the SUMMERHOUSE

communal dome menu

$450++ per couple

WINE

LOUIS LATOUR BOURGOGNE ALIGOTÉ

OR

CHATEAU DU RETOUT HAUT-MÉDOC

APPETIZER

GRILLED SCALLOPS
DARK RAISIN | GHERKIN | CAULIFLOWER | HORSERADISH | CITRUS FOAM

PAN-SEARED FOIE GRAS
GRAPES | AGED SHERRY REDUCTION | BEETROOT TUILLE

SOUP

CEPE CONSOMME
WILD MORELS | DUCK TORTELLINI

MAINS

| CHOOSE 1 PER PAX |

PAN-SEARED SILVER COD
FERMENTED WHITE BEAN | BROCCOLINI | SAFFRON EMULSION | TOASTED GRAINS

OR

INKA GRILLED WAGYU STRIPLOIN MBS 4-5
CONFIT BLACK GARLIC PUREE | ORGANIC MIXED BABY VEGETABLES
BORDELAISE SAUCE

DESSERT

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