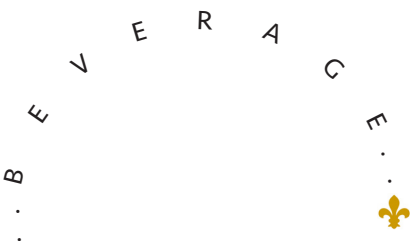


# An Ode to Earth’s Finest Treasure

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 . . . . .

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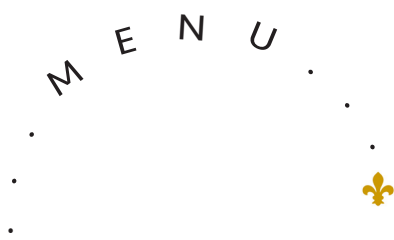
Truffle Infuse Vodka, Lemon Juice, Cucumber Syrup, Peychaud Bitter
- SPARKLING TEA . . . . .

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BLÅ  
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 . . . . .

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Blueberries & Basil Reduction, Lemon Juice, Club Soda



## 4 COURSE MENU \$108

- GOUGÈRE

Black Truffle Mornay

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- POIREAUX À LA VINAIGRETTE

Leek Confit, Celery, Black Truffle, Egg Mimosa, Parmesan Cheese Mustard Vinaigrette

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- TAGLIOLINI À LA TRUFFE NOIRE DU PÉRIGORD

Housemade Tagliolini, Black Truffle, Mushroom Coulis

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- PITHIVIER AU FAISAN

Duck, Foie Gras, Black Truffle, Sauce Périgourdine

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- CITRUS HAZELNUT CHOCOLATE

Clémentine Compote, Dark Chocolate Crémeux, Gianduja 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.