



RESTAURANT . BAR

## EXECUTIVE LUNCH

*08 October till 19 October 2018*

### APPETIZER

#### **SALMON CROQUETTE**

*Lemon and Dill Butter Sauce, Baby Herb Salad*

*or*

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

*Hibiscus Blueberries, Ginger Bread*

*or*

#### **SEARED SCALLOPS** [add: \$8<sup>++</sup>]

*Mastertock Braised Bangalow Pork Belly, Broccoli Flower, Puffed Rice*

*or*

### SOUP OF THE DAY

### MAIN COURSE

#### **FRENCH COCKEREL**

*Roasted Potato, Charred Baby Leek, Spring, Peas, Tarragon Gravy*

*or*

#### **PAN ROASTED JOHN DORY FINGER**

*Port Philip Bay Mussels, Pumpkin, Raisin Cauliflower and Curry*

*or*

#### **BARISED O'CONNOR SHORTRIB** [add: \$12<sup>++</sup>]

*Salt-Baked Carrot, Bone Marrow, Chanterelle, Rye Crumble, Shallot*

### SIDES

#### **TRUFFLE SHOESTRING FRIES WITH PARMESAN AND PARSLEY**

\$12

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

93 Stamford Road, #01-02

Singapore 178897

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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*

*Menu subject to change*

*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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