



## Fleur De Sel Makes Its Grand Culinary Debut in Singapore

*Presenting a fine repertoire of Chef Alex's Contemporary French classics*

**SINGAPORE, September 06, 2013** - Located in a charming shophouse unit on Tras Street, Fleur De Sel is a culmination of Chef Alexandre Lozachmeur's immense love for fine French cuisine and wine, and his years of experience working in the kitchens of some of the best restaurants in the world, including the Spoon restaurants and Alain Ducasse Au Plaza Athénée, alongside world-acclaimed chef, Alain Ducasse.

Joyously celebrating the freshest produce of the season, Fleur De Sel features a sumptuous yet reasonably priced a la carte menu, set lunch and dinner menus, the latter both of which will be changed weekly, to keep diners anticipating for the next new creation on the set menus. Chef Alex will also feature an eight-course degustation menu, specially created with the best of seasonal ingredients.



With a deep love and respect for his ingredients, Chef Alex brings a modern, sensuous and bold touch to classic French meat and seafood dishes, as well as desserts. Diners can expect their taste buds to be teased and excited with his creative and lovingly-prepared dishes, such as shredded braised rabbit, served with Arborio rice risotto, mushrooms, olives, tomato and rabbit jus, as well as braised Monkfish, fennel, dried tomatoes croutons and bouillabaisse jus, amongst other delectable savoury offerings, and a Grand Marnier soaked baba, indulgently paired with vanilla-bean whipped cream and dark pools of chocolate sauce.



**Le Lapin**



**Le Canard**



**L'ananas**



## FLEUR DE SEL

*Le restaurant*

Conceptualized to be a comfortable and cosy place for diners to linger, relax and enjoy, Fleur De Sel's interior exudes warmth and quiet sophistication with dark wood panels, beautifully-aged French furniture and quaint touches. Diners are greeted by an elegant bar upon entry and a beautiful open-concept kitchen, where Chef Alex performs culinary magic, takes centre stage in the spacious dining area.

Diners sitting at the six counter seats right next to the open-concept kitchen can view Chef Alex's culinary actions up-close, while enjoying the feeling of being hosted at his personal kitchen. Fleur De Sel also has nine elegant tables where customers can dine in a more intimate setting, as they savour refined classic French dishes and indulge a glass of wine from Chef Alex's carefully-curated wine list, comprising specially procured French labels.

The beautifully furnished restaurant comes complete with an elegant private dining room - an ideal setting for intimate social gatherings and business meetings – which can comfortably accommodate a party of 10 to 12 diners. On prior notice, a customized set menu may be specially designed and prepared for the private function or event.



While waiting to be seated, diners also can order sharing portions of delectable tapas at the bar, as they savour four specially-created Fleur De Sel Cocktails, which are only exclusively available at the restaurant. Diners may like to unwind by Fleur De Sel's charming bar counter to start their lovely evening before indulging in scrumptious French dishes created by Chef Alex.



***Corsair***



***The Olive Branch***



***Fleur De Sel Aperitif***



## FLEUR DE SEL

*Le restaurant*

### **About Fleur De Sel**

Located in a charming shophouse unit on Tras Street, Fleur De Sel is a culmination of Chef Alexandre Lozachmeur's immense love for fine French cuisine and wine, and his years of experience accumulated from working in some of the best five-star establishments in the world. Fleur De Sel features both delectable a la carte and set menus, the latter of which will be changed weekly, depending on the availability of seasonal ingredients.

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