

## THE SUMMERHOUSE FARMS

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### THE SUMMERHOUSE KITCHEN TABLE

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

**Available at \$400\*\* 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

### **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*