

TRUFFLE TUESDAY

EVERY TUESDAY | 7PM - 10PM

LIVE OYSTER BAR

Fine de claire/ Rock oyster/ Nha trang oyster/ Local oyster/ Canadian oyster
Chili emulsion / Red wine vinegar & shallot
Pickled cucumber/ Lemon/ Lime/ Crispy shallot/ Coriander/ Tobasco/ Peanuts

SIGNATURE

Truffle vinaigrette with sherry & shallot

HOT

Truffle cheese baked oysters

CHILLED FRUITS OF THE SEA

Cured Norwegian Salmon/ Marinated Mackerel (*all with truffle infused marinates*)
Lemon/ Lime/ Tobasco/ Cocktail sauce/ Asian chili dressing

DELI, SALADS & ANTIPASTO

Tzatziki/ Smoked eggplant/ Beetroot hummus crudites
Crudites

Pumpkin & quinoa well-being salad

Smoked fish, potato & truffle mustard salad

Heirloom tomato with baby bocconcini salad

Dry beef & mango salad with peanuts

Caesar salad with truffle dressing

Garden salad bar with vegetables & leaves

*EVOO/ Balsamic vinegar/ Balsamic & Truffle vinaigrette/ Lemon vinaigrette/ Ranch/
Thousand island/ Sesame dressing/ Nuoc cham/ Assorted peppers/ Local spice blend*

FROMAGERIE

Crottin de Chavignol/ Blue de Brebis Cire/ Mimolette extra vieille/ Brie de Meaux/ Comté/
AOP Normandy Camembert/ **Truffle gouda**/ Tomme Napoleon/ Hercule Vieux/ Langres/ Valancay

EUROPEAN FROMAGERIE

Brillat Savarin/ Livarot/ Manchego/ Fresh goat's cheese/ Stilton/ Beaufort Morbier/
St Nectaire/ Edam/ Tomme de savoie/ Gouda/ Emmental Mature Cheddar/ Gruyere/
Gorgonzola/ Fourme d'Ambert AOP

HOT

Baked Brie with truffle center, forest honey & thyme

CONDIMENTS FOR FROMAGERIE & CHARCUTERIES

Cornichons / Marinated olives / Toasted baguette / Capers/ Caper berry/ Seeded mustard/
Dijon mustard/ Dried apricots/ Walnuts/ Cashews/ Dried papaya or mango/ Quince paste/
Spiced guava compote/ Poached fruits/ Raisins / Truffle honey/ Lavoche/ Grissini/
Local jams & compotes/ Local pickles/ Baby apples/ Fresh grapes

BREAD

Lavoche, grissini and toasted baguette & specialty breads
Truffle butter

INTERNATIONAL CHARCUTERIES

Country terrine/ Pepper pork rilette/ Pate en croute/ Whole jamon leg/ **Truffle salami**/ Coppa/
Salami/ Jamon serrano/ Lomo/ Bresaola/ Parma ham/ Smoked ham/ Paris ham/ Smoked duck breast/
Smoked chicken breast/ Mortadella/ Saucisson sec/ Prosciutto/ Chorizo/ Forest ham/ Bayonne ham

LIVE TRUFFLED LOBSTER

Truffled lobster risotto with dried cherry tomatoes, asparagus, lemon & rocket

JOSPER COAL OVEN

ON PLATTERS

Half shell scallop with truffle Thermidor sauce
BBQ pork ribs with piperade & truffle mustard cream
Grilled Angus Beef with caramelized onion & truffle jus
Black lip mussel with spiced curry sauce
Garlic cream prawns with spring onion & truffle

CASSEROLES

Vine ripened cherry tomatoes
Honey glazed Heirloom carrots with toasted almonds and feta
Truffled cauliflower mac & cheese
Green vegetables with salsa verde

Truffle mustard - Le Truffle
Truffle Honey - Le Truffle

PASS AROUND

Tuna ceviche with northern avocado, chili, lemon & truffle vinaigrette

LIVE ICE CREAM SUNDAE STATION

Chocolate/ Vanilla/ Strawberry cheesecake/ Matcha/
Coffee/ Passionfruit/ Mango/ Coconut/ Berry
Assorted condiments & sauces

CAKES, TORTES & PASTRIES

Matcha crème brûlée
Fruity tart
Assorted éclairs
Brownies & blondies
Pavlova with white chocolate & tropical fruits
Berry tiramisu
Salted caramel nut cheesecake
Carrot & pineapple cake with cream cheese frosting
Chocolate truffle mousse
Assorted macarons

TRUFFLES & PRALINES

White chocolate, orange & truffle/ Kalmansi/ Caramel coffee/
Peanut/ Phu Quoc pepper/ Berry/ Matcha ganache truffles

FRUIT MARKET

Dragon fruit/ Mango/ Rock Melon/ Passionfruit/ Rambutan/ Longan/ Papaya/ Guava/
Lychee/ Honey melon/ Sala/ Watermelon/ Pineapple/ Jackfruit/ Mangosteen/ Pomello
Fruit salad cups with local orange juice
Lime/ Chili sugar