

FLEUR DE SEL SET LUNCH

Les Canapés

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### **La Truite**

Home cured Tasmanian ocean trout, green apple,  
lemon purée and basil oil

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Le Homard

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

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### **Le Canard**

2H sous-vide and seared French duck breast,  
dauphinois gratin, butternut squash purée,  
maraschino cherries and duck jus

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Le Marron

Chestnut parfait, chocolate sable bretton,
baby meringue, raspberry purée and
vanilla ice cream

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### **Petit Fours**

*S\$78.00++ per person*

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

## DEGUSTATION SET LUNCH

### **Les Canapés**

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Le Foie Gras de Canard

Home made duck foie gras terrine, sucrine lettuce,
French winter black truffle and brioche toast

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### **Les Raviolis**

Winter black truffle and ricotta raviolis,  
celery broth and truffle toast

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La Saint-Jacques

Seared Hokkaido scallop with lobster viennoise,
braised daikon, avruga caviar and uni sabayon

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### **La Daurade**

Crispy-scaled Japanese Ikejime Madai,  
steamed roseval potatoes, shallot pancetta purée,  
watercress coulis

Or

### **Le Boeuf**

2H sous-vide and seared Australian wagyu sirloin,  
roasted chestnut and brussels sprouts, smoked  
pork belly, cabernet red wine sauce

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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*