



# au balcon

@ the SUMMERHOUSE

*de bons plats entre amis*





# PRESTIGE DOME

499++ Per Couple  
168++ Additional Pax

## HORS-D'ŒUVRE

(ALL WILL BE SERVED FOR SHARING)

### Atlantic Scallop Tartare

Salmon Roe | Citrus Granita | Lime | Micro Cress

### Smoked Haddock Croquette

Smoked Haddock | Russet Potato | Parsnip Puree | Avocado Mousse

### Stracciatella Cheese (V)

Sicilian Eggplant Caponata | Basil | Parma Ham | Olive Oil Sphere

### Crustacean Bisque

Lobster Tail | Lobster & Prawn Reduction | Olive Oil Pearl | Garden Herb Emulsion

*\*Soup will be served individually*

## PLAT PRINCIPAL

(CHOICE OF MAIN COURSE, SELECT 1 PER PAX)

### Pan-Seared Blue Eye Cod

Baby Leek | Zucchini | Savoy Cabbage | Pearl Onion | Sturia Caviar Sauce

*OR*

### Inka-Grilled Sanchoku Wagyu Striploin MS 6-7

Smoked Piquillo Mash | Heirloom Carrot | Porcini Red Wine Sauce

*OR*

### Roasted Lamb Rack

Chickpea & Parmigiano Crust | Yoghurt

Roasted Fingerling Potatoes with Sundried Tomato Tapenade | Banana Shallot

*OR*

### Porcini & Truffle Acquerello Risotto (V)

Porcini Mushroom | Mascarpone Cheese | Crispy Shimeji Mushroom | Fresh Seasonal Truffle

## DESSERT

SELECT ONE PER PAX

### Poached Pears

Poached Pears in Raspberry Soup | Vanilla Mascarpone Mousse | Candied Almonds |  
Thyme Raspberry Sorbet | Pink Macaron

*OR*

### Monti's Caviale Tiramisu

Espresso Caviar | Mascarpone Cheese | Savoiardi Biscuit

*OR*

### Floating Island

Poached Meringue | Creme Anglaise | Caramel Sauce & Toasted Almonds

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

