

## EXECUTIVE SET LUNCH

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

Seared duck liver, caramelized green apple  
and duck jus vinaigrette

Or

### **Le Homard**

Boston lobster bisque, lobster tartar  
with sour cream and croutons

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### **Le Cabillaud**

Seared Atlantic cod fish, parsnip purée, braised  
fennel and salad, lemon butter sauce

Or

### **Le Boeuf**

Seared Australian grass-fed beef tenderloin,  
Sand Carrots purée, oven baked butternut squash  
and portobello mushroom, Cambodian green  
peppercorn sauce

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### **Le Chocolat**

Weiss dark chocolate and pralines layers,  
fleur de sel caramel and chocolate sauce with  
home made chocolate and cognac ice cream

Or

### **Le Baba**

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

*S\$48.00++ per person*

## FLEUR DE SEL SET LUNCH

### **La Brandade**

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

Or

### **Le Boeuf**

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

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### **Les Saint-Jacques**

Pan seared Hokkaido Scallops, mushroom purée,  
Arugula, Parma ham Brittle and truffle jus

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### **Le Canard**

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

Or

### **Le Boeuf**

Braised Irish beef short rib, caramelized shallots,  
organic carrots and mustard red wine sauce

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

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

*S\$58.00++ per person*