



RESTAURANT . BAR

EXECUTIVE LUNCH

09th April till 20th April 2018

APPETIZER

TARTLET OF CHERRY TOMATOES

With Stracciatella di Burrata, Olive and Basil

or

GRILLED SPENCER GULF PRAWNS *[add: \$8⁺⁺]*

Konbu Butter, Green Pea

or

PAN FRIED FOIE GRAS *[add: \$8⁺⁺]*

Poached Berries, Gingerbread

or

SOUP OF THE DAY

MAIN COURSE

RAINBOW TROUT FILLET

Fennel, Green Bean Salad, Beurre Blanc, Salmon Pearls

or

SALAD OF GRILLED LAMB TENDERLOIN

Parsnip Crème, Sumac, Pickled Cucumber, Radish

or

IBERICO PORK TOMAHAWK *[add: \$12⁺⁺]*

Caramelised Jerusalem Artichoke Puree, Salad of Blue Swimmer Crab and Sweetcorn

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)

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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⁺⁺]

Wafer Cracker, Fruit Compote

Menu subject to change

Available Monday to Friday, except Public Holidays

2 courses at \$34⁺⁺; 3 courses at \$39⁺⁺

Wine pairing additional \$50⁺⁺

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