

TRUFFLE BAR & RESTAURANT

BANGKOK

Create your own Seven course signature menu 5500 Baht ++
Chef's Amuse Bouche and a Glass of Prosecco

(Choose one dish from each selection)

First Course selection

Royal Foie Gras with Botan Ebi

(Steamed foie gras, glazed Botan Ebi and sliced truffle)

Two ways of a Langoustine

(Imported Langoustine duo, ceviche and smoked tartare)

Second Course selection

Truffle Cream and Truffle Popcorn

(Urbani truffle cream with dried porcini jus, truffle popcorn)

Smoked Duck Consommé

(Clear duck soup with summer black truffle scent)

Third Course selection

Scallop Risotto

(Carnaroli Risotto squid ink sauce, Pan seared Hokkaido scallop and lemon foam)

Lobster Risotto

(Carnaroli Risotto with Grilled Canadian lobster and crustacean's bisque)

Fourth Course selection

Agnolotti al Tartufo

(Homemade Agnolotti of wagyu truffled ragout, truffle béarnaise sauce)

Smoked truffle Chutoro

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

Fifth Course selection

Lobster Truffle Brandy

(Canadian lobster and green asparagus, crusted truffled herb, brandy flambee)

Halibut Chermoula

(Fillet Halibut marinated with chermoula sous vide, served with lemon foam)

Sixth Course selection

"Hida Gyu" confit

(Hida Gyu beef slowly cooked, porcini and truffle puree, eggplant and tomato confit)

Tournedos Rossini

(Grain fed Australian beef tenderloin with Foie gras, potato and heirloom tomatoes, truffle sauce)

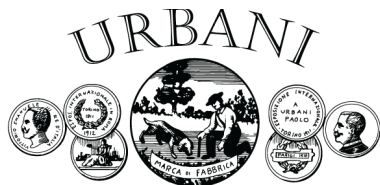
Seventh Course selection

Mango and Truffle

(Mango mouse puree and cream cheese truffle)

Mille-feuille

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



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(Basil, Rhubarb, truffle and almond cream)