



## Treasure of White Truffles

### *Appetizers / Soup*

#### **Aburi Argentinian Red Prawn**

soya mustard foam • seaweed • ohba gel • saffron cracker

火炙阿根廷紅蝦

芥末醬油泡沫 • 海藻 • 大葉啫喱 • 番紅花脆片

\$348

#### **Seared Japanese Scallop Carpaccio with Herring Caviar**

crustacean emulsion • pickled vegetables

輕煎日本帶子薄片伴鱈魚子醬

甲殼海鮮濃汁 • 醃蔬菜

\$368

#### **Wild Mushroom Cappuccino with Grilled Porcini**

deep-fried duck foie gras bonbon

野菌泡沫湯伴烤牛肝菌

炸鴨肝丸子

\$298

### *Main Courses*

#### **Roasted French Yellow Chicken Roulade with Iberico Ham**

chicken jus • wild mushrooms • semi-dried tomatoes

烤法國黃油雞卷伴西班牙風乾火腿

香濃雞汁 • 野菌 • 半乾番茄

\$498

#### **Roasted Dutch Veal Tenderloin with Red Wine Reduction**

braised cannellini with pancetta • savoy cabbage dumpling

烤荷蘭牛仔柳配紅酒汁

燴白豆伴意式煙肉 • 皺葉椰菜餛飩

\$498

#### **Oven-baked Patagonian Toothfish Fillet and Australian Prawn with Bouillabaisse Sauce**

hazelnut crumble • lentil du puy • green asparagus

焗巴塔哥尼亞白鱈魚柳併澳洲大蝦配馬賽海鮮汁

榛子金寶 • 扁豆 • 青蘆筍

\$578

#### **Braised Wagyu Beef Cheek in Red Wine Sauce**

homemade rigatoni pasta • seasonal vegetables

紅酒燴和牛面頰

自家製意式大通粉 • 時令蔬菜

\$528

**Additional white truffle at \$128 per 1 gm**

**額外附加白松露每克 \$128**

If you have any food allergies, please inform our staff

如閣下有任何食物敏感，請通知我們的員工