



the SUMMERHOUSE

communal brunch menu

\$88++ per pax

APPETIZER

| TO SHARE |

COLD SEAFOOD PLATTER

KELONG PRAWNS | CLAMS | MUSSELS | FRESHLY SHUCKED FRENCH OYSTERS

CHARCUTERIE

HOME-MADE PATE EN CROUTE | JAMON PROSCIUTTO | DUCK RILLETTE
SAUCISSON | SERVED WITH ARTISANAL BAGUETTE

ARTICHOKE SOUP

PANCETTA CRISP

MAINS

| CHOOSE 1 PER PAX |

PAN-SEARED SEABASS

BRAISED WHITE BEAN | BABY SPINACH | PICKLED BANANA SHALLOTS

OR

SLOW COOKED PORK BELLY

BETROOT PUREE | BROCCOLINI | BALSAMIC PORK GLAZE

OR

24 HR BRAISED WAGYU BEEF CHEEK

SMOKED POTATO PUREE | SEASONAL BABY VEGETABLES

OR

TEXTURES OF RADISH

BUTTER POACHED RADISH | CHERVIL SALAD | RADISH CRISP

DESSERT

| TO SHARE |

PARIS BREST

CHOUX PASTRY | PRALINE DIPLOMAT | HAZELNUT ICE CREAM

RIZ AU LAIT

FRENCH RICE PUDDING | CARAMEL SAUCE | DULCE DE LECHE ICE CREAM

All prices are subject to 10% service charge & prevailing government taxes.

Please let us know if you have any dietary restrictions