



@the SUMMERHOUSE

# COMMUNAL SET MENU

\$68++/pax, Min. 2 pax

## APPETIZER TO SHARE

**PICKLES PLATTER**  
ASSORTED ASIAN PICKLES

**GRILLED CAULIFLOWER (V)**  
MISO MARINATED CAULIFLOWER | SPICED NUTS

**CURRY SOFT SHELL CRAB**  
SOFT SHELL CRAB | THAI RED CURRY | FRIED GARDEN CURRY LEAVES

**GRILLED BEEF & PORK ROLL**  
PERILLA LEAVES | NƯỚC CHẤM SAUCE

## MAIN COURSE (SELECT ONE PER PAX)

\*All mains are served with Butterfly Blue Pea Pandan Rice except Wagyu Bun\*

**SICHUAN BOILED FISH**  
SEASONAL FISH FILLET | SZECHUAN PEPPERCORN | MALA SAUCE

**GRILLED FRENCH POULET LEG**  
GRILLED FRENCH POULET | NONYA ACHAR | AYAM KABAR SAUCE | ROASTED SESAME SEEDS

**SURUME SQUID**  
CHARCOAL GRILLED PACIFIC FLYING SQUID | ULAM RAJA SAUCE

**WAGYU BUN**  
CHARGRILLED JAPANESE WAGYU | BULGOGI SAUCE | PERILLA LEAVES | ONIONS  
PICKLED DAIKON | LOTUS LEAF BUNS (SUPPLEMENT \$8)

## DESSERT (SELECT ONE PER PAX)

**ONDEH ONDEH (V)**  
GULA MELAKA | PANDAN MICROWAVE SPONGE | COCONUT FOAM | KAYA ICE CREAM

OR

**GINGER FLOWER PANNA COTTA (V)**  
BERRIES AND PURPLE CABBAGE RELISH | FERMENTED BERRIES | FERMENTED JUICE

All prices are subject to prevailing government taxes. Please let us know if you have any allergies and / or dietary restrictions.  
Please note that this menu is currently under development and subject to change.  
Menu items are seasonal and may be subjected to availability.

