indulgent gatherings

seafood pot pie

Creamy lobster bisque with butterpoached XL tiger prawns, mussels, squid and clams in a puff pastry shell



Premium Kurobuta Pork Belly Porchetta

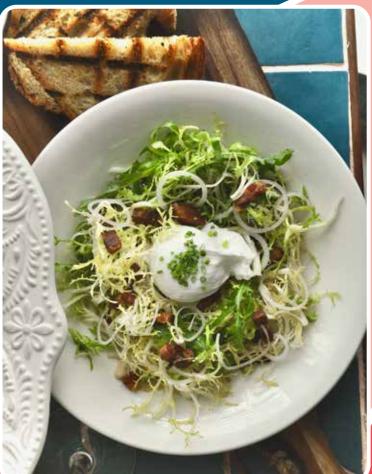


Duck Fat-Fried Potato Pavé



Mussels Normandy





Fried Bangalow Pork Chop

Frisée-Lardon salad

signature classics





Classic Roast Chicken Housemade chicken demiglace, 24hr brine, herb butter

> half - 34 whole - 62

French Fried Chicken Hormone & antibiotic-free, 24hr brine, buttermilk-fried with herb, garlic, lemon & honey brown butter drench.

> 5 pcs - 38 2 pcs - 20



appetisers & snacks

gf	Duck Fat Fries House-made duck fat aioli, parmigiano reggiano, paprika	15
df gf	Duck Fat-Fried Potato Pavé & Aioli <i>Crispy layered cakelets of thinly</i> <i>sliced potatoes</i>	15
gf	Foie Gras Crème Brûlée	24
gf	Iberico Pâté de Campagne Housemade Iberico pork, liver & pistachio w/ cornichons & mustard	16
v gf	Hazelnut & Bleu d'Auvergne Salad House vinaigrette, seasonal fruit	19
df, p	Frisée-Lardon Salad Bacon & aged O-Med cabernet sauvignon vinaigrette, barn-raised poached egg	23
gf v	Tomato & Ricotta Salad <i>Marinated heirloom tomatoes,</i> <i>housemade ricotta, basil, mint,</i> <i>parsley</i>	19
υ	Mini Baguette & Butter Basket of 4 Piece	$\frac{12}{3}$

pastas, stews & soups

	Soup du jour please check with your server	14
gf	Mussels Normandy Live bouchot mussels, cream, white wine, swiss chard, sourdough	32
	Cheeseburger Pasta Beef burger mince, cheese sauce, tomato, paprika, pickles & diced red onion.	appetiser 18 main 26
р	Bacon & Mushroom Fettuccine Alfredo Cream, butter with smokey bacon, mushrooms & parsley	appetiser 18 main 26
р	Beef Bourguignon Pappardelle 72-hr sous vide Tajima Wagyu Brisket mbs 8/9, mushrooms & lardons, red wine, buttered noodles	appetiser 24 main 48
υ	Pasta alla Norma Fried eggplant, tomatoes, basil, parmigiano reggiano, arbequina olive oil	appetiser 18 main 26

 $df | dairy \textit{-} free \quad v | vegetarian \quad vg | vegan \quad p | contains \ pork \quad gf | gluten \textit{-} free$

maın	courses

df	Premium Kurobuta Pork Belly Porchetta	231
	(1-day pre-order required) Stuffed with Dutch milk-fed veal, chestnut & sausage stuffing, parsley, lemon, garlic, fennel, house-made gravy, whole grain mustard (serves 4-5 people)	
df	Fried Bangalow Pork Chop Premium Australian Bangalow Sweet Pork, brined & coated with breadcrumbs. Violette mustard, lemon & parsley.	59
df gf	Wagyu Mayura Flank Steak MBS 8/9 Grilled and served with onion confit gravy	98
	Grilled Steak Onglet 150 day Grain-fed aged Australia Angus Beef. Served with red wine & onion gravy, garlic confit.	37
gf	Dukkah-crusted Lamb Ribs Braised and roasted, served with chickpea, spinach & tomato stew	45
	Seafood Pot Pie <i>Creamy lobster bisque with</i> <i>fresh XL tiger prawns,</i> <i>mussels, squid and clams in</i> <i>puff pastry</i>	87
	Sole à la Grenobloise Whole New Zealand sole, capers, lemon, brown butter & parsley	48

Grilled Mackerel Lemony butter beans, O-Med Arbequina olive oil, citrus & fennel pickle	26
Chicken & Biscuits Flaky house-made biscuits, creamy chicken & vegetable stew	25
French Fried Chicken Hormone & antibiotic-free, 24hr brine, buttermilk-fried with herb, garlic, lemon & honey brown butter drench.	5 pcs 38 2 pcs 20
Classic Roast Chicken Hormone & antibiotic-free, 24hr brine, herb butter-roasted, housemade chicken demi-glace,	half 34 whole 62
side dishes	
Duck Fat-Fried Potato	
Pavé & Aioli Crispy layered cakelets of thinly sliced potatoes	15
Pavé & Aioli Crispy layered cakelets of	15 12
Pavé & Aioli Crispy layered cakelets of thinly sliced potatoes Mashed Potatoes	

df]dairy-free v|vegetarian vg|vegan p|contains pork gf]gluten-free $\overleftarrow{\mbox{\ensuremath{\ensuremath{\mathcal{R}}\xspace}}} signature$

df

gf

vg df gf

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super sundaes





Chocolate & Stout Cake Sundae Vanilla ice cream, stout cake, whisky & bailey's creme anglaise, chantilly Yuzu Sundae Plum ice cream, rosemary & olive oil cake, yuzu curd, chantilly

artisanal cheese boards

served with seasonal fruits, housemade candied nuts, organic litchi honey, preserves & bread chips

See board for today's availability

desserts

df *	Ice Creams & Sorbets* - Vanilla, - Triple Choc, - Sweet Doris Plum, - Lemon Sorbet	6
	Valrhona Dark Chocolate Tart <i>Abinao 85% couverture with sea</i> <i>salt</i>	12
	Pear & Frangipane Tart	12
gf	Pistachio Crème Brulée <i>Classic custard infused with pure</i> <i>pistachio paste and torched sugar</i>	12
	ice cream sundaes	
	Banana & Butterscotch Sundae Banana bread, salted rum butterscotch, vanilla ice cream, chantilly cream	18
	Chocolate & Stout Sundae Vanilla ice cream, stout cake, whisky & bailey's creme anglaise, chantilly cream	18
	Yuzu Sundae Sweet Doris Plum ice cream,	18

Sweet Doris Plum ice cream rosemary & olive oil cake, yuzu curd, chantilly cream

df]dairy-free v|vegetarian vg|vegan p|contains pork gf]gluten-free \overleftarrow{w} signature

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Get ready to wow your guests with DIY Eats by Summer Hill!

Our gourmet ready-cooked meals are perfect for dinner parties and celebrations. Try our classic roast chicken, kurobuta pork belly porchetta, or roast beef ribeye, each one will make a delicious and impressive main course for your event.

Order now and make your next event unforgettable!

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If you're looking for a taste of tradition, look no further than our handmade pierogi. Made from a family recipe passed down through generations, these dumplings are filled with delicious filling and are the perfect comfort food.

Our pierogi are made with care, using only the freshest ingredients and are sold frozen and ready to cook, so you can enjoy a taste of home whenever you want. Whether you're a busy professional, a busy parent, or simply someone who loves good food, our pierogi are the perfect as a meal for one or a gourmet accompaniment to your dinner party!

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