



Black Truffle Menu 2014

SCALLOP SALAD

DRESSED CRAB, TRUFFLE AND CELERIAC MOUSSE

帶子沙律, 醬汁拌蟹肉, 黑松露芹菜頭慕絲

Chablis, Jean-Marc Brocard, Burgundy, France, 2012

PUMPKIN AND PARMESAN SOUP

TRUFFLE AND POTATO ESPUMA

帕瑪芝士南瓜濃湯, 黑松露馬鈴薯泡沫

TRUFFLE FETTUCCINE

ROASTED HALIBUT, MUSHROOM DUXELLES

黑松露潤麵, 伴烤比目魚, 香草雜菌

Pinot Noir, Layer Cake, Central Coast, California, USA, 2011

or

GRILLED GRAIN FED US SIRLOIN ^{AL}

CREAMY POLENTA, ROASTED SQUASH, SHAVED TRUFFLE AND JUS

烤美國穀飼西冷牛扒, 香滑玉米蓉, 烤南瓜, 黑松露片及燒汁

"Tarot", Alpha Box & Dice, Barossa Valley, Australia, 2011

TRUFFLE COMBINATION

STAR ANISE MOUSSE, TRUFFLE WHITE CHOCOLATE ICE CREAM

SMOKED CRUMBLE AND BLACK TRUFFLE CHOCOLATE

“黑松露三重奏”, 茴香慕絲, 黑松露白朱古力雪糕, 煙熏脆餅及黑松露朱古力

Sherry Oloroso "Solera", Valdespino VOS 20 years old

Tea, Coffee, Herbal Infusions

Selections of Petit Fours

茶, 咖啡或花茶, 精緻甜點

3 COURSE MENU \$728 PER PERSON

4 COURSE MENU \$808 PER PERSON

WINE PAIRING ADVENTURE 3 Glasses - ADD \$250

N - nuts 含果仁 V - vegetarian 素食 P - pork 含豬肉 AL - alcohol 含酒精

All prices are in HK Dollars and subject to 10% service charge 價目另收加一服務費