



FLEUR DE SEL
Le restaurant

**FLEUR DE SEL
SET LUNCH**

Les Canapés

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**Les Asperges**

French white asparagus soup, poached asparagus head, smoked eel and croutons

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Les Ravioles

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

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**Le Boeuf**

Braised wagyu beef tongue in tomato sauce, ratte potatoes and cornichon

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Les Fraises

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

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

**DEGUSTATION
SET LUNCH**

Les Canapés

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**Le Boeuf**

Angus beef tenderloin tartar, balsamic purée and bread crisp

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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, saffron potatoes watercress and spinach sauce

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Le Bar

Seared Seabass, green peas purée, baby carrot and basil extra virgin olive oil

Or

Le Canard

2-Hour slow cooked and seared French duck breast, mini ratatouille, Dijon mustard and rosemary red wine sauce

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**Le Baba**

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

*S\$98.00++ per person  
additional \$98.00++ 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.*