the SUMMERHOUSE

communal dinner menu

$118++ 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 |

STUFFED AND ROASTED CHICKEN BALLOTINE

CREAMY POLENTA | PARMENTIER POTATO | HARICOT VERT | MOREL SAUCE

OR

PAN-SEARED SEABASS

PETIT POIS PUREE | BUTTERED SPRING VEGETABLES | SAUCE VIERGE

OR

INKA-GRILLED BARLEY-FED ANGUS OYSTER BLADE MBS 4-5

BEETROOT PUREE | BONE MARROW CROQUETTE | BEEF JUS

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