

white alba truffle menu 2009 ◦ ◦ ◦

canapés ◦ ◦ ◦

amuse bouches ◦ ◦ ◦

erquy scallops

carpaccio with salted butter
lamb lettuce & shaved tartuffi di alba ◦ ◦ ◦
2006 pieropan 'la rocca' soave classico

marran egg

poached ◦ iberian pork carpaccio
cauliflower velouté & shaved tartuffi di alba ◦ ◦ ◦
2006 antinori 'cervaro della sala'

bresse poulard breast

with organic autumn root vegetables
albufera emulsion & shaved tartuffi di alba ◦ ◦ ◦
2006 grilli del testamatta

oxtail

braised with foie gras wrapped in
creamed spaghetti with shaved tartuffi di alba ◦ ◦ ◦
2006 gaja 'ca' marcarda promis'

hazelnut

& milk chocolate mousseline ◦
milk & madagascar vanilla sorbet ◦ ◦ ◦
2007 zaccagnini, Passito blanco

petits fours

served with coffee ◦ tea or infusions ◦ ◦ ◦

menu by pierre altobelli, matthieu godard & richard ekkebus

A M B E R

5-course at HK\$2,088.00 per person
5-course including wine paring add HK\$988.00 per person

*All prices in Hong Kong Dollars &
subject to 10% service charge*