



FLEUR DE SEL
Le restaurant

CHRISTMAS SET LUNCH

December 2018

Amuse Bouche



Le Foie Gras de Canard

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



Les Saint-Jacques

Pan seared Hokkaido Scallops, Butternut squash, Arugula,
Parma ham Brittle and truffle chicken jus



La Dinde

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



Le Chocolat

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

S\$58++ per person