardetto Prosecco Brut DOC Italy	14	70
Scanavino Moscato D'Asti Italy	14	70

Rosé

Chateau de Berne Esprit Mediterranee Rose Cinsault, Grenache, Carignan, Cabernet Sauvignon	14	70
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Coffee

Espresso	4
Macchiato	4.50
Long Black	5
Flat White	6
Café Mocha	6.50
White Mocha	6.50
Café Latte	6
Cappuccino	6
Affogato	7
Signature Wildflower Latte	6.50
Chai Latte	6.50
Matcha Latte	6.50
Caramel Latte	6.50
Hazelnut Latte	6.50
French Vanilla	6.50
Hot Chocolate	6.50
Babycino	5

Milkshakes & Yoghurt

Chocolate Shake	8
Strawberry Yoghurt	8

Fizzy

Coke	6
Coke Zero	6
Sprite	6
Double Dutch Cucumber & Watermelon Cooler	8
Double Dutch Cranberry Tonic Water	8

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