

FLEUR DE SEL SET LUNCH

Amuse bouche of the day

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### Les Tomates

French Heirloom tomatoes, kalamata olives,  
Buffalo mozzarella, Iberico ham, Italian basil  
and extra virgin olive oil

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Le Homard

Boston Lobster bisque, lobster tartare with chives,
garlic croutons and Avruga Caviar

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### Le Veau

2-Hours sous-vide and seared Australian veal rack,  
apple and fig tatin, mashed potatoes, poultry jus  
with raspberry vinegar

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Le Chocolat

Molten Weiss 70% dark chocolate cake,
home-made Tahitian vanilla ice cream and
raspberry sauce

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### Petit Fours

*S\$78.00++ per person*

*additional \$78.00++ per person for wine pairing*

## DEGUSTATION SET LUNCH

### Amuse bouche of the day

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La Truite

Tasmanian ocean trout with aromatic herbs tartare,
finger lime, avocado purée and squid ink crisp

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### Le Canard

Duck consommé infused with Lapsang souchong  
tea, mini foie gras raviolis, julienne Australian  
Manjimup black truffle and truffle toast

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La Saint-Jacques

Seared Hokkaido Scallop, cauliflower in purée and
raw, grated Kaviari pressed dehydrated caviar and
chicken jus topped with crispy pork rind

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### Le Cabillaud

Steamed French cod fish with  
pearl couscous and Thai asparagus,  
fumet beurre blanc sauce and basil oil

Or

### Le Porc

3-Hours sous-vide and roasted Berkshire black  
pork loin with baby artichoke barigoule,  
Pancetta ham, carrot purée and  
Australian Manjimup black truffle

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Le Baba

Rum soaked baba glazed in passionfruit juice and
Tahitian vanilla whipped cream

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### Petit Fours

*S\$98.00++ per person*

*additional \$98.00++ per person for wine pairing*