



TRUFFLE BAR & RESTAURANT

BANGKOK

Create your own Five course signature menu 3900 Baht ++

Chef's Amuse Bouche and a Glass of Prosecco

First course

Beef & truffle tartare

(Australian beef tenderloin, truffle mustard, shallot, garlic, parsley, caper, egg, truffle sliced)

Or

Fig & Foie Gras Salad

(Fresh fig, pan seared foie gras, brandy honey, beet root, crispy risotto, lettuce)

Second Course

Truffle Soup

(Urbani truffle paste, dried porcini, dried shitake, potato, puff pastry, truffle sliced)

Or

Alaska king crab cold soup

(Marinated Alaska king crab, tomato, cucumber, shallot, basil)

Third Course

Spaghetti vongole bottarga

(Home made pasta, Vongole, Bottarga, garlic, chili, parsley)

Or

Risotto porcini beef cheek

(Carnaroli risotto, Black angus beef cheek, porcini, Parmigiano Reggiano, black truffle, red wine reduction)

Fourth Course

Sea bass baked salt

(Spanish sea bass, marinated salt, butternut pumpkin puree, caponata rolled, marinated tomato)

Or

Tournedos Rossini

(Australian beef tenderloin, pistachio espuma, porcini, black truffle sliced, foie gras, beef juice)

Fifth Course

Semifreddo Al Tartufo Bianco

(Traditional Italian dessert with White Truffle Flavor)

Or

Coconut platter

(Coconut panna cotta, coco nut ice cream, coconut jelly, coconut crumble, coconut sauce)

All prices are in Thai Baht and subject to 10% service charge, 7% government tax