

australian black winter truffle set menu
29th july to 31st august 2024

gamet, nv, rose brut, champagne, france

petuna trout ceviche

red vinegar cured, pineapple texture, yarra valley salmon roe

eleni et edouard vocoret, 2021, bas de chapelot chablis, burgundy, france

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mushroom cream soup

black truffle, whipped cream, puffed rice, rock chive

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polenta crumbed foie gras

poached daikon, new season asparagus, spiced fruit chutney

bass phillip, 2016, pinot noir bin 17k, gippsland, australia

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glacier 51 toothfish

miso glazed, maitake mushroom, pea tendril, charred leek, shiromiso foam

tenuta delle terre nere, 2021, etna bianco, sicily, italy

or

grain-fed short rib

ratte potato crisp, green pea & bacon ragout,
charred leek, black winter truffle

chateau pichon lalande, 2013, reserve de la comtesse, pauillac, france

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warm brie cheese

homemade chutney, sesame crisp, black winter truffle

add freshly shaved black winter truffle to any dish

3 gms \$25

menu | **188 per person**

wine pairing | **78 per person**

澳大利亚冬季黑松露菜单

29th july to 31st august 2024

gamet, nv, rose brut, champagne, france

生鲑鳟鱼片

红酒醋腌制、凤梨、雅拉河谷鲑鱼籽

eleni et edouard vocoret, 2021, bas de chapelot chablis, burgundy, france

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蘑菇浓汤

黑松露、奶油、爆米花、香葱

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香煎鹅肝

白萝卜、芦笋、西梅果泥

bass phillip, 2016, pinot noir bin 17k, gippsland, australia

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glacier 51 南极犬牙鱼

味噌釉、舞茸、豌豆卷须、韭菜、味噌泡沫

tenuta delle terre nere, 2021, etna bianco, sicily, italy

或

谷饲小排骨

薯片、青豌豆培根炖肉、韭葱、黑松露

chateau pichon lalande, 2013, reserve de la comtesse, pauillac, france

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布里干酪

果泥、芝麻脆片、黑松露

添加三克新鲜冬季黑松露 \$25

套餐 | 188 每人

搭配酒 | 78 每人