



FLEUR DE SEL
Le restaurant

**FLEUR DE SEL
SET DINNER**

Les Canapés

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**Le Boeuf**

Angus beef tenderloin tartar, balsamic purée  
and bread crisp

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Les Ravioles

Mini French comté and emmental cheese raviolis,
creamy Parmesan cheese and black truffle sauce

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**La Lotte**

Poached Brittany monkfish, saffron potatoes  
watercress and spinach sauce

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L'Agneau

2-Hour slow cooked and seared Welsh Lamb rack,
mini ratatouille, Dijon mustard and rosemary red
wine sauce

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**les Fraises**

French Gariguettes strawberries marinated with  
lime and mint, mascarpone cream, rhubarb sorbet

*\$148.00++ per person  
additional \$98.00++ per person for wine pairing*

**DEGUSTATION  
SET DINNER**

**Les Canapés**

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Le Crabe

Atlantic crab seasoned with tartar sauce,
avocado purée, espelette croutons, herbs salad
and balsamic sorbet

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**Le Foie gras**

Seared Duck foie gras, braised rhubarb and  
balsamic vinegar purée

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Le Homard 1er service

French white asparagus poached, lemon purée
Parma ham and hollandaise sauce

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**Le Homard 2e service**

Lobster tail poached, green peas purée, baby carrot  
and extra virgin olive oil

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Le Pigeon

2-Hour slow cooked and Roasted French pigeon,
Cauliflowers, caramelized shallots, red wine sauce

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**Le Baba**

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

*\$198.00++ per person  
additional \$148.00++ per person for wine pairing*

*Guests with known food allergies or intolerances may contact our service associates for assistance.  
Prices are quoted in Singapore dollars and are subject to 10% service charge and prevailing Goods and Services Tax.*