



RESTAURANT . BAR

EXECUTIVE LUNCH

10 September till 21 September 2018

APPETIZER

BURRATA, FIG & PROSCIUTTO

With Aged Balsamic

or

SEARED ATLANTIC SCALLOPS [add: \$8⁺⁺]

Caramelised Cauliflower, Cauliflower Couscous, Raisin and Sherry Puree

or

PAN FRIED FOIE GRAS [add: \$8⁺⁺]

Poached Cherries, Pain d'Espices

or

SOUP OF THE DAY

MAIN COURSE

GRILLED FILLET OF THREADFIN

Zucchini, Peas and Basil, Sauce Américaine

or

CRISPY TWICE COOKED PORK HOCK

*Thai Mango and Local Herb Salad,
Raspberry & Ginger Flower Caramel*

or

GRILLED BLACKMORE TRI TIP [add: \$12⁺⁺]

(served medium)

Jerusalem Artichoke Puree, Caramelised Shallots, Kalettes, Sauce Perigord

SIDES

TRUFFLE SHOESTRING FRIES WITH PARMESAN AND PARSLEY

\$12

DESSERT

LEMON MERINGUE

Corsican Lemon, Parfait, Raspberry

or

FLUTES Restaurant.Bar

93 Stamford Road, #01-02

Singapore 178897

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FLUTES

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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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