



the SUMMERHOUSE

Garden Dome Menu

380++ Per Couple

125++ Per Additional Pax

1st Course

Burratina

Sour Plum Marinated Cherry Tomatoes | Crispy San Danielle | Olive Oil Caviar | Micro Greens

2nd Course

Pan-Seared Hokkaido Scallops

Grilled King Oyster Mushroom | Passion Fruit | Garlic Cream

Soup

Seafood Bisque

Scampi Tartar | Cream of Lobster | Home Grown Dill
Garden Herbs | Mascarpone Foam

Mains

CHOICE OF

Pan-Seared Atlantic Cod

Asparagus | French Cream Cheese | Ikura | Saffron Sauce

OR

Inka Grilled Wagyu Sirloin MS 6

Smoked Mashed Potato | Baby Vegetables | Barolo Jus

Dessert

Cannoli

House-Made Cannoli | Buffalo Ricotta | Dried Mango | Almond Sand
Chocolate Shavings | Raspberry Sorbet

Wine

Paul Mas Cabernet Sauvignon

OR

Sileni Estates Cellar Selection Chardonnay

OR

Pio Cesare L'Altro Chardonnay

OR

Pio Cesare Barbera d'Alba

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