



the SUMMERHOUSE

Love in Full Bloom

5-COURSE SET MEAL | \$499++ PER PERSON
AVAILABLE FROM 13 TO 15 FEBRUARY 2026

Complimentary Bread with House-Made Butter
AMUSE-BOUCHE

1st Appetizer

STRACCIATELLA AND PROSCIUTTO

Unique Tart | Heirloom Tomato | Rock Melon | Micro Greens

2nd Appetizer

FREE RANGE JAPANESE ONSEN EGG

Fresh Winter Truffle | Caviar | Crispy Salmon Skin | Jelly Fish

Soup

ASPARAGUS VELOUTÉ

Stracciatella | Roasted Asparagus | Herb Oil

Mains

WOOD-GRILLED A5 WAGYU TENDERLOIN

Smoked Potato Foam | Fresh Winter Truffle | Wild Mushrooms | Amarone Truffle Jus
(Supplement \$21 Foie Gras)

OR

INKA GRILLED JAPANESE SAWARA

Baby Root Vegetables | Ikura | Miso | Caviar Sauce | Dill

Desserts

STRAWBERRY MONT BLANC TART

Strawberry Almond Frangipani | Strawberry Whipped Ganache
Fresh Strawberries

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

THE SUMMERHOUSE, 3 PARK LN, SELETAR AEROSPACE PARK S(798387)