



RESTAURANT . BAR

***Dining with my One and Only***

*Sunday 14 February 2021*

*Lunch Menu*

*\$228<sup>++</sup> per couple*

***Shark Bay Blue Swimmer Crab Salad***

*Cucumber and Avocado*

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***Spencer Gulf Prawn***

*Pumpkin and Curry*

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***Panko Ben Pethick's Abrolhos Islands Dhufish***

*Green Pea and Lovage Emulsion, Baby Herbs and Blossoms*

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***Rangers Valley Wagyu Striploin***

*Potato Pavé, Caramelised Jerusalem Artichoke Puree, French Mushrooms,  
Black Winter Truffle  
(served medium)*

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***Textures of Chocolate, Pistachio and Rose***

*For reservations, call 63388770 or email [flutes@flutes.com.sg](mailto:flutes@flutes.com.sg)*

*Credit card details will be required*

**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](mailto:flutes@flutes.com.sg)



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## ***Dining with my One and Only***

*Sunday 14 February 2021*

*Dinner Menu, 1<sup>st</sup> seating at 6.00pm (till 8.30pm)*  
*\$288<sup>++</sup> per couple*

### ***Chef's Signature Canape Selection***

*Mushroom Vol-au-Vent with Soft Boiled Quail's Egg, Truffle*  
*Smoked Haddock Croquette, Green Goddess*  
*Beef Tartare Kueh Pie Tee, Kimchi Aioli*

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### ***Spencer Gulf Prawn***

*Pumpkin and Curry*

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### ***Panko Ben Pethick's Abrolhos Islands Dhufish***

*Green Pea and Lovage Emulsion, Baby Herbs and Blossoms*

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### ***Rangers Valley Wagyu Striploin***

*Potato Pavé, Caramelised Jerusalem Artichoke Puree, French Mushrooms,*  
*Black Winter Truffle*  
*(served medium)*

~~~~~

### ***Textures of Chocolate, Pistachio and Rose***

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## ***Dining with my One and Only***

*Sunday 14 February 2021*

*Dinner Menu, 2<sup>nd</sup> seating at 8.45pm  
\$358<sup>++</sup> per couple*

### ***Chef's Signature Canape Selection***

*Mushroom Vol-au-Vent with Soft Boiled Quail's Egg, Truffle  
Smoked Haddock Croquette, Green Goddess  
Beef Tartare Kueh Pie Tee, Kimchi Aioli*

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### ***Shark Bay Blue Swimmer Crab & Avocado***

*Oscietra Caviar, Cucumber, Lemon Myrtle*

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### ***Spencer Gulf Prawn***

*Pumpkin and Curry*

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### ***Panko Ben Pethick's Abrolhos Islands Dhufish***

*Green Pea and Lovage Emulsion, Baby Herbs and Blossoms*

~~~~~

### ***Rangers Valley Wagyu Striploin***

*Potato Pavé, Caramelised Jerusalem Artichoke Puree, French Mushrooms,  
Black Winter Truffle  
(served medium)*

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### ***Textures of Chocolate, Pistachio and Rose***

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### ***Petite Fours***

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