



RESTAURANT . BAR

EXECUTIVE LUNCH

14 August till 25 August 2017

APPETIZER

YELLOWFIN TUNA TARTARE

Harissa Tataki, Cucumber Broth, Yuzu Mayonaise

or

GRILLED ATLANTIC SCALLOPS [add: \$8⁺⁺]

Purple Cauliflower, Iberico Lomo and Celery

or

PAN FRIED FOIE GRAS [add: \$8⁺⁺]

“Sangria Garnish”

or

SOUP OF THE DAY

MAIN COURSE

STEAMED SNAPPER FILLET

Avocado, Celeriac and Crab Remoulade, Hazelnut Dressing

or

DUCK BREAST

Beetroot, Baby Turnip and Blueberry

or

RANGERS VALLEY WAGYU STRIPLOIN [add: \$12⁺⁺]

Potato Mille Feuille, French Mushrooms, Jerusalem Artichoke, Sauce Perigord

SIDES

TRUFFLE SHOESTRING FRIES WITH PARMESAN AND PARSLEY

\$12

FLUTES Restaurant.Bar

93 Stamford Road, #01-02

Singapore 178897

Tel: 6338 8770 Fax: 6338 8780

URL: [Http://www.flutes.com.sg](http://www.flutes.com.sg)

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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⁺⁺]

Wafer Cracker, Fruit Compote

Available Monday to Friday, except Public Holidays

2 courses at \$34⁺⁺; 3 courses at \$39⁺⁺

Wine pairing additional \$50⁺⁺

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