



RESTAURANT . BAR

EXECUTIVE LUNCH

02 January till 12 January 2018

APPETIZER

TARTARE OF YELLOWFIN TUNA

With Beetroot and Horseradish

or

SEARED ATLANTIC SCALLOPS *[add: \$8⁺⁺]*

Grilled Pork Belly, Fig Jam, Chicken Essence

or

PAN FRIED FOIE GRAS *[add: \$8⁺⁺]*

Poached Peach, Pistachio

or

SOUP OF THE DAY

MAIN COURSE

GRILLED ORGANIC WELSH LAMB RUMP

Minted Pea Puree, Baby Vegetables, Slow Cooked Potato

or

GRILLED FILLET OF SNAPPER

Local Greens, Yellow Curry, Toasted Rice

or

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

Roasted Salsify, Smoked Garlic Mash, King Oyster Mushroom

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

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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

ROASTED WHOLE GRANNY SMITH APPLE CRUMBLE

Salted Caramel Ice-Cream

or

BREAD & BUTTER PUDDING

Whisky Raisins, Vanilla Ice-Cream

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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