



Did you know Provence is a richly multi-cultural region, much like Singapore?

Through it's cuisine - you'll feel the sun-drenched flavours of the Mediterranean on your skin, catch the scent of earthy spices from North Africa and glimpse the ancient echo of Roman conquerors.

Each dish is thoughtfully crafted to complement the others, allowing you to mix, match, and share, picnic-style.

Styled this way, the experience reflects Singapore's own multicultural heritage, where diverse culinary traditions come together seamlessly at the table and the beauty of *cuisine du soleil* - The Cuisine of the Sun - shines through.



BOOK NOW!

79++ per person
55++ Free-Flow Prosecco & Wines
39.50++ kids under 12yrs
You're welcome to more helpings of
your favourites on the menu!

Fridays: 12pm
Saturdays & Sundays: 11am & 1.30pm
**A la carte menu will not be available*

How does the Brunch Trolley work?
[@summerhill.sg](https://www.summerhill.sg) | www.summerhill.sg

ARTICHOKE TAPENADE

Capers, anchovy, olives, garlic

OLIVE TAPENADE

Capers, anchovy, garlic, herbs de provence, lemon

SAUSSOUN

Almonds, Fennel, Anchovy, Basil, Mint

COUS COUS PROVENÇALE

Fine herbs, shallots, garlic, currants, almonds, cumin

CHICKPEA SALAD

Olives, anchovy, parsley, shallots, sherry vinaigrette

MARINATED FENNEL

Orange zest, garlic, thyme

GRILLED PEPPERS

Rosemary, garlic & herbs de provence

TOMATO PROVENÇALE

Garlic, olive oil, thyme

WHIPPED GOAT'S CHEESE

Honey, almonds & olive oil



TROUCHA/CHARD OMELETTE

Greens, herbs, garlic & anchovies

CLAMS PROVENÇALE

White wine, garlic, tomatoes

HALIBUT RAÏTO

Tomatoes, red wine, capers, anchovy

WAGYU STEAK ONGLET

Persillade

ROAST PORK NIÇOISE-STYLE

Olives, herbs de provence, chickpea stew

CHERRY FRANGIPANE TART

Almonds, pate brisée

EXTRA VIRGIN OLIVE OIL CAKE

Citrus, rosemary, lavender crème

THE SNOW CONE BAR

Listen out for the bell!

