



RESTAURANT . BAR

## EXECUTIVE LUNCH

*13 March till 24 March 2017*

### APPETIZER

#### **ROASTED ANGUS BEEF SALAD**

*Cucumber, Coriander, Mint, Toasted Peanuts, Chili and Rojak Flower Dressing*

*or*

#### **SEARED ATLANTIC SCALLOPS** [add: \$8<sup>++</sup>]

*Green Pea, Crispy Bacon and Crème Fraiche*

*or*

#### **PAN FRIED FOIE GRAS** [add: \$8<sup>++</sup>]

*Apricot Puree, Toasted Seeds*

*or*

### SOUP OF THE DAY

### MAIN COURSE

#### **GRILLED FILLET OF HALIBUT**

*Tomato, Chermoula and Fregula Broth*

*or*

#### **BRAISED DORPER LAMB PITHIVIER**

*Pickled Baby Carrots, Hazelnuts and Lamb Jus*

*or*

#### **GRILLED VENISON RACK** [add: \$12<sup>++</sup>]

*Roasted Beets, Lentils, Kale and Sauce Poivrade*

### SIDES

**TRUFFLE SHOESTRING FRIES WITH PARMESAN AND PARSLEY**

**\$12**

#### **FLUTES Restaurant.Bar**

93 Stamford Road, #01-02

Singapore 178897

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DESSERT

**BUTTERMILK PANNA COTTA**

*Textures Of Strawberries and Rhubarb*

*or*

**CHOCOLATE FONDANT TARTLET**

*Banana, Peanut, Popcorn, Salted Caramel*

*or*

**STICKY DATE PUDDING**

*With Butterscotch Sauce and Vanilla Ice-Cream*

*or*

**CARROT CAKE**

*Cheesecake Mousse, Walnut and Mandarin, Black Sesame Ice-Cream*

*or*

**CHOCOLATE, HAZELNUT & RASPBERRY**

*Milk, Dark and Bitter Chocolate, Hazelnuts, Raspberry Granita*

*or*

**CHEESE OF THE DAY** [add: \$5<sup>++</sup>]

*Wafer Cracker, Fruit Compote*

*Available Monday to Friday, except Public Holidays*

*2 courses at \$34<sup>++</sup>; 3 courses at \$39<sup>++</sup>*

*Wine pairing additional \$50<sup>++</sup>*

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