the SUMMERHOUSE

Farm to Dome Menu

499++ Per Couple
168++ Per Additional Pax

1st Course

Stracciatella (V)
Heirloom Tomatoes | Grilled Sourdough | Micro Herbs | Truffle Paste

2nd Course

Carabinero
Lightly-Grilled Cardinal Prawn | Tobiko Wasabi | Jellyfish | Ohba-churri | Scampi Foam

Soup

Mushroom Soup
Porcini Mushrooms | Wild Mushrooms | Foie Gras | Cream Foam

Mains

CHOICE OF

Japanese Sawara Mackerel
Chargrilled Spanish Mackerel | Edamame Purée | Dill-Infused Champagne Sauce | Fennel Oil

OR

Wood-Fired A4 Wagyu Sirloin
Wild Chanterelle Mushrooms | Crispy Kale | Smoked Carrot Purée | Red Wine Yakiniku Sauce

Dessert

Coconut Pudding Brûlée
Mangoes | Wild Berries | Praline Crumbs | Candied Almonds | Garden Flowers | Pandan Ice Cream

Wine

La Boheme Act One Riesling
OR
Greywacke Sauvignon Blanc
OR
Lawson's Dry Hills Reserve Pinot Noir
OR
De Bortoli Woodfired Heathcote Shiraz

All prices are subject to 10% service charge and prevailing government taxes
Please let us know if you have any allergies and / or dietary restrictions