



FLUTES

RESTAURANT . BAR

EXECUTIVE LUNCH

8 April till 18 April 2019

APPETIZER

ORA KING SALMON GRAVLAX

Finger Lime and Yuzu Dressing

or

PAN FRIED FOIE GRAS *[add: \$8⁺⁺]*

Poached Cherries and Gingerbread

or

SPENCER GULF PRAWNS *[add: \$8⁺⁺]*

Garlic Leaf Puree and Baby Herbs

or

SOUP OF THE DAY

MAIN COURSE

CORN FED CHICKEN BREAST

Sweet Potato Puree, Quinoa, Okinawa Spinach and Chicken Jus

or

FILLET OF GOLD BAND SNAPPER

Shellfish Risotto, Petit Pois and Shellfish Oil

or

SOY BRAISED MAYURA BRISKET *[add: \$12⁺⁺]*

Pumpkin Puree, Textures of Shallot and Thai Herbs

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)

E-mail: flutes@flutes.com.sg



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DESSERT

RHUBARB & APPLE CRUMBLE

With Vanilla Ice-Cream

or

MAROU CHOCOLATE FONDANT

Chocolate Mousse, Raspberry and Pistachio

or

YOGHURT PANNA COTTA

Strawberry, Watermelon, Rojak Flower Granita

or

YUZU TART

Citrus, Passionfruit and Basil

or

SOURSOP BAKED ALASKA

Fruits & Flowers

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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