



summer hill

The Brunch Trolley  
France, in volumes.

# PROVENÇALE PICNIC

**Book Now at [www.summerhill.sg](http://www.summerhill.sg)**

**134++ with Free-Flow Prosecco & Wines**

**88.90++ with Free-flow Iced Tea**

**79++ Brunch Trolley only**

**39.50++ Kids under 12yrs**

**Available every:**

**- Friday at 12pm**

**- Saturday, Sunday & PHs  
11am & 1.30pm**

**\*A la carte menu will not be available  
during Brunch Trolley services**

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The Brunch Trolley

**PROVENÇALE**

**PICNIC**

### **ARTICHOKE TAPENADE**

PROVENÇAL ARTICHOKE, OLIVE & CAPER SPREAD WITH HERBS.

### **WHIPPED GOAT'S CHEESE WITH ROASTED RED PEPPERS**

HONEY, HERBS & OLIVE OIL.

### **NIÇOISE SALAD**

CLASSIC SALAD OF ANCHOVY, EGG, OLIVES, GREEN BEANS, TOMATO & CUCUMBER.

### **PANISSE W/ SPICED AIOLI**

CRISP CHICKPEA FRIES, RAS EL HANOUT.

### **TROUCHA/CHARD OMELETTE**

SWISS CHARD OMELETTE WITH HERBS, ONION & OLIVE OIL.

### **HALIBUT RAÏTO & ROAST FENNEL**

HALIBUT WITH A RED WINE, TOMATO, OLIVE & CAPER SAUCE, SERVED WITH ROAST FENNEL.

### **GARDIANE DE TAUREAU**

SLOW-BRAISED BEEF WITH RED WINE, OLIVES, HERBS & ORANGE.

### **CAMARGUE RICE PILAF**

FRAGRANT RICE COOKED WITH VEGETABLES, HERBS & OLIVE OIL.

### **ROAST PORK NIÇOISE-STYLE w/ SAUCE VIERGE**

ROAST PORK WITH TOMATOES, OLIVES, CAPERS, HERBS & LEMON.

### **PEACH & THYME GALETTE**

RUSTIC PEACH TART WITH THYME & BUTTERY PASTRY.


### **LAVENDER-OLIVE OIL CAKE**

WITH FRESHLY WHIPPED CREAM.

### **THE SNOW CONE BAR LISTEN OUT FOR THE BELL!**



IF YOU WOULD LIKE MORE BREAD AT ANYTIME DURING THE MEAL JUST LET US KNOW!



**T**his menu whisks us away to the south of France, to a sun-warmed hillside beneath an olive tree, where we imagine what we'd pack for a picnic in Provence. But what's laid out on your table is more than brunch. It's a glimpse into a thousand years of history, and a cuisine quite unlike any other in France - fed voraciously by the Mediterranean Sea.

**P**rovence was the first Roman province beyond Italy, and its table still remembers it: the ancient roads the Romans laid down, the spices that sailed into the great port of Marseille from North Africa, the crisp chickpea panisse shared across the border with Ligurian cousins. Older still are the flavours the Greeks carried here when they founded Marseille over 2,500 years ago, and if you know where to look, the oldest of them is hiding somewhere on this very menu.

**C**ome sit with us as we lay out the delicious, layered origins of a cuisine unique among the regions of France. The rest of the story, we'll bring to your table.