



RESTAURANT . BAR

## EXECUTIVE LUNCH

12<sup>th</sup> February till 23<sup>rd</sup> February 2018

### APPETIZER

#### **TARTARE OF SALMON**

*Tapoica Cracker, Avocado - Wasabi Puree*

*or*

#### **SPENCER GULF PRAWNS** [add: \$8<sup>++</sup>]

*Konbu Butter and Petit Pois*

*or*

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

*Balsamic Poached Cherries, Pain d'Espice*

*or*

### SOUP OF THE DAY

### MAIN COURSE

#### **BRAISED ORGANIC LAMB BRIK**

*Parsnip Puree, Roasted Root Vegetables, Lamb Jus*

*or*

#### **SQUID INK LINGUINI**

*Spring Bay Mussels, Garlic, Chilli, Parsley*

*or*

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

*Celeriac, Pearl Onion, Sauce Bordelaise*

### SIDES

**TRUFFLE SHOESTRING FRIES WITH PARMESAN AND PARSLEY**

**\$12**

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

93 Stamford Road, #01-02

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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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