



RESTAURANT . BAR

## EXECUTIVE LUNCH

*9th October till 20<sup>th</sup> October 2017*

### APPETIZER

#### **TARTARE OF KANGAROO**

*Goats Cheese, Pickled Beets*

*or*

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

*Curry-Scent Lobster Bisque, Zucchini*

*or*

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

*'Sangria Garnish'*

*or*

### SOUP OF THE DAY

### MAIN COURSE

#### **TEMPURA OF GARFISH**

*Fennel, Green Bean Salad, Yuzu Butter Sauce*

*or*

#### **BRAISED RABBIT**

*Pappardelle Petit Pois, French Mushroom & Reggiano*

*or*

#### **BLACKMORE WAGYU SKIRT STEAK** *[add: \$12<sup>++</sup>]*

*Salt Baked Celeriac, Baby Leek, BBQ Sauce*

### 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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