

FLEUR DE SEL SET LUNCH

Les Canapés

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### **Le Boeuf**

Australian grass-fed beef tenderloin tartar seasoned with herbs and condiments

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Les Ravioles du Dauphiné

French small cheese raviolis, creamy baby spinach sauce, smoked pork belly lardons and aged Parmesan cheese

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### **Le Calamar**

Prawns and capsicum stuffed squid poached in tomato sauce and dill oil

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La Pomme

Granny Smith apple compote with mascarpone cream, crumble and Basil lemon sorbet

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### **Petit Fours**

*S\$78.00++ per person*

*additional \$78.00++ per person for wine pairing*

## DEGUSTATION SET LUNCH

### **Les Canapés**

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Le Foie gras de Canard

Home made duck liver terrine, shine muscat, thyme sable biscuit and toast

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### **Le Homard**

Boston lobster bisque, lobster tartare with chives, garlic croutons and Avruga caviar

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La Saint-Jacques

Seared Hokkaido scallop, watercress purée, saffron broth with poached daikon

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### **La Legine**

Seared Atlantic Toothfish, sauteed mini ratatouille and Chateau d'Estoublon extra virgin olive oil

Or

### **L'Agneau**

2 hours slow cooked and roasted Welsh lamb racks, mushroom raviolis, grilled king oyster mushroom and rosemary red wine sauce

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Le Baba

Rum soaked baba glazed in passionfruit juice and Tahitian vanilla whipped cream

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### **Petit Fours**

*S\$98.00++ per person*

*additional \$98.00++ per person for wine pairing*