

A CLASSIC FRENCH EVENING WITH CHEF ALEXANDRE LOZACHMEUR

Date : 27th October 2016, Thursday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : Fleur de Sel, 64 Tras Street, #01-01, Singapore 079003
Dress Code : Smart Casual
Price : S\$116.00++ (payment by HSBC)
S\$145.00++ (other payment modes)

Menu

Chef's Selection of Canapés

Louis Roederer, Brut Premier

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Lemon Amuse Bouche of the Day

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Le Boeuf

Beef Tartar Seasoned with Herbs and Condiments, Bread Crisp, Petite Salade

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Les Saint-Jacques

Pan Seared Scallop, Mushrooms, Arugula, Parma Ham and Chicken Jus

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Le Lapin

Homemade Pasta, Shredded Braised Rabbit, Mushrooms, Olives, Tomato and Rabbit Jus

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Le Canard

Slow cooked and Seared Duck Breast, Mashed Potato, Apple, Figs, Cherry and Duck Jus

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Les Fromages

Selection of French Cheese Served with Condiments and Fleur de Sel Bread

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Featured Wines

2011 Alain Graillot Crozes Hermitage Blanc
2011 Domaine Breton Trinch Bourgueil
2011 Domaine Leon Barral Faugeres
2008 Cosse Maisonneuve Cahors Les Laquets
2013 Marc Kreydenweiss Andlau Riesling

Freshly Brewed Coffee or Tea

*Menu details accurate as at 12 October 2016 & subject to changes