

australian black winter truffle
set menu

29 July to 31 August 2024

gamet, nv, rosé de saignée, champagne, france

petuna trout ceviche

red vinegar cured, pineapple texture, yarra valley salmon roe

eleni et edouard vocoret, 2021, chablis "le bas de chapelot", burgundy, france



mushroom cream soup

black truffle, whipped cream, puffed rice, rock chive

polenta crumbed foie gras

poached daikon, new season asparagus, spiced fruit chutney

bass phillip, 2016, pinot noir bin 17k "backyard", gippsland, australia

glacier 51 toothfish

miso glazed, maitake mushroom, pea tendril, charred leek, shiromiso foam

tenuta delle terre nere, 2021, etna bianco, sicily, italy

or

grain-fed short rib

ratte potato crisp, green pea & bacon ragout, charred leek, black winter truffle

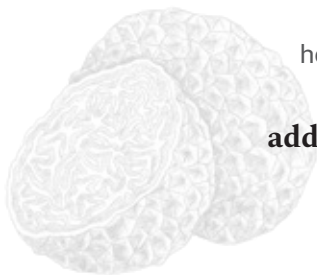
château pichon-longueville, 2013, réserve de la comtesse, pauillac, france

warm brie cheese

homemade chutney, sesame crisp, black winter truffle

add freshly shaven black winter truffle to any dish

3gms \$25



menu
wine pairing

160 per person
78 per person

澳大利亚冬季黑松露菜单

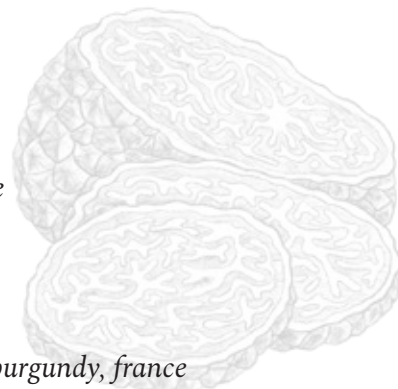
29 July to 31 August 2024

gamet, nv, rosé de saignée, champagne, france

生鲑鳟鱼片

红酒醋腌制、凤梨、雅拉河谷鲑鱼籽

eleni et edouard vocoret, 2021, chablis "le bas de chapelot", burgundy, france



蘑菇浓汤

黑松露、奶油、爆米花、香葱

香煎鹅肝

白萝卜、芦笋、西梅果泥

bass phillip, 2016, pinot noir bin 17k "backyard", gippsland, australia

glacier 51 南极犬牙鱼

味噌釉、舞茸、豌豆卷须、韭菜、味噌泡沫

tenuta delle terre nere, 2021, etna bianco, sicily, italy

或

谷饲小排骨

薯片、青豌豆培根炖肉、韭葱、黑松露

château pichon-longueville, 2013, réserve de la comtesse, pauillac, france

布里干酪

果泥、芝麻脆片、黑松露

添加三克新鲜冬季黑松露

\$25



套餐
搭配酒

160 per person
78 per person