

THE SUMMERHOUSE PRESENTS



BE SWEEPED AWAY ON THE NIGHT OF ROMANCE

**4-COURSE DINING
\$250/COUPLE**

WITH TWO GLASSES OF WINE OR CHAMPAGNE

APPETISER

COLD ANGEL HAIR PASTA | HAND PICKED MUD CRAB | FLYING FISH ROE | TRUFFLE DRESSING
SMOKED SALMON | FINE BEAN | OLIVE | CHERRY TOMATO | QUAIL EGG | CAPERS | LEMON DRESSING
PAN-SEARED FOIE GRAS | CARAMELISED ONION | CRISPY TOAST | FRISEE | ARUGULA | APPLE GEL

SOUP

LOBSTER BISQUE WITH FRESH KELONG PRAWN

MAIN

CHOICE OF

PAN-SEARED SNAPPER | ARTICHOKE BARIGOULE | BUTTON MUSHROOM | FENNEL SALAD

OR

INKA-GRILLED TENDERLOIN | CHARRED CAULIFLOWER PUREE | PICKLED SAVOY CABBAGE
PANCETTA | PINE NUT | BEEF JUS

DESSERT

WHITE CHOCOLATE CREMEUX TART | FRESH BERRIES | CANDIED ROSEMARY | LIME ZEST

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The courses will be presented in serving plates with serving cutlery.
All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.