LAURUS
TABLE

· Fiera del Tartufo Bianco d'Alba Menu ·

2 November 2026 – 11 January 2027

ANTIPASTI

Carpaccio di Manzo con Tartufo Bianco d'Alba (D)
Thinly Sliced Beef Carpaccio, Wild Arugula, Lemon-Infused Olive Oil
Generously Finished with Fresh Alba White Truffle

$32

(Add on Truffle Bianco d' alba $21 per 1 gram)

PIATTI PRINCIPALI

Tajarin al Burro con Tartufo Bianco d'Alba (D)(E)(G)
Traditional Piedmontese Egg Pasta Tossed in Cultured Butter Aged Parmigiano Reggiano
Finished Tableside with Freshly Shaved Alba White Truffle

$38

(Add on Truffle Bianco d' alba $21 per 1 gram)

Risotto al Parmigiano Vacche Rosse e Tartufo Bianco d'Alba (D)
Carnaroli Risotto Enriched with Vacche Rosse Parmigiano Reggiano
Finished with Freshly Shaved Alba White Truffle

$42

(Add on Truffle Bianco d' alba $21 per 1 gram)

SECONDO PIATTI

Sogliola di Dover Intera alla Mugnaia con Tartufo Bianco d'Alba (D)(F)(G)
Whole Dover Sole, Delicately Prepared À La Mugnaia with Brown Butter, Amalfi Lemon,
Italian Parsley, Filleted Tableside and Finished with Freshly Shaved Alba White Truffle

$118

(Add on Truffle Bianco d' alba $21 per 1 gram)

Guancia di Manzo Brasata al Barolo e Tartufo Bianco d'Alba (D)
Slow-Braised Piedmontese Beef Cheek in Barolo Wine, Served with Creamy Potato Purée
and Finished with Freshly Shaved Alba White Truffle

$52

(Add on Truffle Bianco d' alba $21 per 1 gram)

DOLCI

Panna Cotta alla Vaniglia con Miele al Tartufo Bianco (D)(N)
Singapore Vanilla Panna Cotta, Acacia Honey, Hazelnut Praline,
and A Delicate White Truffle Infusion

$18

(Add on Truffle Bianco d' alba $21 per 1 gram)

(D) Dairy | (E) Egg | (F) Fish | (G) Gluten | (N) Nuts | (P) Pork | (S) Shellfish | (V) Vegetarian
Sustainably Farmed Produce | Containing Alcohol

All prices are subject to 10% service charge and prevailing Government Tax. Please inform us should you have any special dietary requirements or allergies.