WHITE TRUFFLE TASTING MENU

White Truffle Egg "Fabergé"
foie gras crème
白松露彩蛋・鴨肝忌廉

*** Boston Lobster Tart**
freshly shaved white truffle・celery root・hazelnut remoulade
波士頓龍蝦撻・新鮮白松露・芹菜頭・榛子蛋黃醬
Krug Grande Cuvée 173ème Édition

*** Cauliflower Velouté**
roasted Hokkaido scallop・white truffle Chantilly
椰菜花忌廉湯・香烤北海道帶子・白松露法式忌廉

Smoked Oyster & White Truffle Risotto
freshly shaved white truffle・bacon foam
煙燻生蠔及白松露意大利飯・新鮮白松露・煙肉泡沫

*** Chilean Sea Bass**
sea urchin raviolo・roasted salsify・wild mushrooms・white truffle sabayon
南極牙魚・海膽意大利雲吞・香烤婆羅門參・野菌・白松露沙巴翁
Chassagne-Montrachet 1er Cru 'Clos Saint Jean', Henri de Villamont
Burgundy, France 2024
or
*** Australian Wagyu Beef Rib-eye**
white truffle pommes mousseline・beetroot confit・shallot jus
澳洲和牛肉眼・白松露薯蓉・油封紅菜頭・紅葱頭汁
Château Angelus, Clos du Milieu, Bordeaux, France 2021

*** White Truffle & Parmesan Soufflé**
white truffle ice cream
白松露巴馬臣芝士梳乎厘・白松露雪糕
or
*** Chef's Selection of Fine French Cheese**
廚師精選法國芝士
Famille Perrin, Muscat Beaumes de Venise, Rhône Valley, France 2022

***** 4-course 1,588 per person / 四道菜每位 1,588
6-course 1,988 per person / 六道菜每位 1,988

Sommelier's Wine Pairing - 3 glasses 688 / 葡萄酒搭配三杯每位 688

(V) Vegetarian 素菜
If you have any food allergies, please inform our staff.
如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。