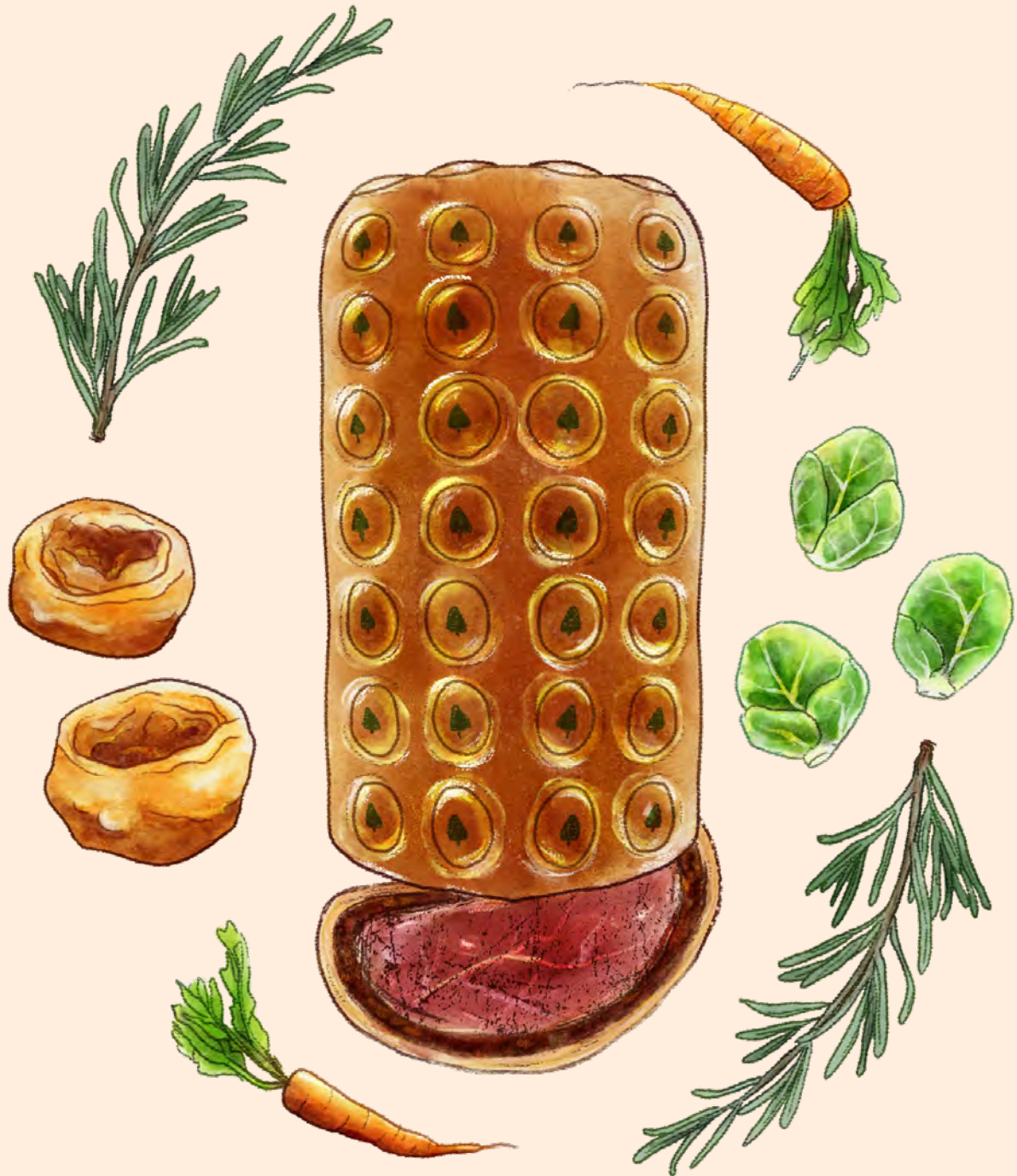




SOMMER



DELIVERY MENU

DEAR FRIENDS OF SOMMER,

We've put together a special stay-home menu that you can order for delivery or pickup.

Each dish bears the signature hallmarks of Chef Lewis' nature-inspired creations that we're confident you will enjoy in the comfort of your home.

Our sommelier, Shafee, has also curated a number of wines from our extensive collection to accompany your meals – if you'd like a robust red, or are in the mood for some bubbly. Our wines are also perfect for gifting to loved ones.

We hope you enjoy our thoughtfully curated menu, and we look forward to welcoming you back at Sommer soon.

From all of us at Sommer – stay safe & be well!



SOMMER

A LA CARTE MENU



DELIVERY HOURS

Tuesdays to Sundays

12pm to 2pm (Lunch)

6pm to 8.30pm (Dinner)

HOW TO ORDER

Call or WhatsApp us at +65 8771 5001

Order online via tabletop.sg/sommer

Please pre-order at least 24 hours in advance.

A LA CARTE

APPETISERS

Kombu Butter (100g)	12
Luxurious Normandy butter infused with shio kombu.	
Kaluga Caviar (50g) Buckwheat Blinis Creme Fraiche	130
Sommer's personal caviar selected from 12-year Kaluga Amur Sturgeon. Served with buckwheat blinis and crème fraîche.	
Heirloom Cauliflower Pine Nuts Mimolette Cheese Gratin	24
Prince de Bretagne baby cauliflower, gratinated in Mimolette cheese with cauliflower couscous, pine nuts and capers.	
Amela Tomato Burrata Myoga	28
Shizuoka Amela tomato stuffed with creamy burrata cheese, served with zesty Myoga quinoa salad.	
Roasted Hispi Cabbage Bagna Cauda Pork Crackling	24
Roasted pointed cabbage from Brittany, seasoned with anchovy garlic dressing and topped with fried pork crackling.	
Chicken Liver Parfait Caramelised Onion Sourdough Loaf	32
Chicken liver parfait accompanied with caramelised onions, served alongside freshly baked sourdough loaf.	



SOMMER

A LA CARTE

MAIN COURSES

Grain Fed Fillet of Beef Wellington | Creamed Potato |
Green Asparagus | Baby Carrots | Jus
for 2 or 4 Persons 160/280

Chef Lewis' signature Beef Wellington served classically alongside
cream potato, Chantenay carrots, green asparagus and rich beef jus.

Lamb Rump | Spiced Summer Squash | Haricot Verts | Green Olive Jus 58

Roasted lamb rump served alongside warm spiced summer squash fondant,
seasonal haricot verts, creamed potato and green olive jus.

Iberico Pork Loin | Jerusalem Artichoke | Apple | White Beans 58

Iberian pork loin slowly roasted served on top of a warming
Jerusalem artichoke and white bean cassoulet.

Hokkaido King Crab | Linguine | Shio Kombu 68

Hokkaido king crab tossed through linguine pasta, seasoned with
chopped shio kombu and roasted garlic, finished with a creamy roasted
red pepper coralline sauce.



SOMMER

A LA CARTE

DESSERTS

Buckwheat S'mores (2pc) 16

Toasted marshmallow sandwiched between lightly spiced buckwheat sable, topped with Araguani chocolate and caramelised buckwheat.

Burnt Honey Panna Cotta | Vacluse Cherry | Fresh Almond 18

Set vanilla cream infused with luscious burnt honey, topped with seasonal cherries from Vacluse and finished with fresh Spanish almonds for added texture.

Chestnut | Parsnip | Apple | Mont Blanc 18

Chestnut frangipane tartlet topped with crispy meringue, filled with apple and parsnip fool, finished with chestnut cream.

Sommer Choux Bun | White Chocolate | Passionfruit | Mango (4pcs) 22

Sommer's signature petit four, choux croustillant filled with fresh mango and topped with white chocolate, passionfruit cream.

All prices are subjected to GST

tastefully curated by

CHEF LEWIS BARKER



SOMMER

WINE DELIVERY MENU



DELIVERY HOURS

Tuesdays to Sundays

12pm to 2pm (Lunch)

6pm to 8.30pm (Dinner)

HOW TO ORDER

Call or WhatsApp us at +65 8771 5001

Order online via tabletop.sg/sommer

Please pre-order at least 24 hours in advance.

WINE SELECTIONS

CHAMPAGNE

Paillard Extra Brut Les Parcelles Grand Cru NV	98
Larmandier-Bernier Rose De Saignee 1er Cru Extra Brut NV	230
Dom Perignon Brut 2009	350

WHITE

Domaine Jules Desjournays Mâcon Verzé, France 2017	105
Domain Jean-Paul Balland Sancerre, Loire Valley, France 2019	110
Gaja Rossj-Bass Langhe DOC, Piedmont, Italy 2019	190
Chateau De La Maltroye, Chassagne Montrachet 1er Cru 'Les Chenevottes', Burgundy, France 2009	200

ROSÉ

Domain Jean-Paul Balland Sancerre Rosé, Loire Valley, France 2019	105
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RED

Craggy Range Gimblett Gravel Vineyard Te Kahu, New Zealand 2015	90
Felton Road Cornish Pinot Noir, Central Otago, New Zealand 2016	150
Achaval - Ferrer Quimera, Mendoza, Argentina 2010	140
Col Solare, Red Mountain, USA 2009	200

All prices are subjected to GST

tastefully curated by

SHAFEE



SOMMER