

...TASTING MENU...


PERIGORD WINTER BLACK TRUFFLE SEASON
Enjoy freshly shaved Winter Black Truffles with each course
Available from December 2024 to February 2025

TASTING MENU | 198

GOUGERE

French Cheese Puff, Black Truffle Mornay

OYSTER "VANDERBILT" 45

Tarbouriech Oyster Gratinées, Hazelnut
Parsley-Seaweed Crust



OEUF-VIN ROUGE 36

Free Range Poached Egg, Lardo Di Colonnata
& Brioche Croutons, Meurette Sauce



SAINT-JACQUES 68

"Black Tie" Scallop, Wrapped in Spinach, Baked in Pastry Crust
Sauce Périgueux

Or

BOEUF ROSSINI 118

Australian Prime Beef Tenderloin, Spinach
Pan-Seared Foie Gras, Sauce Périgueux



BRILLAT-SAVARIN 38

Black Truffle Stuffed Brillat-Savarin Cheese, Mendiante Bread, Chutney

Or

CHOCOLAT | CAFE 18

Grand Cru Dark Chocolate Crèmeux, Glenfiddich, Caramel Foam
Coffee Ice Cream

Additional Perigord Winter Black Truffle available for \$12++ per gram