



the SUMMERHOUSE

## *Farm to Dome Menu*

**499++ Per Couple**

**168++ Per Additional Pax**

### *1st Course*

**Stracciatella (V)**

Heirloom Tomatoes | Grilled Sourdough | Micro Herbs | Truffle Paste

### *2nd Course*

**Carabinero**

Lightly-Grilled Cardinal Prawn | Tobiko Wasabi | Jellyfish | Ohba-churri | Scampi Foam

### *Soup*

**Mushroom Soup**

Porcini Mushrooms | Wild Mushrooms | Foie Gras | Cream Foam

### *Mains*

CHOICE OF

**Japanese Sawara Mackerel**

Chargrilled Spanish Mackerel | Edamame Purée | Dill-Infused Champagne Sauce | Fennel Oil

OR

**Wood-Fired A4 Wagyu Sirloin**

Wild Chanterelle Mushrooms | Crispy Kale | Smoked Carrot Purée | Red Wine Yakiniku Sauce

### *Dessert*

**Coconut Pudding Brûlée**

Mangoes | Wild Berries | Praline Crumbs | Candied Almonds | Garden Flowers | Pandan Ice Cream

### *Wine*

**La Boheme Act One Riesling**

OR

**Greywacke Sauvignon Blanc**

OR

**Lawson's Dry Hills Reserve Pinot Noir**

OR

**De Bortoli Woodfired Heathcote Shiraz**

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