

EXECUTIVE SET LUNCH

Le Foie Gras de Canard

Pan seared duck liver, Solliès figs compote
and caramelized Solliès figs, duck jus vinaigrette

Or

Le Homard

Boston Lobster bisque, lobster parfait,
Avruga caviar

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### **La Sole**

Seared Atlantic lemon sole, dulce seaweed,  
bouchot mussels in marinère sauce

Or

### **Le Boeuf**

Seared Australian grass-fed beef tenderloin,  
grilled sucrine lettuce, carrot purée and  
Cambodian green peppercorn sauce

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Le Chocolat

Weiss 70% dark chocolate ganache,
chocolate truffle, chocolate sponge,
fleur de sel caramel and chocolate sauce with
home made chocolate cognac ice cream

Or

Le Baba

Rum baba, Tahitian vanilla bean whipped cream
and dried pineapples

S\$48.00++ per person

FLEUR DE SEL SET LUNCH

Les Escargots

Snails croquettes, Italian parsley sauce
and garlic chips

Or

Le Boeuf

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

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### **La Saint-Jacques**

Pan seared Hokkaido scallop,  
eggplant purée, Girolle mushrooms sautéed with  
garlic and parsley, chicken jus

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La Lotte

Oven roasted Atlantic Monkfish, sautéed spinach,
baby potatoes, Kalamata olives,
dried tomatoes and beurre blanc sauce

Or

Le Canard

2-hour Slow cooked and pan seared
French duck breast à l'Orange with mashed potato
and orange duck sauce

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### **L'Opera**

Opera cake layered with coffee butter cream,  
chocolate ganache, chocolate sponge  
and coffee ice cream

*S\$58.00++ per person*