

FLEUR DE SEL SET LUNCH

Les Canapés

~~~~~

### **Le Boeuf**

Australian Angus beef tenderloin tartare,  
baby romaine lettuce salad, croutons with  
aged balsamic dressing

~~~~~

Le Homard

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

~~~~~

### **Le Canard**

French duck leg confit, poached white asparagus,  
red apple purée, quinoa puff and orange duck jus

~~~~~

Le Café

Coffee soaked sponge, mascarpone cream,
chocolate tuile and home-made coffee ice cream

~~~~~

### **Petit Fours**

*S\$78.00++ per person*

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

## DEGUSTATION SET LUNCH

### **Les Canapés**

~~~~~

L'Oeuf

Poached organic New Zealand egg, baby spinach,
blinis, Champagne sabayon and grated dried Caviar

~~~~~

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

Pan seared duck liver, poached rhubarb, roasted  
pistachio nuts and duck jus vinaigrette

~~~~~

La Saint-Jacques

Seared Hokkaido scallop, poached Australian
leek, roasted hazelnuts and parsley vinaigrette

~~~~~

### **Le Hamachi**

Pan fried Japanese hamachi, crispy panisse,  
tomato concassé, Buddha's hand lemon  
and beurre blanc sauce

Or

### **Le Boeuf**

2-H Sous-vide and seared Australian Angus beef  
tenderloin, sweet potato gnocchis, steamed bicolor  
zucchini and thyme infused beef jus

~~~~~

Le Baba

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

~~~~~

### **Petit Fours**

*S\$98.00++ per person*

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