



the SUMMERHOUSE

9 - 11 August 2019

Sustainable Wine Tasting, A La Carte Buffet Brunch

With Crystal Wines

\$50++

Appetiser

Chicken Confit and Soft Poached Onsen Egg

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

Us Prime Short Rib Hash

Pickled Short Rib and Potato Hash | Fried Egg

Smoked Salmon Salad

Smoked Salmon | Mesclun | Hibiscus | Avocado | Cameron Highland Tomato | Furikake

Sweet Potato Leaves

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

Moroccan Eggplant

Moroccan Eggplant | Goat Cheese | Leek Ash | Coriander | Crouton

Mains

Gravadlax Bagel

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

Pan Seared Seabass

Baby Potatoes | Seaweed Buerre Blanc

Miso Shiitake Linguine

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

Kurobuta Ragout Tagliatelle

All prices are still subjected to 10% service charge & prevailing government taxes



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Kurobuta Sausage Ragout | Tagliatelle Pasta | Porcini | Slow Cooked Egg

Pulled Chicken Slider

Pulled Chicken | BBQ Sauce | Burger Bun | Butterhead lettuce

Charcoal Grill Beef Onglet

Beef Onglet | Smoked Mash | Beef Jus

Slow Cooked Pork Collar

Pork Collar | Smoked Mash | Pork Jus

Desserts

Praline Cake

Hazelnut Praline | Guanaja Chocolate Mousse | Chocolate Sponge

French Toast

Served with Seasonal Fruits and Raspberry Yuzu Sorbet