

the SUMMERHOUSE

Garden Dome



Dinner Menu

Our Story

At The Summerhouse, we wish to whisk you away to an idyllic countryside retreat nestled amongst the rolling greenery of Sleepy Seletar. Be transported to a summer escape with the nature-inspired, Authentic French farm-to-table cuisine of The Summerhouse Dining Room, in which fresh, seasonal produce, and simple yet refined techniques are used to construct inventive flavors.

Be immersed in nature and take a leisurely stroll amongst our edible garden or bask in the beauty of our climate controlled geodesic Garden Domes and gazetted gazebos.

The Summerhouse Dining Room connects with a farming collective of growers, producers and kelongs, to allow value-added and sustainable practices to be selected over others. This back-to-basic approach also sees garnishes and herbs used in the restaurant being harvested from the in-house edible garden, providing unrivalled freshness and provenance to the table.

We now invite you to join us on an endless Summer of farm-fresh delights and gastronomical discovery.

Bon appétit!

the SUMMERHOUSE

The Summerhouse Kitchen Table
*The chef's selection of the best ingredients, sourced sustainably
from The Summerhouse Farms served communal style*

Garden Dining

380++ per couple
Additional Guest 120++

Includes one bottle Domaine Pierre Ferraud & Fils Cabernet Sauvignon or Kressmann Sélection Chardonnay
NV Veuve Cliquot Ponsardin Brut Yellow Label Champagne +78

ENTRÉE

(all the items below will be served to the table to share)

Pain de Seigle Grillé

Grilled Artisanal Rye Bread with Home-made Butter

Crevettes en Habit de Lard Croustillant

Grilled Prawn Glazed and Wrapped In Lardo

Avocat au Pecorino et Jaune D'oeuf

Australian Avocado with Ikura, Truffle Pecorino, Chive Sous Vide Egg Yolk and Quinoa Chia Seed Cracker

Bisque de Crevettes

Creamy Prawn Bisque with Fresh Prawns

Omelette au Crabe

Hand-picked Fresh Mud Crab Meat and Spring Onion Omelette with Kampot Peppercorn Beurre Noisette

PLAT PRINCIPAL

Please choose 1 main course for your guest

Vivaneau et Artichauts Légèrement Brûlés

Red Snapper with Charred Artichokes, Black Olives, Capers and Vine Ripe Baby Tomatoes

Poitrine de Boeuf Mayura Cuit Sous Vide Pendant 100hr

100hr Wagyu Brisket served with Kale, Crispy Arugula and Inka Grilled Broccolini

PLAT D'ACCOMPAGNEMENT

Purée de Pomme de Terre Fumée

Smoked Potato Purée, Grilled Abalone Mushrooms, Parsley Emulsion, Toasted Pine Nuts and Beef Jus

LE DESSERT

crème Glacée au Chocolat Balinais

Homemade Chocolate Ice Cream served on Hazelnut Cookie and Vanilla Custard

Plateau De Fromages Français +10

Selection of 4 Regional French Cheese served with fresh fruits, Roasted Walnuts
Crackers and Artisanal Sour Dough

All prices are subject to 10% service charge & prevailing government taxes.
Please let us know if you have any dietary restrictions.