

summer hill



today's specials

	<i>soup of the day</i>	
	Green Pea & Ham	
<i>gf</i>	<i>crème fraîche, cornbread croutons</i>	
<i>v</i>		
	<i>appetiser</i>	29
	New England Oyster Stew	
	<i>oysters, white wine, cream & fried crackers</i>	
	<i>appetiser</i>	29
<i>df</i>	Mussels escabeche	
	<i>Bouchot mussels marinated w/O-Med chardonnay wine vinegar, evoo, aromatics & fresh herbs, grilled sourdough</i>	
	<i>main</i>	108
	Fried Dutch Milk-Fed Veal Chop & Fresh Porcini Mushrooms	
	<i>with creamy dijon mustard sauce</i>	
	<i>main</i>	98
<i>p</i>	White Alba Truffle & Oyster Alfredo	
	<i>artisanal fettuccine, lardons, cream, white truffle (3g)</i>	
	<i>main</i>	98
<i>df</i>	Wagyu Mayura Flank Steak MBS 8/9	
<i>gf</i>	<i>Grilled and served with onion confit gravy</i>	
<i>df</i>	<i>main</i>	45
<i>gf</i>	Dukkah-crusted Lamb Ribs	
	<i>Braised and roasted, served with chickpea, spinach & tomato stew</i>	

df dairy-free *v* vegetarian *vg* vegan *p* contains pork *gf* gluten-free

Prices are subject to 10% service charge and prevailing government taxes.

0112

white Alba truffle & oyster alfredo



a seasonal indulgence

1 DAY PRE-ORDER



Premium Kurobuta
Pork Belly Porchetta

festive classics

available
from 5th Dec



sage & foie gras sausage-stuffed boneless duck

whole deboned Irish
Silver Hills duck, foie
gras & sage sausage
stuffing,
red wine & cherry glaze

\$269

serves 6 people

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3 day

pre-order required

festive classics

available
from 5th Dec



duck & foie gras en croûte

premium Silver
Hills Irish duck
breast, foie gras,
porcini-mushroom
mousseline,
red-wine cherry glaze

135-
serves 2

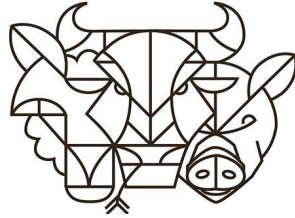
festive classics



seafood pot pie

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

summer hill



dinner menu

appetisers & snacks

	French Fried Chicken Winglets	9	<i>Herb, lemon & honey butter drench, brined & buttermilk fried</i>	<i>v</i>	Mini Baguette & Butter	3	- with smoked paprika & tomato butter	5
<i>df</i>	Duck Fat-Fried Potato Pavé & Aioli	15	<i>Crispy layered cakelets of thinly sliced potatoes</i>		pastas, stews & soups			
<i>gf</i>	Foie Gras Crème Brûlée	24			Soup du jour	14	<i>please check with your server</i>	
<i>df</i>	Charcuterie Board	18 (S)		<i>gf</i>	Mussels Normandy	32	<i>Live bouchot mussels, cream, white wine, swiss chard, sourdough</i>	
<i>p</i>	<i>Rosette Salami, Saucisson Sec & Rosa di Norcia Prosciutto</i>	34 (L)	<i>mustard, cornichons, seasonal fruit</i>	<i>p</i>	Bacon & Mushroom Fettuccine Alfredo	appetiser 18		main 26
<i>gf</i>	Iberico Pâté de Campagne	16	<i>Housemade Iberico pork, liver & pistachio w/ cornichons & mustard</i>	<i>p</i>	Beef Bourguignon Pappardelle	appetiser 24		main 48
<i>v</i>	Hazelnut & Bleu d'Auvergne Salad	19	<i>House vinaigrette, seasonal fruit</i>	<i>v</i>	Pasta alla Norma	appetiser 18		main 26
<i>gf</i>	Frisée-Lardon Salad	23	<i>Bacon & aged O-Med cabernet sauvignon vinaigrette, barn-raised poached egg</i>					
<i>v</i>	Tomato & Ricotta Salad	19	<i>Marinated heirloom tomatoes, housemade ricotta, basil, mint, parsley</i>					

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festive mains
available for a limited time

<i>p</i>	Sage & Foie Gras Sausage-Stuffed Boneless Irish Duck 3 day pre-order required* <i>Whole Silver Hills Irish duck deboned and stuffed with foie gras & sage sausage. Served with red wine-cherry glaze (serves approx. 6 people)</i>	269
	Duck & Foie Gras En Croute <i>Silver Hills duck breast, foie gras, porcini-mushroom mousseline wrapped in puff pastry, red-wine cherry glaze (serves 2)</i>	135
<i>p</i>	Fried Kurobuta Pork Chop & Fresh Porcini Mushrooms <i>with creamy dijon mustard sauce</i>	S~280g 78 L~380g 88
	Seafood Pot Pie <i>Creamy lobster bisque with fresh XL tiger prawns, mussels, squid and clams in puff pastry</i>	87

main courses

<i>df</i>	Premium Kurobuta Pork Belly Porchetta (1-day pre-order required) <i>Stuffed with Dutch milk-fed veal, chestnut & sausage stuffing, parsley, lemon, garlic, fennel, house-made gravy, whole grain mustard (serves 4-5 people)</i>	231
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	Wagyu Tajima Bavette Steak <i>Wagyu Tajima MBS 6/7 steak, green peppercorn sauce</i>	88
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	Classic Roast Chicken <i>Housemade chicken demi-glace, 24hr housemade brine, herb butter</i>	half 34 whole 62
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	Sole à la Grenobloise <i>Whole New Zealand sole, capers, lemon, brown butter & parsley</i>	48
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side dishes

<i>df</i> <i>gf</i>	Duck Fat-Fried Potato Pavé & Aioli <i>Crispy layered cakelets of thinly sliced potatoes</i>	15
<i>vg</i> <i>df</i> <i>gf</i>	Mashed Potatoes <i>Cream, butter</i>	12
<i>v</i> <i>df</i> <i>gf</i>	Fine Beans <i>Tossed in sherry vinaigrette & dressed with O-med Arbequina olive oil</i>	12
<i>v</i> <i>gf</i>	Brussels Sprouts Amandine <i>Toasted almonds, brown butter</i>	12
<i>vg</i> <i>df</i> <i>gf</i>	Grilled Broccolini <i>w/ violette mustard vinaigrette & tarragon</i>	14

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stout cake sundae



artisanal cheese boards

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

3 types - 33

5 types - 48

Cantal Affinage 6 Months

AOC

*Raw, unpasteurised cow's milk.
Dark yellow, natural rind with
an ivory, compact pâte.*

30-month Aged Comté

*Hard cow's milk cheese with a
sweet, nutty flavour. Pale, yellow
pâte with crunchy salt crystals.*

Brillat Savarin

*Triple cream cow's milk. Soft &
creamy with a tender, bloomy
rind.*

Charolais

*Raw goat's milk cheese, firm &
fine texture with a balanced
saltiness and tanginess.*

Bleu d'Auvergne

*Cow's milk. Creamy, buttery
texture with pungent grassy,
herbaceous notes.*

desserts

<i>df</i> <i>*</i>	Ice Creams & Sorbets* <i>Vanilla, triple choc, doris plum, lemon sorbet</i>	6
	Valrhona Dark Chocolate Tart <i>Abinao 85% couverture with sea salt</i>	12
	Olive Oil & Chocolate Slice <i>Dense Valrhona Abinao 85% cake, O-med arbequina olive oil, maldon salt flakes, fresh pepper, cardamom-infused chantilly</i>	12
	Pear & Frangipane Tart	12
<i>gf</i>	Pistachio Crème Brulée <i>Dukkah, bandung chantilly</i>	12
	Chocolate & Stout Sundae <i>Vanilla ice cream, stout cake, whisky & bailey's creme anglaise, chantilly, orange florentine</i>	18