

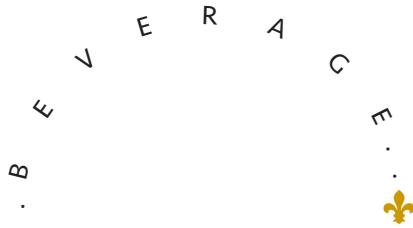
M E N U . . .  
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4 COURSE MENU \$108

## An Ode to Earth's Finest Treasure

Every Year, The Périgord Black Truffle stands as one of nature's most precious awakening ingredients. Harvested at its peak this season, its profound earthiness, captivating aromas and layered of depth flavors.

Indulge in a harmonious dialogue between earth and elegance and discover rare aromas that are found beyond the plate.



### TRUFFE OR DARE ..... 20

Truffle Infuse Vodka, Lemon Juice, Cucumber Syrup, Peychaud Bitter

### SPARKLING TEA ..... 20

BLA

Delicate aromas of jasmine, chamomile and a hint of citrus, followed by the round taste of white teas complexity from the green teas and darjeeling

### BLUE BERRY BREEZE ..... 14

Blueberries & Basil Reduction, Lemon Juice, Club Soda

GOUGÈRE  
Black Truffle Mornay



POIREAUX À LA VINAIGRETTE  
Leek Confit, Celery, Black Truffle, Egg Mimosa, Parmesan Cheese  
Mustard Vinaigrette



TAGLIOLINI À LA TRUFFE NOIRE DU PÉRIGORD  
Housemade Tagliolini, Black Truffle, Mushroom Coulis



PITHIVIER AU FAISAN  
Duck, Foie Gras, Black Truffle, Sauce Périgourdine



CITRUS HAZELNUT CHOCOLATE  
Clémentine Compote, Dark Chocolate Crèmeux, Gianduia Ice Cream

Add Freshly Shaved Winter Truffle to Any Dish

3 gms \$15

5 gms \$25

Kindly notify our team of any allergies or dietary restrictions.  
Menus are subject to change due to seasonality and product availability.  
All prices are subject to 10% service charge and prevailing goods and services tax.