

summer hill

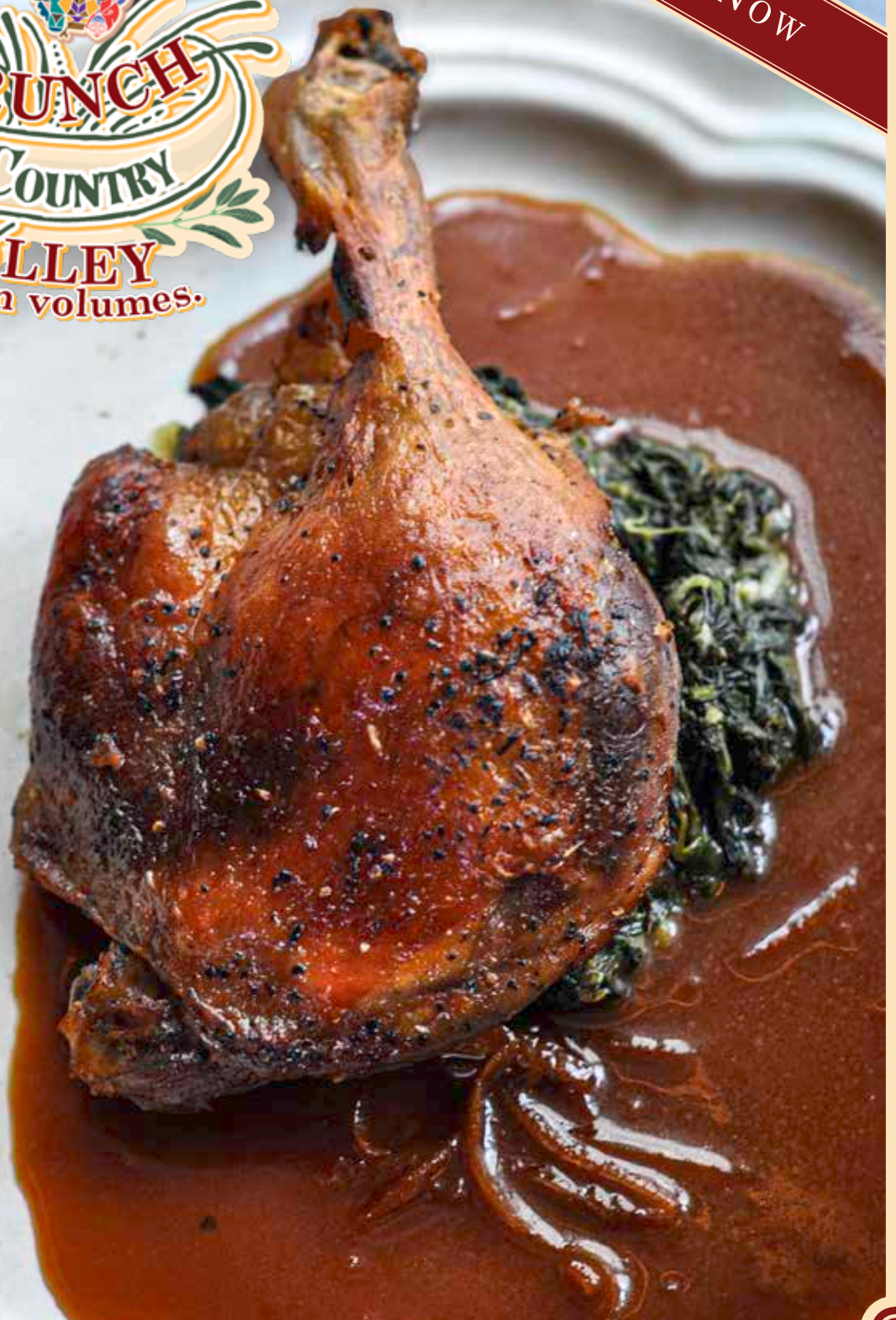
THE BRUNCH

CONFIT COUNTRY

TROLLEY

France, in volumes.

BOOK NOW



BOOK NOW AT WWW.SUMMERHILL.SG

79++ BRUNCH TROLLEY ONLY

39.50++ KIDS UNDER 12YRS

134++ WITH FREE-FLOW PROSECCO & WINES

88.90++ WITH FREE-FLOW ICED TEA

**A la carte menu is not available during Brunch Trolley services*

AVAILABLE EVERY:

FRIDAY @ 12PM

SATURDAY, SUNDAY & PHs

@ 11AM & 1.30PM

UNTIL MID-NOVEMBER 2026



Salad with violette
mustard

Pears, fine beans, spinach, purple
cabbage & hazelnuts.

Pounti

Sliced loaves of pork, greens and
prunes.

Foie Gras Mousse

Duck foie gras whipped smooth,
with port & cherry coulis

Oyster Velouté with
Halibut

Poached halibut in a velouté of
oysters & cream

Duck Fat Granola &
Braised Cabbage

Cabbage braised slowly, topped
with granola toasted in duck fat

Mushroom & Leek
Galette

A rustic tart of creamy mushroom
ragout, thyme & leeks

Aligot

Potato mashed and stretched with
fresh cheese and garlic

Duck Confit

Served with *sauce bigarade*, a
bitter-sweet citrus glaze & wilted
greens.

Petit Salé

Salt-cured pork simmered with
green lentils - **hold on to your
empty bowls for the chabrot!*

The Snow Cone Bar

listen out for the bell!

Cruchades

Sweet, cornmeal fritters

Grape Harvest Cake

Olive oil sponge with roasted
grapes & rosemary.



“Classically, the food of France breaks down into three culinary zones, each with its corresponding cooking medium: olive oil (Provence), butter (Normandy and the North), and goose, duck, and pork fat (the Southwest).”

-Paula Wolfert, The Cooking of Southwest France

Ask someone in Singapore to name their favourite French foods and you will probably find on that list duck confit and breast, foie gras, truffles, canals and roquefort cheese.

None of that is Paris. All of it is the Southwest.

This menu explores *Le Grand Sud-Ouest français*, the great southwest of France, and its delicious contributions to gastronomy.