



the SUMMERHOUSE

## *Festive Dome Menu*

**499++ Per Couple**

**168++ Per Additional Pax**

### *1st Course*

**Baked Camembert**

Heirloom Cherry Tomato Confit | Truffle Paste | Dried Berries | Hazelnut | Grilled Rye Bread

### *2nd Course*

**Pan-seared Foie Gras**

Pistachio | Frisee Salad | Honey Mustard | Figs | Red Wine Reduction

### *Soup*

**Cauliflower Soup**

Roasted Cauliflower | Chestnuts | Truffle Caviar

### *Mains*

CHOICE OF

**Herb-Crusted Salmon**

Polenta | Smoked Capsicum And Tomato Coulis | Ikura

OR

**Wood-Fired Wagyu Sirloin**

MB7 Wagyu | Potato Espuma | Wild Mushrooms | Micro Greens | Truffle Veal Jus

### *Dessert*

**Poached Pear**

Mascarpone and Yuzu Chantilly | Candied Almond | Pistachio

### *Wine*

**La Boheme Act One Riesling**

OR

**Greywacke Sauvignon Blanc**

OR

**Lawson's Dry Hills Reserve Pinot Noir**

OR

**De Bortoli Woodfired Heathcote Shiraz**

All prices are subject to 10% service charge and prevailing government taxes  
Please let us know if you have any allergies and / or dietary restrictions