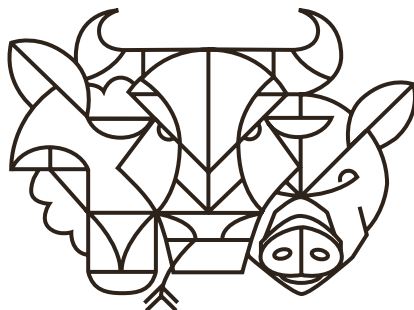


a la carte menu summer hill



starters

<i>gf</i>	Duck Fat Fries	8
	<i>House-made duck fat aioli, parmigiano reggiano, paprika</i>	
<i>gf</i>	Fried Potato Pavé & Aioli	15
	<i>Crispy layered cakelets of thinly sliced potatoes, cream & garlic</i>	
<i>df, p</i>	Frisée-Lardon Salad	23
	<i>Bacon & aged O-Med cabernet sauvignon vinaigrette, barn-raised poached egg</i>	
<i>gf, v</i>	Tomato & Ricotta Salad	19
	<i>Marinated heirloom tomatoes, housemade ricotta, basil, mint, parsley</i>	
	Mussels Piperade	32
	<i>Live mussels cooked with roasted peppers, tomatoes and white wine. Served with sourdough.</i>	
	Soupe du jour	14
	<i>please check with your server</i>	
<i>v</i>	Mini Baguette & Butter	
	<i>Basket of 4</i>	12
	<i>Piece</i>	3

pastas

We use Artisanal La Campofilane pasta made with free-range eggs, using low temperature bronze extruders and flour grown and aged around the village of Campofilane.

<i>p</i>	Bacon & Mushroom Fettuccine Alfredo	<i>appetiser 18 main 26</i>
	<i>Cream, butter with smokey bacon, mushrooms & parsley</i>	
<i>p</i>	Beef Bourguignon Pappardelle	<i>appetiser 24 main 48</i>
	<i>72-hr sous vide Tajima Wagyu Brisket mbs 8/9, mushrooms & lardons, red wine, buttered noodles</i>	
<i>v</i>	Pasta alla Norma	<i>appetiser 18 main 26</i>
	<i>Fried eggplant, tomatoes, basil, parmigiano reggiano, arbequina olive oil</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.

mains

<i>df</i>	Premium Kurobuta Pork Belly Porchetta (2 hr 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
<i>df</i>	Fried Bangalow Pork Chop <i>Premium Australian Bangalow Sweet Pork, brined & coated with breadcrumbs. Violette mustard, lemon & parsley.</i>	59
<i>gf</i>	Wagyu Beef Stroganoff <u>Recommended to go with the Buttered Egg Noodles</u> <i>Grilled Mayura flank steak MBS 8/9 served with a classic creamy mushroom stroganoff sauce and served w/ housemade pickled beets.</i>	98
<i>gf</i>	Grilled Steak Onglet <i>150 day Grain-fed aged Australia Angus Beef. Served with red wine & onion gravy, garlic confit.</i>	37
<i>gf, df</i>	Dukkah-Crusted Lamb Ribs <i>Braised and roasted, served with chickpea, spinach & tomato stew</i>	45
	Seafood Pot Pie <i>Creamy lobster bisque with fresh XL tiger prawns, mussels, squid and clams in puff pastry</i>	87
	Sole à la Grenobloise <i>Whole New Zealand sole, capers, lemon, brown butter & parsley</i>	48

<i>gf, df</i>	Grilled Mediterranean Seabream <i>Lemony butter beans, O-Med Arbequina olive oil, citrus & fennel pickle.</i>	35
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French Fried Chicken <i>Hormone & antibiotic-free, 24hr brine, buttermilk-fried with herb, garlic, lemon & honey brown butter drench.</i>	5 pcs 38 2 pcs 20
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Classic Roast Chicken <u>Chickens are roasted to order. Up to 45 minute waiting time.</u> <u>Pre-order is recommended.</u> <i>Hormone & antibiotic-free, 24hr brine, herb butter-roasted, housemade chicken demi-glace.</i>	half 34 whole 62
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side dishes

<i>v, df, gf</i>	Fried Potato Pavé & Aioli <i>Crispy layered cakelets of thinly sliced potatoes, cream & garlic</i>	15
<i>v, gf</i>	Brussels Sprouts Amandine <i>Toasted almonds, brown butter</i>	12
<i>v, df, gf</i>	Grilled Broccolini <i>w/ violette mustard vinaigrette & tarragon</i>	14
<i>v</i>	Buttered Egg Noodles <u>Recommended to go with the Wagyu Beef Stroganoff</u> <i>Artisanal La Campofilane pasta tossed in butter and freshly chopped parsley.</i>	14



indulgent gatherings



seafood pot pie

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

1 DAY PRE-ORDER



Premium Kurobuta
Pork Belly Porchetta

Classic Roast Chicken



signature bestseller
45min waiting time | pre-order recommended

french fried chicken

best seller





duck fat fries



chicken & biscuits



grilled mackerel



steak onglet



Fried Potato Pavé



Mussels Normandy



Fried Bangalow Pork Chop



Frisée-Lardon salad