the SUMMERHOUSE

The Festive Glasshouse

499^{++} Per Couple | 125^{++} Per Additional Pax

AVAILABLE ON 24, 25 & 31 DECEMBER

Step into your own magical hideaway this Christmas and celebrate the season with a five-course festive experience.

SELECTION OF ARTISANAL BREAD

AMUSE-BOUCHE

1st Course
Smoked Stracciatella | San Daniele | Pickled Rock Melon | Microgreens | Roselle Consommé | Basil Oil

2nd Course
Oyster Tempura | Yuzu Hollandaise Espuma | Tobiko | Wasabi | Microherbs

3rd Course
Potato & Leek | Charred Leeks | Russet Potato | Cream | Extra Virgin Olive Oil Pearl

MAIN COURSE
Select 1 Per Pax

Oakwood-Grilled A5 Wagyu Striploin, 180g
Miyazawa A5 Wagyu | Smoked Coconut Potato Espuma
Locally Farmed Mushrooms | Barolo Tamanegi Sauce | Crispy Sage

Inka-Grilled Branzino
Honey-Glazed Rainbow Carrots | Pickled Lady's Finger | Prosecco Beurre Blanc | Ikura

DESSERT

Apple Tarte Tatin
Milk Crumbs | Vanilla Gelato

THE SUMMERHOUSE, 3 PARK LANE, SELETAR AEROSPACE PARK, S798387