



FLEUR DE SEL

Le restaurant

Fleur de Sel Turns 3!

SINGAPORE, August 4, 2016 – As Fleur de Sel celebrates its 3rd Anniversary on 9 September 2016 with a specially curated six-course wine pairing dinner menu at S\$270 Nett per person, it will pledge all evening's proceeds to benefit World Vision International's Sponsor A Child Programme.

Fleur de Sel is aiming to sponsor 3 children from West Bank, Ethiopia and Nepal.

In 2015, Fleur de Sel celebrated its 2nd Anniversary and raised over S\$30,000 to support Habitat for Humanity Singapore's StarBuilders Programme.

This year, diners can look forward to indulge in Fleur de Sel's heartwarming French dishes along with exquisite selection of French wines. Diners will be hosted at a long table where everyone will wine, dine and make merry together.

For reservation please contact us at reservations@fleurdesel.com.sg or call us at +65 6222 6861

ABOUT FLEUR DE SEL

Located in a charming shophouse unit on Tras Street, Fleur De Sel is the 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, including the Spoon restaurants and Alain Ducasse Au Plaza Athénée, alongside world-acclaimed chef, Alain Ducasse.

ABOUT WORLD VISION INTERNATIONAL

World Vision is a Christian humanitarian organisation dedicated to working with children, families, and their communities worldwide to reach their full potential by tackling the root causes of poverty and injustice. Working in nearly 100 countries around the world, we serve all people, regardless of religion, race, ethnicity, or gender.

SPONSOR A CHILD PROGRAMME

World Vision's Child Sponsorship Programme tackles the root causes of poverty in the lives of children, families and their communities, empowering them to achieve self-sufficiency.

For S\$45 a month, you can provide a child basic needs in five areas: food security, water and sanitation, health and nutrition, education and economic development. Resources are pooled together for community projects that cover these needs.

Additionally, you will get to correspond with your sponsored child, and visit the community where your child lives and meet him/her face-to-face!

FETE D'ANNIVERSAIRE

9 September 2016

AMUSE BOUCHE

WARM POTATO ESPUMA, CARAMELIZED SHALLOTS
AND FOIE GRAS GOUGÈRE

Champagne Henri Giraud, Esprit

~~~~~

## LES LANGOUSTINES

SLIGHTLY COOKED LANGOUSTINES, CRUSTACEAN CREAM,  
AVRUGA AND HERBS SALAD

*Domaine des Roches Neuves, Insolite 2010*

~~~~~

LE CANARD

DUCK PITHIVIER WITH DUCK BREAST, FOIE GRAS,
MUSHROOMS AND TRUFFLE SAUCE

Domaine Sequinot-Bordet, Chablis 1er Cru Vaillons 2013

~~~~~

## LE TURBOT

SEARED BRITTANY TURBOT 'MATELOTTE' STYLE,  
PARSLEY PUREE, SMOKED PORK BELLY, MUSHROOM AND RED WINE SAUCE

*Alphonse Mellot, Sancerre Rouge La Moussière 2012*

~~~~~

LE PIGEON

SLOW COOKED AND ROASTED FRENCH PIGEON,
STUFFED CABBAGE AND PIGEON SAUCE

Chateauneuf du Pape red, Domaine de Marcoux 2011

~~~~~

## LE FROMAGE

FRENCH CHEESES SERVED WITH FLEUR DE SEL BREAD

*Port Wine Quinta Do Vale Meão 2013*

~~~~~

LE GATEAU D ANIVERSAIRE

CHOCOLATE AND HAZELNUT BIRTHDAY CAKE,
FLEUR DE SEL CARAMEL AND CHOCOLATE SAUCE

Port Wine Quinta Do Vale Meão 2013

~~~~~

## COFFEE OR TEA

*SGD 270.00 nett per person*