



# au balcon

@ the SUMMERHOUSE

*de bons plats entre amis*





# Bonjour

**au balcon**, which translates to 'on the balcony', represents a new era for the beloved space. Embodying a renewed focus on classic French flavours with a twist, be transported to a summer escape in the French countryside with the nature- inspired cuisine.

Immerse 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.

**au balcon** 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 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 the balcony to an endless summer of farm-fresh delights and gastronomical discovery.

Bon appétit.







# SPRING 3-COURSE SET MENU

| 55 PER PAX |

## TO SHARE

Bread



## APPETISER

SELECT ONE PER PAX

Spring Asparagus

Cauliflower Purée | Pecorino | Truffle Caviar

Fresh Organic Egg

Smoked Potato Purée | Crispy Pancetta | Garlic Crumb

Soup Of The Day



## MAIN

SELECT ONE PER PAX

Chicken Cassoulet

Braised White Bean | Red Wine Shallots | Champignon

Low Temperature Pork Belly

Beetroot Purée | Broccolini | Balsamic Pork Glaze

Texture of Radish

Butter Poached Radish | Chervil Salad | Radish Crisp

Inka Grilled Angus Flank +8

Hand Cut Fries | Bearnaise Sauce



## DESSERT


SELECT ONE PER PAX

Paris Brest

Choux Pastry | Praline Diplomat | Hazelnut Ice Cream

Citrus Crème Brûlée

Homemade Ice Cream | Orange Zest | Fresh Berries



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



## CHARCUTERIE

Artisanal Cold Cuts	35
◦ Saucisson	12
◦ Duck & Pork Terrine	12
◦ Parma Ham	12
◦ Pork Rilette	12

*Served with Bread and Homemade Pickle*

## ENTRÉE

Portobello Tart 	20
Cherry Tomato   Red Bell Pepper   Red Onion   Burrata	

Pan Seared Foie Gras	32
Arugula   Poached Pear Purée   Caramelised Onion Crispy Toast	

Oeufs en Meurette	18
Eggs   Red Wine   Champignon   Pancetta	

Tiger Prawn Niçoise Salad	22
Kelong Prawn   Butterhead Lettuce   Olives   Quail Egg Fingerling Potato   Cherry Tomato   Haricot Vert	

Salade de Chèvre Chaud	20
Sainte-Maure de Touraine Cheese   Mesclun Mix Onion   Balsamic Vinaigrette	

Seared Atlantic Scallop	24
Capers Raisin   Romesco   Coriander Cress	



Escargot de Bourgogne	28
Escargot   Parsley Butter	

Grilled Prawns	22
Kelong Tiger Prawn   Hazelnut Beurre Noisette	

Soup Of The Day	15
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## GARNITURE

Garden Salad 	16
Truffle Fries 	18
Brussels Sprout with Lardon	18
Cauliflower Gratin 	16
Potato Purée 	16
Smoked Potato Purée   Abalone Mushroom Watercress Crisps	

 VEGETARIAN  SIGNATURE

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## PLATS PRINCIPAUX

Beef Cheek Bourguignon 	48
Wagyu Beef   Baby Seasonal Vegetables Smoked Potato Purée	

Confit de Canard 	36
Duck Leg Confit   Roasted Duck Fat Marble Potato Red Onion Jam	

Pan Seared Seabass	34
Seabass   Piperade   Asparagus   Microgreens	

Mud Crab Omelette	28
IHand-Picked Mud Crab   Kampot Peppercorn Gruyere Cheese   Spring Onion	

Buttermilk Galette 	24
Organic Egg   Champignon   Baby Spinach Potato   Jambon Ham <i>Add Smoked Salmon +8</i>	

## AU BALCON ROTISSERIE

Baby Chicken	32
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Lamb Leg	42
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Pork Knuckle	48
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Meat Of The Day	Seasonal
<i>Items Are Served with Roasted Potatoes and Salad</i>	

## WEEKEND SPECIAL

Classic Breakfast Set	24
Toasted Baguette   Croissant   Pain Au Chocolat Jambon Ham & Cheese Omelette   Jam & Butter <i>Choice of Coffee or Tea</i>	

## FROMAGES ET DESSERT

Paris Brest	16
Choux Pastry   Praline Diplomat   Hazelnut	

Yoghurt Sorbet 	16
Elderflower Yoghurt Sorbet   Mint Jelly   Honeycomb Crispy Yoghurt   Fresh Berries	

Citrus Crème Brûlée	16
Homemade Ice Cream   Fresh Berries   Orange Zest	

Artisanal Cheese Platter	22   28
Selection of 3 or 4 Regional Cheese   Crackers   Sourdough	