



EXECUTIVE LUNCH

06th November till 17th November 2017

APPETIZER

RAVIOLI OF BRAISED DORPER LAMB

Green Peas, Parmesan Cream and Lamb Jus

or

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

Sweetcorn, Espelette

or

PAN FRIED FOIE GRAS [add: \$8⁺⁺]

Poached Berries and Gingerbread

or

SOUP OF THE DAY

MAIN COURSE

GRILLED FILLET OF SALMON

Cashew Hummus, Pomegranate, Dukkah

or

GRILLED CORN FED CHICKEN BREAST

Asparagus, Carrots, Raisin, Chicken Jus Lie

or

BLACKMORE WAGYU FLANK [add: \$12⁺⁺]

Mushroom Ketchup, French Mushrooms, Sarawak Pepper Sauce

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)

E-mail: flutes@flutes.com.sg



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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