

WHITE TRUFFLE DEGUSTATION

Uovo “Terme”, Con Salsa Al Comté, Nocciole e Tartufo Bianco
Thermal mountain egg, aged comté, hazelnut, Alba white truffle

Vie Di Romans “Dessimis” Pinot Grigio 2019

Tjarin Piemontesi Fatti In Casa Al Tartufo Bianco
Home made Piedmont truffle tjarin

Vietti, Barbera D'alba “Tre Vigne” 2017

Lombo Di Tonno, Mandorle, Cavolfiori Fermentati Mantecati e Tartufo Bianco
Tuna loin, almond, fermented braised cauliflower and Alba white truffle

Sordo, Rapuje Langhe 2010

or

Faraona Farcita Al Tartufo, Crema Di Sedano Rapa e Tartufo
Guinea fowl, celery root and black truffle

Produttori Del Barbaresco, Barbaresco 2017

Panna Cotta Al Tartufo Bianco D'alba
Alba white truffle panna cotta

Ca' Rugate, Recioto Di Soave “La Perlara” 2015

4 course white truffle menu – HKD 2480
with wine pairing – add HKD 680

Please kindly note degustation menu is not for sharing.
All prices are subject to 10% service charge