

THE SUMMERHOUSE PRESENTS



BE SWEEPED AWAY ON THE NIGHT OF ROMANCE

**5-COURSE DINING  
\$550/COUPLE**

WITH A BOTTLE OF WINE OR CHAMPAGNE

**APPETISER 1**

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

**APPETISER 2**

POACHED LOBSTER TAIL | TARRAGON BUTTER | BROCCOLI PESTO | GARLIC CRUMB

**SOUP**

CLASSIC FRENCH ONION SOUP WITH GRUYERE CHEESE TOAST

**MAIN**

CHOICE OF

PAN-SEARED COD FISH | ARTICHOKE BARIGOLE | BUTTON MUSHROOM | FENNEL SALAD

OR

INKA GRILLED WAGYU STRIPLOIN | 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.