

MEET YOUR FARMERS

THE SUMMERHOUSE & SEAFOOD CULTURE

Each haul brings me joy and excitement, the feeling of opening a Christmas present"

– Daniel Wee, Seafood Culture

A change-maker amongst local farmers, Seafood Culture prides itself in exploring new breeding methods to enhance the habitat of its fishes, a result of carefree, quality, and fresh produce.

GOOD FRIDAY SEAFOOD COMMUNAL MENU

Grilled Rye Bread | Buttermilk | Home-made Butter

Grilled Kelong Prawn

Glazed and Wrapped In Lardo

Inka Grilled Slipper Lobster

Pan Roasted Heirloom Carrots | Warm Barley Salad |

Semi-dried Cameron Highland Cherry Tomatoes | Red Grapes |

Toasted Almond | Harissa Spiced Hummus | Yuzu Kushou Vinaigrette

Australian Avocado

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

Paper Wrapped Baked Black Bean Black Grouper

Grilled French Baby Leeks | Espelette Spiced Potato Chips | Hibiscus Leaf

Green and Purple Sweet Potato Leaves

Anchovy Crème Fraiche | Crispy Salmon Skin

Balinese Chocolate Ice Cream

Vanilla Custard | Hazelnut Cookie

\$70⁺⁺ per person

Minimum 2 to dine

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

Please let us know if you have any dietary restrictions