



the SUMMERHOUSE

1 - GROUP PRESENTS



WINELOUST

Journeys
THE 6TH EDITION

WINE-PAIRING DINNER

4-Course Wine Pairing Dinner

12 August 2022 - 10 September 2022

M E N U

ENTRÉE

Wagyu Beef Tartare

Egg Yolk | Capers | Gherkin | Spanish Onion | Baguette Chip

Torresella Prosecco Rose Brut DOC

SOUPE

Crème d'Epinard

Kelong Prawns | Crustacean Oil

Simonnet-Febvre Chablis

PLAT PRINCIPAL

Pan-Seared Barramundi

Komatsuna Puree | Sauce Vierge | Lyonnaise Potato

Flametree Embers Sauvignon Blanc Semillon

OR

Inka Grilled Lamb Rack

Sustainable Kale | Roasted Baby Potatoes | Herb Mustard Sauce

Domaine Labruyere Moulin-A-Vent Coeur de Terroirs 2019

DESSERT

Acai Crème Brulee

Fresh Berries | Honey | Granola

De Bortoli Petit Moscato

\$88⁺⁺ Per Pax

Additional \$40⁺⁺ pp for Wine-Pairing

All prices are subject to 10% service charge & prevailing government taxes. Kindly inform us about your dietary restrictions and/or food allergies upon ordering. All menu items are subject to seasonal availability

Supported By:



CRYSTALWINES