



TRUFFLE BAR
& RESTAURANT

BANGKOK

Appetizer and soup selection

Royal Foie Gras with Botan Ebi - 870

Steamed foie gras, glaze Botan Ebi and sliced truffle

“Two ways of a Langoustine” - 1080

Imported Langoustine duo ceviche and smoked tartar caviar

Pear and Truffle salad - 680

Fresh pear confit with lemon oil, sliced black truffle and baby spinach

Truffle Foie gras Terrine - 680

Homemade truffle foie gras terrine, pistachio crumble and ice cream

Truffle Cream and Truffle pop corn - 590

Urbani truffle cream with dried porcini juice, truffle pop corn

Smoked duck consommé - 850

Clear duck soup with summer black truffle scent

Pasta and risotto selection

Scallop Risotto - 980

Carnaroli Risotto Squid ink sauce, pan seared Hokkaido scallop and lemon foam

Lobster Risotto - 1400

Carnaroli Risotto with Grilled Canadian lobster and crustaceans bisque

Agnolotti al Tartufo - 890

Homemade Agnolotti of wagyu truffle ragout, truffle béarnaise sauce

Tagliatelle Cabonara - 890

Homemade tagliatelle Cabonara, sous vide egg yolk and truffle slices

*All prices are in Thai Baht and subject to 10% service charge
and prevailing government taxes.*

Seafood selection

Lobster Truffle Brandy - 1400

Canadian lobster and green asparagus, crusted truffle herbs, brandy flambeé

Halibut chermoula - 890

Halibut fillet marinated with chermoula sous vide, served with lemon foam

Pan Roasted sea bass - 890

Italian sea bass fillet, roasted pumpkin, chorizo, tomato confit and ginger

Smoked truffle Chutoro - 980

Smoked Chutoro, truffle Shoyu, cooked rice Ikura and truffle topping

Main selection

"Hida Gyu" confit - 1900

Hida gyu beef slowly cooked porcini and truffle pureé, eggplant and tomato confit)

Tournedos Rossini - 1350

Grain fed Australian beef tenderloin with Foie gras, potato and hieroom tomatoes, truffle sauce

Slow cooked lamb tenderloin - 980

65 degree sous vide lamb tenderloin, fresh herbs, micro green
and truffle relish

Dessert selection

Mango and Truffle - 420

Mango cream cheese, butter crumble, truffle stick and mango sorbe

"Mille Feuille" - 360

Basil pastry cream, Rhubarb, baked filo, strawberry jelly and straw ice cream

White truffle tiramisu - 420

Tiramisu cream with white truffle scent, savoiardi crumble with liquid Nitrogen

Chocolate Fondant - 360

Warm chocolate fondant, praline, coffee mousse

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