

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

Les Tomates

Cold Heirloom tomato soup, marinated Atlantic
crab, extra virgin olive oil

Or

Le Boeuf

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

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### **L'asperge**

Poached Provençal white asparagus, mushrooms,  
Parma Ham and chicken jus

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Le Poulpe

Braised Mediterranean Octopus, violin zucchini,
olive and tomatoes

Or

Les Ris de Veau

Crispy fried veal sweetbread, cauliflower purée,
organic carrots and herbs

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### **La Rhubarbe**

Poached rhubarb, orange sorbet,  
mint and raspberry sauce

*S\$58.00++ per person*