

## **EXECUTIVE SET LUNCH**

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

Pan seared duck liver, grapes and Granny Smith apple compote and duck jus vinaigrette

Or

### **Le Homard**

Boston Lobster bisque, lobster parfait, Avruga caviar and celery cress

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### **Le Calamar**

Poached squid stuffed with tiger prawns and red capsicum, Watercress sauce and garlic chips

Or

### **Le Boeuf**

Seared Australian grass-fed beef tenderloin, roasted butternut squash, parsnip, salsify, Dijon mustard and red wine sauce

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### **Le Chocolat**

Weiss 70% dark chocolate mousse, chocolate cream, chocolate feuilletine with home-made Gianduja chocolate ice cream

Or

### **Le Baba**

Dark Rum baba, Tahitian vanilla bean whipped cream and Passion fruit

*S\$48.00++ per person*

## **FLEUR DE SEL SET LUNCH**

### **L'asperge**

Loire Valley white asparagus soup, poached asparagus tip, croutons, grated dried and compressed Kaviari caviar

Or

### **Le Boeuf**

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

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### **Les Pâtes Fraiche**

Home-made tomato pasta, braised Australian lamb shoulder, extra virgin olive oil, garlic, Italian parsley and red long chili

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### **Le Cabillaud**

Steamed Atlantic cod fish, braised celeriac, Kalamata olives tapenade and truffle cream sauce

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### **Les Fruits Rouge**

Blueberries, raspberries and strawberries marinated with mint, home-made passionfruit sorbet, crisp meringue and strawberry sauce

*S\$58.00++ per person*