



FLEUR DE SEL
Le restaurant

CHRISTMAS SET DINNER

December 2018

Amuse Bouche

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

Home made French Duck foie gras terrine, black truffle brioche,  
Truffle vinaigrette salad

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Le Potiron

Butternut squash velouté, marinated Hokkaido scallops
with chives and croutons

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#### **Les Pommes de Terre et Truffe**

Fork mash French ratte potatoes with Perigord black truffle, chives,  
mushrooms and truffle sauce

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Le Homard

Sautéed Maine lobster with pearl onion, tomatoes,
Black truffle and bisque

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#### **La Dinde**

Slow cooked stuffed Turkey breast with foie gras,  
Sautéed Chestnuts, lardons, brussels sprouts and chicken truffle jus

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Le Chocolat

70% Dark chocolate truffle, chocolate mousse, sable biscuit,
caramel, gingerbread ice-cream and eggnog sauce

S\$148++ per person

S\$276++ per person with wine pairing