
the SUMMERHOUSE

ANNIVERSARY BRUNCH

RETURN OF THE

Summerhouse favourites



THESUMMERHOUSE.SG



THESUMMERHOUSESG

THE SUMMERHOUSE ANNIVERSARY BRUNCH

RETURN OF THE SUMMERHOUSE FAVOURITES

BRUNCH ALA CARTE BUFFET

\$60⁺⁺/PAX

Starters

UNI PASTA

Uni-Soy Ice Cream | Ikura | Toasted Nori

YELLOW (V)

Sweet Potato | Fermented Carrots

Pickled Pumpkin | Earl Grey | Passionfruit

PANZANELLA (V)

Eggplant | Mild Goat Cheese | Croutons | Parsley Oil

CHEF CHRIS SIGNATURE OMELETTE

Fresh Mud Crab and Shallot Omelette

Gruyere | Garden Herbs | Crab Sauce

OPEN PORTABELLO MUSHROOM TART (V)

Burrata | Cameron Highland Tomato Salad

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

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Mains

MISO SHIITAKE LINGUINE

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

FREE RANGE FRENCH POULET

Roast Organic Root Vegetables | Duck Fat Potatoes
Whole Grain Mustard

SMOKED BUTTER POACHED RED SNAPPER FILLET

Grilled Asparagus | Seaweed Beurre Blanc

SMOKED IBERICO PORK COLLAR

Chamomile Onion | Chervil Beurre Blanc
Lemon Brème Fraiche

US PRIME MARINATED SHORT RIB

Roasted Cauliflower and Tahini
Pickled Mushroom | Mustard Caviar

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Desserts

YOGURT

Local Cinnamon Honey | Roasted Pumpkin Peeds
Grilled Pumpkin Ice Cream

CHOCOLATE ICE CREAM

Vanilla Custard | HazelnutCookie

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