



FLEUR DE SEL

Le restaurant

Joyeux Anniversaire!

As Fleur De Sel "Makes a Wish" on this special September evening

SINGAPORE, July 23, 2014 – Celebrating its first anniversary, the folks at Fleur De Sel are sharing this happy occasion with much significance and joy. For one evening only on 6th September, Fleur De Sel will be partnering with Make-A-Wish Foundation® Singapore to sponsor a wish and help a child's dream come true.

A specially curated **Fete d'anniversaire** six-course menu, together with wine pairing, will be priced at \$250++ per person. The year old FDS will pledge all evening's proceeds to the foundation and diners are invited to be part of this meaningful gesture as Chef Alex presents the cheque to the officials that night.

Being a proud father of two lovely children, Chef Alex has a special affinity to children and would like to take this opportunity to contribute back to society. Sharing the same sentiments and philosophy of the Power of a Wish, he believes that to be able to grant a wish, however small it may be, will create a positive impact on the child and empower him/her to feel loved and confident while battling against their illnesses.

Dining in an opulent ambience, diners can look forward to indulge in Fleur De Sel's classic and heartwarming French dishes. Each dish will be presented with its unique accompaniment of fleur de sel (salt) and paired with a glass of exquisite French wine that Chef Alex has specially selected for the evening. Diners will be hosted at a long table, where everyone will wine, dine and make merry together.

So make this Saturday evening a positively impactful one with your companions and make one lucky child feel blessed and special. Reservations are highly recommended, please call +65 6222 6861 or email reservations@fleurdesel.com.sg.

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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Fete d'anniversaire

6 September 2014

Amuse Bouche

Warm Potato espuma, bacon, onion and truffle

Champagne Chapuy Brut Tradition N.V.

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## **La Langoustine**

Langoustine parfait, Herring Eggs, bisque emulsion

Patrick Piuze Chablis Terroir de Chablis 2012

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Le Canard

Duck Tourte with Duck breast, Foie Gras mushrooms and truffle jus

Marc Kreydenweiss Moenchberg Grand Cru Pinot Gris 2007

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## **Le Turbot**

Pan Seared French Turbot, leek fondue button mushrooms and nage sauce

Domaine des Roches Neuves Insolite 2010

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Le Pigeon

Roasted French Pigeon, ratte potatoes pearl onion, lardons and pigeon jus

Domaine Breton Beaumont 2011

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## **Le Fromage**

Fleur de Maquis, Calvados Camembert, Comté homemade chutney and Fleur de Sel bread

Chateau de Chantegrive Blanc 2010

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Le Chocolat

Chocolate and Pralines layers, fleur de sel caramel chocolate sauce and ice cream

Domaine de Souch Jurancon Moelleux Cuvee Marie Kattalin 2006

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## **Coffee or Tea**

**SGD 250.00++ per pax**