



FLUTES

RESTAURANT . BAR

## EXECUTIVE LUNCH

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

### APPETIZER

#### MISO-CURED SALMON

*Tempura Oyster, Wasabi Mayonnaise, Pickled Radish*

or

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

*Sweetcorn Velouté, Crispy Chicken Skin, Curry Oil*

or

#### PAN FRIED FOIE GRAS [add: \$8++]

*Raspberry, Hibiscus Gel, Blinis*

or

### SOUP OF THE DAY

### MAIN COURSE

#### SOURDOUGH-CRUSTED GARFISH

*Zucchini, Green Pea and Olive, Tomato Sugo, Basil*

or

#### CONFIT DUCK LEG

*Roasted Heirloom Carrots, Blackberry, and Orange*

or

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

*Celeriac, Pearl Onion, Sauce Bordelaise*

*(served medium)*

### SIDES

TRUFFLE SHOESTRING FRIES WITH PARMESAN AND PARSLEY

\$12

**FLUTES Restaurant.Bar**

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DESSERT

**LEMON MERINGUE**

*Corsican Lemon, Parfait, Raspberry*

*or*

**CHOCOLATE MATCHA FONDANT TART**

*Matcha Ice Cream and Red Bean*

*or*

**COCONUT PANNA COTTA**

*Mango, Lychee, Passionfruit and Mint*

*or*

**APPLE & PEAR CRUMBLE**

*Salted Caramel Ice Cream*

*or*

**GUANAJA CHOCOLATE MOUSSE**

*Peanut Butter Caramel Mousse, Peanut Praline and Popcorn*

*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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