



au balcon

@ the SUMMERHOUSE

de bons plats entre amis



GARDEN DOME

380++ Per Couple
125++ Additional Pax

HORS-D'ŒUVRE

(ALL WILL BE SERVED FOR SHARING)

House-Smoked Yellowfin Tuna

Horseradish Aioli | Pearl Onion | Micro Cress

Wood-Fired Octopus

Peperonata | Endive | Balsamic Reduction | Pink Peppercorn | Salsa Verde

Burratina Cheese

Compressed Cantaloupe with Vanilla | Arugula Pesto | Parma Ham | Marinated Tomatoes

Wild Forest Mushroom Velouté

Parsnip Crisp | Truffle & Comte Emulsion | Fresh Seasonal Truffle

**Soup will be served individually*

PLAT PRINCIPAL

(CHOICE OF MAIN COURSE, SELECT 1 PER PAX)

Pan-Seared Red Snapper Fillet

Jerusalem Artichoke | Savoy Cabbage | Heirloom Tomato | Chicken Jus

OR

Inka-Grilled Wanderer Angus Tenderloin MS 4+

Broccolini | Sweet Corn | Soubise | Kampot Peppercorn & Juniper Bordelaise

OR

Inka-Grilled Iberico Pork Presa

Polenta | Roasted Asparagus | White Corn & Tomato Salsa | Leek Ash

OR

Lobster & Prawn Mezzelune

Tomato & Lobster Sauce | Fresh Sugar Snap Peas | Lobster | Lemon Zest

DESSERT

SELECT ONE PER PAX

Monti's Bomba

Hazelnut Praline Mousse | Crunchy Feuilletine Base | Hot Berries Compote

OR

Chocolate Raspberry Verrine

75% Valrhona Tulakalum Cremeux | Sous Vide Raspberry Compote | Almond Crumble
Smoked Madagascar Vanilla Bean Ice Cream

OR

Canelé

Pabana Sorbet | Salted Caramel Sauce | Seasonal Berries

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

