

Truffle Dinner

Friday, 11 July 2025

Time: 6:30pm – 10:30pm

Menu : \$700 per person | Wine Pairing \$238 per person

Amuse Bouche

Whipped Ricotta

*crostini, truffle honey
and*

Truffle Arancini

truffle aioli, parmesan cheese

Prosecco Santa Margherita P Veneto NV

First Course

Serrano Ham and Green Asparagus Salad

24 months serrano ham, heirloom tomatoes, arugula, truffle dressing

La Scolca Gavi "Valentino" Docg Piedmont 2022

Second Course

Gnocchi Truffle Alfredo

shimeji, chestnut mushroom, shitake, parsley, parmesan cheese

Marchesi Di Barolo Langhe Nebbiolo Sbirolo Doc Friuli 2022

Third Course

Pan Seared Barramundi

black truffle fregola, spinach, ikura caviar

Vigna Traverso Friulano Colli Orientali Doc Piedmont 2019

Main Course

Chargrilled Australian Wagyu Hanger Steak

charred broccolini, truffle mashed potatoes, truffle beef jus

Marchesi Di Barolo Barolo Tradizione Docg Piedmont 2020

Dessert

White Chocolate Black Truffle Cheesecake

truffle ice cream, oreo cookies crumb

Chateau Suau Blanc Cadillac AOC Bordeaux 2015

Coffee or Tea

RESTAURANT