

## FLEUR DE SEL SET DINNER

### **Le Boeuf**

Australian grass-fed beef tenderloin tartare  
seasoned with herbs and condiments, bread crisp,  
petite salade

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### **Le Homard**

Boston Lobster bisque, lobster tartare with  
sour cream and croutons

Or

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

Seared duck liver, caramelized green apple  
and duck jus vinaigrette

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### **Le Lapin**

Homemade tagliatelle pasta, shredded braised  
Rabbit with mushrooms, olives, tomato  
and cream sauce

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### **La Truite**

Slow cooked Tasmanian ocean Trout, cauliflower  
purée, herbs salad and chicken jus

Or

### **Le Canard**

Slow cooked and seared French duck breast,  
mashed potato with apple, figs,  
cherry and duck jus

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### **Le Baba**

Grand Marnier liquor baba, and Tahitian vanilla  
bean whipped cream, served with chocolate sauce

*\$108.00++per person*

*\$206.00++per person with wine pairing*

## FLEUR DE SEL DEGUSTATION

### **Le Crabe**

Atlantic Crab, seasoned like a tartar, fork mashed  
avocado, Espelette bread crisp, balsamic sorbet  
and herbs salad

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### **La Brandade**

Stewed Brittany cod fish, soft boiled egg,  
croutons and brown butter

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### **Les Ravioles du Dauphiné**

Mini emmental and comté raviolis,  
creamy artichoke and truffle sauce  
with Parmesan cheese

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### **Les Saint-Jacques**

Pan seared Hokkaido scallops, mushrooms purée,  
Arugula, Parma ham brittle and chicken jus

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### **Le Homard**

Poached Maine Lobster in bisque sauce,  
fork mashed ratte potatoes with  
black truffle puree and chives

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### **L'Agneau**

Slow cooked and roasted Welsh lamb rack, garlic  
confit, potato gratin and rosemary jus

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### **Les Fromages**

Selection of French cheese served with condiments

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### **Le Fruit de la Passion**

Passion fruit parfait, marinated pineapple and  
mango with coriander, coconut ice cream

*\$168.00++per person*

*\$306.00++per person with wine paring*