

## EXECUTIVE SET LUNCH

### **Le Boeuf**

Beef Tartare seasoned with herbs and condiments,  
bread crisp, petite salade

Or

### **Le Canard**

Salad of duck leg Confit, shallots, walnuts, croutons  
and balsamic dressing

Or

### **Les Châtaignes**

Chestnut velouté, roasted chestnut, croutons  
and sour cream

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### **Les Penne**

Penne pasta with anchovies, capers, mushrooms  
and parmesan cheese

Or

### **Le Maquereau**

Oven baked Brittany Maquereau, confit capsicums,  
Parma ham, herbs salad and Basil sauce

Or

### **Le Porc**

48 hours slow cooked pork belly, mashed potatoes,  
mushrooms and mustard sauce

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### **Le Fruit de la passion**

Passion fruit parfait, marinated pineapple and  
mango with coriander, coconut ice cream

Or

### **La Pistache**

Pistachio cake with mascarpone and lime  
ice-cream, avocado sauce

*\$38.00++ per person*

## FLEUR DE SEL SET LUNCH

### **Le Foie Gras de Canard**

Seared Duck Liver, apple tatin  
and duck jus vinaigrette

Or

### **Le Homard**

Boston Lobster bisque, lobster tartare  
with sour cream and croutons

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### **Le Cabillaud**

Seared Atlantic Cod fish, Sauteed Spinash,  
ratte potatoes, dried tomatoes,  
beurre blanc sauce

Or

### **Le Boeuf**

Seared Beef tenderloin, sautéed mushrooms,  
Charlotte mashed potatoes, lardons  
and mustard sauce

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### **Le Chocolat**

Chocolate and Pralines layers, fleur de sel caramel,  
chocolate sauce and ice-cream

Or

### **Le Baba**

Grand Marnier liquor baba, and vanilla bean  
whipped cream, served with chocolate sauce

*\$48.00++ per person*

**Lunch Degustation Menu of 5 courses is available at S\$75++/**