

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, ratatouille, basil pesto,  
Parma ham brittle and herbs salad

Or

### **Le Boeuf**

Seared Australian grass-fed beef tenderloin,  
grilled sucrine lettuce, dried tomatoes, kalamata  
olives and 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

Le Pâté en Croûte

Home made Pâté en Croûte of French duck meat,
yellow chicken and foie gras
with vegetables in vinaigrette

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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La Lotte

Braised Brittany Monkfish, sauté endives
with chicken truffle sauce

Or

La Caille

Slow cooked and seared French quail, sauté
mushrooms, mashed potatoes and mustard sauce

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### **Les Fruits Rouge**

Sauté mixed berries with butter and sugar, crumble  
and Fromage blanc sorbet

*S\$58.00++ per person*