



## FLEUR DE SEL

*Le restaurant*

### **Dîner aux Chandelles at Fleur De Sel**

*Indulge in a candlelit French affair this Valentine's Day*

**SINGAPORE, January 10, 2014** – Exuding warmth and sophistication with its beautifully-aged French furniture and quaint touches, surprise your partner with Chef-owner Alexandre Lozachmeur's exquisite Valentine's Day menus that promise to set the hearts aflutter.

For one night only, Chef Alex has specially curate a luscious eight-course **Dîner à Deux** priced at \$360++ per couple. Alternatively, couples may indulge in the decadent eleven-course **Dîner aux Chandelles**, priced at \$888++ per couple, which comes with a complimentary bottle of bubbly Magnum Delamotte Brut N.V.

While amidst the hush candlelit ambience, couples can feed each other from a sharing portion of each course, beginning with the refreshing appetizers, tantalizing main courses and finally the delectable desserts. Diners can expect their taste buds to be teased and excited with his creative and lovingly-prepared dishes, such as the **Les Saint-Jacques, Le Homard, Le Boeuf**, and **Rose et Champagne**.

Sparing no expense for this special occasion, Fleur De Sel's private room will be magically transformed into an exclusive dining area just for two. Specially furnished with a singular elegant table and intricately-designed chairs, the spacious room has also a plush sofa for the couple to thoroughly enjoy their lavish evening in complete privacy and much romance.

Seduce you taste buds and senses as you wine, dine and whisper sweet-nothings to your loved one this special Valentine's Day. For reservations and dining enquiries, please call +65 6222 6861 or email [reservations@fleurdesel.com.sg](mailto:reservations@fleurdesel.com.sg).

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#### **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.

#### **For media enquiries, kindly contact:**

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## Dîner à Deux

14 February 2014

### **Les huîtres en Amuse Bouche**

Oysters, Cucumber Jelly and sea water espuma

### **Le Foie Gras**

Foie Gras Terrine infused with Port wine, toasted brioche and pan-seared Foie Gras with Duck jus vinaigrette

### **Les Saint-Jacques**

Scallops in two-way; marinated with lemon, olive oil and chives  
Seared scallops with mushrooms purée and Parma Ham

### **Le Cabillaud**

Cod Fish brandade, soft boiled egg, Brown butter and mâche salad

### **Le Homard**

Poached Lobster, charlotte potatoes, tomato and lobster vinaigrette with potato crisp

### **Le Boeuf**

Wagyu Sirloin seared, sautéed baby spinach, Pasta gratin and Bordelaise sauce

### **Rose et Champagne**

Rose Jelly, Champagne granité, candied roses

### **Fraise en Maccaron**

Strawberry Maccaron, Marinated berries and Chantilly cream

### **Coffee or Tea**

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SGD 360.00++ per couple



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## **Dîner aux Chandelles**

14 February 2014

### **Les huîtres en Amuse Bouche**

Oysters, Cucumber Jelly and sea water espuma

### **Le Crab**

Crab seasoned with tartar sauce, crushed avocado, herbs salad and balsamic

### **Le Foie Gras**

Foie Gras Terrine infused with Port wine, toasted brioche and pan-seared Foie Gras with Duck jus vinaigrette

### **Les Saint-Jacques**

Scallops in two-way; marinated with lemon, olive oil and chives  
Seared scallops with mushrooms purée and Parma Ham

### **La Truffe et Pomme de Terre**

Fork mashed potato, chives, truffle and mushroom sauce

### **Le Cabillaud**

Cod Fish brandade, soft boiled egg, Brown butter and mâche salad

### **Le Homard**

Poached Lobster, charlotte potatoes, tomato and lobster vinaigrette with potato crisp

### **Le Porc**

Slow cooked pork belly glazed with honey and mustard sauce

### **Le Boeuf**

Wagyu Sirloin seared, sautéed baby spinach, Pasta gratin and Bordelaise sauce

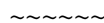
### **Rose et Champagne**

Rose Jelly, Champagne granité, candied roses

### **Fraise en Maccaron**

Strawberry Maccaron, Marinated berries and Chantilly cream

### **Coffee or Tea**



SGD 888.00++ per couple

Inclusive of a complimentary bottle of Magnum Delamotte Brut N.V