

the SUMMERHOUSE

Garden Dome



Dinner Menu

Our Story

At The Summerhouse, we wish to whisk you away to an idyllic countryside retreat nestled amongst the rolling greenery of Sleepy Seletar. Be transported to a summer escape with the nature-inspired, Authentic French farm-to-table cuisine of The Summerhouse Dining Room, in which fresh, seasonal produce, and simple yet refined techniques are used to construct inventive flavors.

Be immersed 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.

The Summerhouse Dining Room 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 also 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 an endless Summer of farm-fresh delights and gastronomical discovery.

Bon appétit!

the SUMMERHOUSE

The Summerhouse Kitchen Table

The chef's selection of the best ingredients, sourced sustainably from The Summerhouse Farms served communal style

Available at \$380++ per couple

Additional guest at \$120++

The Summerhouse Cellar Door

• WINE BY THE BOTTLE •

Beresford Bell Tower, Merlot (Australia) OR Francois Villard, Syrah (France)

or

Bastianich Pinot Grigio (Italy) OR Giesen Sauvignon Blanc (New Zealand)

TO START

Crevettes En Habit De Lard Croustillant

Grilled Prawn Glazed and Wrapped In Lardo

Avocat Au Pecorino Et Jaune D'oeuf

Australian Avocado | Ikura | Truffle Pecorino | Chive | Sous Vide Egg Yolk | Chia Seed Cracker

Aubergine Au Fromage De Chèvre

Morrocan Eggplant | Goat Cheese | Leek Ash | Coriander | Crouton

Omelette Au Crabe

Hand-picked Fresh Mud Crab Meat And Spring Onion Omelette | Kampot Peppercorn Beurre Noisette | Toasted Rye Bread

MAINS

Vivaneau Et Artichauts Légèrement Brûlés

Red Snapper | Charred Artichokes | Black Olives | Capers | Vine Ripe Baby Tomatoes

Poitrine De Boeuf Mayura Cuit Sous Vide Pendant 100h

100hr Wagyu Brisket | Kale | Crispy Arugula | Inka Grilled Broccolini

SIDES

Purée De Pomme De Terre Fumée

Smoked Potato Puree | Grilled Abalone Mushroom | Parsley Emulsion | Toasted Pine Nuts | Beef Jus

DESSERTS

Crème Glacée Au Chocolat Balinais

Chocolate Ice Cream | Vanilla Custard | Hazelnut Cookie

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