

summer hill



food menu

main menu

desserts

lunch sets

summer
seafood

lobster bisque pot pie

whole, shelled
sous vide lobster,
lobster bisque,
zucchini, fennel &
fresh herbs

69-

add foie gras + 18



3 DAY PRE-ORDER



foie gras-stuffed boneless Challand duck

French Challand duck, deboned
foie gras, emperor vegetable
& mushroom stuffing
candied kumquat glaze
-
mashed potatoes
spring vegetable medley

\$238
serves 6-8 people
-
3 day
pre-order required

family-sized mains
quality gatherings



wagyu beef stroganoff

72-hr sous vide
Tajima wagyu brisket mbs 8/9

sour cream mushroom & onion sauce,
+ herb & garlic buttered egg pasta,
+ vegetable medley
+ sweet-pickled beets

\$130
serves 2-3 people

1 hour
pre-order is required



french fried chicken

herb, lemon &
honey butter
drench
buttermilk
fried, hormone
& antibiotic-
free, brined for
24hrs.

french fried chicken

herb, lemon & honey butter drench
buttermilk fried, hormone & antibiotic-free, brined for 24hrs.

fried chicken platter for 2

5 pcs fried chicken 77
+ sharing platter of all 10 sides (see below)

2pc fried chicken plate

+ today's sides 32

sides

fine beans	9	mint-pickled sweet zucchini	9
house vinaigrette, honey, pickled onions			
creamy ricotta & marinated tomato salad	9	mashed potatoes	9
butter-fried capers & fresh herbs			
chilli-cheddar cornbread	9	potato salad	9
roasted eggplant w/ green goddess hummus	9	spice roasted cauliflower	9
plumped currants, fried chickpeas		aioli, almonds, currants	
butternut pumpkin	9	house-made milk bun	3
yuzu aioli, walnut oil			

snack
time

duck fat fries

house-made duck fat aioli,
smoked paprika,
freshly grated parmesan

15 -



main courses



lobster bisque pot pie
whole, shelled sous vide lobster
zucchini, fennel & fresh herbs
69-
add pan seared foie gras 18-



Wagyu Tajima MBS 7/8 striploin steak
porcini cream sauce, mashed potatoes, salad,
mustard
98- (~ 280g)
69- (~ 160g)



fried veal chop
dutch milk-fed veal in a panko crust w/
salad, lemon & mustard
69-



roast chicken (1/2 bird)
hormone & antibiotic-free, 24hr brine, herb
butter, gravy, today's sides
32-

prices are subject to 10% service charge. we do not charge GST.



Impossible™ cheeseburger pasta
 burger mince, cheese sauce, tomato,
 paprika, pickles & diced red onion
 26- **V**



bacon & mushroom alfredo
 cream, butter with smoky bacon,
 mushrooms & parsley

22- 



roasted Mediterranean sea bream
 sauce vierge, fine beans, potato salad

28-



creamy curried mussels
 live French bouchot mussels, local spice
 mix, white wine, assam, cream & coconut
 milk, sourdough

32-



= spicy

V = vegetarian friendly



= contains pork

provençale steak sandwich

grass-fed
rump steak,
mushrooms,
gruyere cheese,
mustard,
tomatoes, olives,
fresh herbs

24-

add on
duck fat fries
5-



truffled ham & brie sandwich

house-made
milk loaf,
cherry jam,
bechamel
& side salad

26 -

add on
duck fat fries

5-



desserts

yuzu tart

yuzu curd
miso caramel
whipped cream
graham cracker crust

-12



desserts



salted caramel banana bread
choc chips, whipped cream

8



cherry tart
almond frangipane, cherry liqueur glaze

9



Valrhona dark chocolate tart
abinao 85% couverture w/ sea salt

8



citrus, rosemary olive oil cake

4

summer hill



l u n c h s e t s

\$29 for 3-courses

choose one of each course

\$26 2-courses

choice of main &
an appetiser or dessert

available daily for lunch only

appetisers

creamy ricotta & marinated tomato salad
butter-fried capers & fresh herbs

cream of pumpkin soup
walnut oil & croutons

roasted baby eggplants
green goddess-hummus, chickpeas, currants

mains

fried veal chop
dutch milk-fed veal in a panko crust w/ salad
+\$45

roasted Mediterranean sea bream
sauce vierge, fine beans, potato salad
+\$8

provençal steak sandwich
grass-fed rump steak, mushrooms, gruyere cheese,
mustard, tomatoes, olives, fresh herbs side salad
+\$8

roast chicken
hormone & antibiotic free, 24hr brine, daily sides

Impossible™ cheeseburger pasta
burger mince, cheese sauce, tomato, paprika, pickles
& diced red onion
(vegetarian)
+\$5

desserts

citrus, rosemary & olive oil cake
whipped cream

dark chocolate tart +\$5
85% couverture w/ sea salt

salted caramel banana bread
choc chips, whipped cream

cherry tart +5
almond frangipane, cherry liqueur glaze



= spicy

V = vegetarian friendly



= contains pork