



*Crafting memories to*  
EXCITE, IMPRESS & REVEL

*with fine food, fine wines, fine service in a refined ambience...*



# THE FLUTES EXPERIENCE

A trusted brand with over 20 years of experience hosting thousands of successful corporate events, product launches, round-tables, weddings and other celebrations in between for high-net worth individuals and leading luxury brands.

Our dedicated team of passionate individuals keep themselves up-to-date on the latest trends while bearing in mind the sophisticated classics to provide the most memorable dining experience.

We love what we do and we always do more than expected. Driven by passion and a sense for hospitality, we upkeep our ethos of "***Your happiness is our happiness***".

xoxo,  
Flutes Team

# About FLUTES RESTAURANT

An award-winning restaurant which opened its doors in June 2004, within the quaint and charming old colonial bungalow atop Fort Canning Park. Since then, fine food, fine wines and refined service have been the hallmarks of the Flutes Experience.

We made a monumental move in 2013 to occupy the oldest section of the Singapore's oldest museum, originally built to commemorate Queen Victoria's Golden Jubilee in 1887.

The team is excited to bring forth this acclaimed FLUTES Experience to **Midtown House**, a heritage building which used to house the old Beach Road Police Station. Flutes continues to bring fresh and exciting flavours to our menu, layered with a modern twist, and complemented with an extensive beverage list.





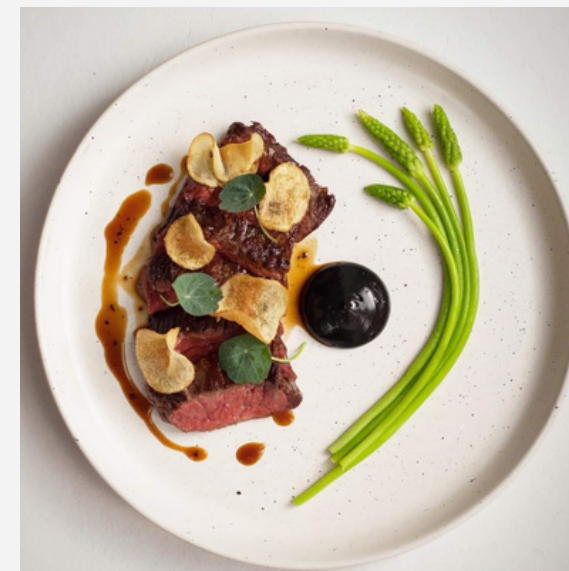
# Savoury OUR CUISINE

**Executive Chef Peter Rollinson** is an Australian native with over 20 years of experience, helming the kitchens of numerous renowned and award-winning establishments before joining FLUTES. His culinary philosophy has always been to let the natural flavours of ingredients shine.

The contemporary European menu curated by Chef Peter focuses on the use fresh seasonal produce, prepared using classic cooking techniques, layered with surprising twists.

Our menus are designed to fit various service formats and cater to different types of functions, including seated degustation menus, cocktails and canapes, private dining within the restaurant, or a Private Chef hire.

As part of our community involvement within the F&B industry, we have also collaborated with other Michelin Chefs such as Tom Sellers (*Restaurant Story, 2-Star, London*) for a month-long Residency and Dave Pynt (*Burnt Ends, 1-Star, Singapore*) at numerous four-hands private events.



**PETER ROLLINSON**  
Executive Chef





# Indulge in OUR WINES

Our extensive beverage list of over 300 wines and spirits is thoughtfully curated by our resident Sommelier and Bar Manager.

Lauded by other restaurateurs and guests, the wine list boasts both **variety** and **accessibility** as we believe that celebrations are never complete without a toast.

Elevate your dining experience and opt for special tipples or mocktails crafted by our in-house bartender.







# Plated Meals

From \$150++ per person

Experience the elegance of a fine-dining restaurant in the intimacy of your chosen setting with our Private Chef Dining Experience. Designed for discerning hosts, we bring culinary artistry and impeccable service to your table.

Savour a 3 to 5-course plated menu\*, thoughtfully crafted with seasonal produce and presented with artistic flair.

Executive Chef Peter will be in attendance throughout your dinner, personally overseeing every detail. For a truly seamless occasion, dedicated service staff can be arranged upon request — allowing you to relax, host with confidence, and impress your guests with unforgettable sophistication.

Bring the FLUTES Experience to your doorstep — whether at home, in your office, or at a private venue of your choice.

*\*Menu for plated meals will be suggested upon inspection of the venue's amenities.*



# Buffet Style Meals

## COLD DISHES

### OPTION A

\$48++ per pax  
(Min. 20 pax)

- Salad of Tomato, Buffalo Mozzarella, Basil and Balsamic
- Smoked Duck Breast with Mango and Coriander Salsa

### OPTION B

\$68++ per pax  
(Min. 20 pax)

- Salad of Tomato, Buffalo Mozzarella, Basil and Balsamic
- Smoked Duck Breast with Mango and Coriander Salsa
- Seafood Salad, Pickled Papaya & Cabbage

## HOT DISHES

- Potato & Cheese Gratin
- Beef Cheek Rendang with Pickled Vegetables
- Turmeric & Lemongrass Boneless Chicken

- Potato & Cheese Gratin
- Beef Cheek Rendang with Pickles
- Turmeric & Lemongrass Boneless Chicken
- Barramundi Fillet, Choy Sum, Black Bean Dressing

## DESSERTS

- Chocolate Tim Tam Tarts
- Fresh Assorted Fruits

- Chocolate Tim Tam Tarts
- Vanilla Panna Cotta with Rhubarb & Strawberry Compote
- Rojak Flower Macarons

We pride ourselves on creating *bespoke* events for you. To discuss themes for buffet decor, or to hire Chef's attendance at your event and other staffing needs, please email us directly at [flutes@flutes.com.sg](mailto:flutes@flutes.com.sg).

We will be glad to assist you in making your event memorable and successful.

*\*Menu subject to change due to seasonal availability.*





# Cocktail Events

**OPTION C:** \$68++ per person (Min. 30 pax)

## SAVOURIES

- Kueh Pie Tee of Yellowfin Tuna, Gochujang, Sesame & Pickled Cucumber
- Lobster & Sesame Toast with Yarra Valley Caviar
- Slow Cooked Onion & Bush Tomato Tartlet, Goat's Cheese and Basil
- Roasted Beetroot & Cashew Cheese Bruschetta with Salt Bush Dukkah
- Bocconcini, Tomato, Basil & Aged Balsamic
- Mussel Escabeche, Cauliflower & Celery

## SWEETS

- Yoghurt Panna Cotta with Strawberry & Rhubarb
- Raspberry & Coconut Tartlet



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We are excited to curate the perfect event for your cocktail soirée!

*\*Menu subject to change due to seasonal availability.*





# Afternoon Tea

## SAVOURIES

- Poached Chicken & Spring Onion Sandwich
- Classic Cucumber Sandwich
- Roast Beef Baguette, Caramelized Onion, Bush Tomato Relish & Cheddar
- Leek & Goat's Cheese Tart with Hazelnut

## SWEETS

- House-Baked Raisin Scones with Vanilla Cream & Strawberry Jam
- Rojak Flower Macarons
- Raspberry Lamingtons
- Chocolate Tim Tam Tartlets

### OPTION D:

All items above, with buffet setup at \$38++ per pax (min. 20 pax)

### OPTION E:

All items above, in individual boxes at \$40++ per pax (min. 20 pax)

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# Grazing Platters

## OPTION F

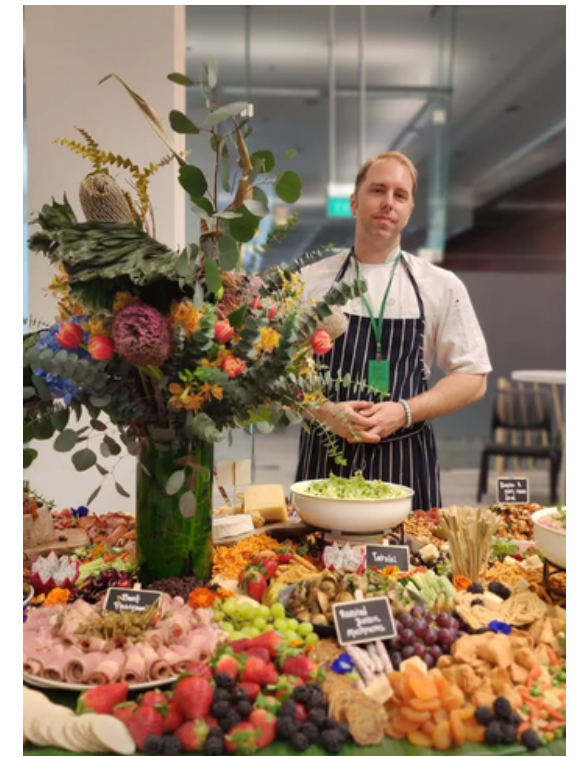
### GOURMET BOX

- \$408++ per set
- Mix of cold cuts, cheeses, nuts, crackers and fruits served in catering boxes
- Serves 15-20 pax

## OPTION G

### GRAZING TABLE

- \$42++ per person
- Grazing feast complete with cold cuts, cheeses, nuts, crackers, dips and fruits plated on a dining table
- Minimum 50 pax



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# Accolades & AWARDS

- Tatler Dining Award “Best Restaurant” 2006 - 2025
- Wine&Dine Singapore Top Restaurants (2-Stars) 2012 - 2021 (*Now Defunct*)
- Tripadvisor Travellers' Choice 2012- 2024
- Chope Diners' Choice (Most Romantic Restaurant)
- AMEX Centurion Card Member Favourite 2015-2025
- CTrip Gourmet List 2019 - 2023

& more....

*“Flutes fills that lacuna in Singapore’s fine-dining scene.  
It is delicious, educational, and interesting.”*

RUBBISH EAT RUBBISH GROW (JUNE 2024)





*Elegance in Every Meal  
Begins with us*

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