

TRUFFLE HOUSE DINNER

SALADS 沙律

GREEN SALAD

田園沙律

\$58

MOZZARELLA CHEESE WITH TOMATO

水牛芝士伴蕃茄

\$68

FRESH FRUIT CHICKEN SALAD

雞絲藜麥有機蔬菜沙律

\$108

APPETIZER 前菜

SHRIMP TOAST

炸蝦多士

\$138

BAKED WHOLE ABALONE TART 2 PCS

松露鮑魚撻

\$88

HOKKAIDO SCALLOP WITH

TRUFFLE EGG YOLK SAUCE

北海道帆立貝刺身配松露醋

\$68

AVOCADO ROLL WITH SEAFOOD

海鮮牛油果卷

\$78

SMOKED SALMON ROLL WITH

ONION MAYONNAISE

煙三文魚卷配洋蔥蛋黃醬

\$108

SNACKS 小食

FRIED POTATO WITH TRUFFLE CHEESE

松露芝士薯角

\$48

BAKED CHEESE TRUFFLE

MASHED POTATO

芝士焗松露薯蓉

\$48

MFRIED CHICKEN

唐揚炸雞

\$68

TRUFFLE SCRAMBLED EGG

黑松露炒蛋

\$78

FOIE GRAS TOAST

鴨肝多士

\$138

COD FILLET

鱈魚片

\$68

GRILLED SPICY SHARK FIN

七味魚翅

\$78

TRUFFLE MIXED NUTS

松露什錦果仁

\$48

DEEP FRIED CHICKEN KNUCKLES

炸雞軟骨

\$68

TRUFFLE HOUSE DINNER

SOUP 湯

SOUP OF THE DAY

是日餐湯

\$38

JAPANESE MUSHROOM SOUP
WITH TRUFFLE

松露雜菌湯

\$48

PASTA & RICE 飯、意粉

TRUFFLE PASTA WITH SEA FOOD

黑松露海鮮白汁意粉

\$168

TRUFFLE SOBA
(BUCKWHEAT NOODLES)

松露冷蕎麥面

\$108

TRUFFLE RICE

松露飯

\$190

DESSERT 甜品

TRUFFLE CHIFFON CAKE

松露戚風蛋糕

\$68

DAILY DESSERT

是日甜點

\$68

MAIN 主菜

AUS M7 RIBEYE 8OZ

澳洲M7肉眼扒8OZ

\$378

AUSTRALIAN BEEF CHEEK

八丁味噌煮澳洲牛面頰肉

\$238

HOKKAIDO SCALLOP,
SEA URCHIN, CAVIAR
海膽魚子醬伴北海道帆立貝

\$328

GRILLED SALMON STEAK

香煎三文魚扒

\$168

"AMADAI" TILEFISH

甘鯛鱗立燒

\$298

CANADA PORK LOIN RIB CHOP

低溫煮加拿大豬鞍扒

\$288

AUSTRALIAN LAMB RACK

烤澳洲羊架

\$198

PIZZA 披薩

CREATE YOUR OWN 6" PIZZA

自訂個人口味6寸披薩

PICK 3 TOPPINGS 選三個配菜:

SMOKED SALMON 三文魚/ CORN 粟米/
PRAWN 虎蝦/ CRAB MEAT 松葉蟹肉/ SALAMI 莎
樂美腸/ PARMA HAM 巴馬火腿/ ONION 洋蔥/
TRUFFLE 松露/ MUSHROOM 白磨菇/
ARUGULA 火箭菜/ CHERRY TOMATO 車厘茄/
BELL PEPPER 三色椒

\$118

10% Service Charge Applies 加一服務費

TRUFFLE HOUSE

DINNER SET

\$298

先附

北海道帆立貝配松露黃身醋

サラダ

野菜沙律配松露醋

お椀

是日餐湯

焼物

甘鯛鱗立焼

煮物

八丁味噌煮頂級和牛面頰肉

ご飯

松露飯

甘味

松露戚風蛋糕或蜜糖雪糕

咖啡或茶

TRUFFLE HOUSE

DINNER SET

\$688

小食

鮑魚撻, 芝士薯角, 辣肉腸PIZZA

先附

北海道帆立貝配松露黃身醋

お椀

迷你松露魚翅湯

燒物

甘鯛鱗立燒

煮物

八丁味噌煮頂級和牛面頰肉

ご飯

松露飯

甘味

松露戚風蛋糕或蜜糖雪糕

咖啡或茶

TRUFFLE HOUSE

DINNER SET

\$998

小食

鮑魚撻, 芝士薯角, 辣肉腸PIZZA

先附

北海道帆立貝配松露黃身醋

お椀

迷你松露魚翅湯

台の物

柔軟煮鮑魚配肝醬

焼物

甘鯛鱗立燒

煮物

八丁味噌煮頂級和牛面頰肉

ご飯

松露飯

甘味

松露戚風蛋糕或蜜糖雪糕

咖啡或茶

TRUFFLE HOUSE DRINK LIST

MOCKTAIL

SHIRLEY TEMPLE

\$58

GUNNER

\$58

GINGER LIME FIZZ

\$58

LIME & LEMON SQUASH

\$58

VIRGIN MOJITO

\$68

GRAPEFRUIT SUNRISE

\$68

SUNDOWNER

\$68

ROSEBERRY MULE

\$68

MINERAL WATER 水

ACQUA PANNA (500ML)

\$48

SAN PELLEGRINO (500ML)

\$48

NON-ALCOHOLIC 飲品

COKE

\$33

COKE ZERO

\$33

SPRITE

\$33

SODA WATER

\$33

ORANGE JUICE

\$33

APPLE JUICE

\$33

CRANBERRY JUICE

\$33

ICE LEMON TEA

\$33

EARL GREY TEA

\$33

ENGLISH BREAKFAST TEA

\$33

COFFEE

\$38

ESPRESSO

\$38

CAPUCCINO

\$43

LATTE

\$43

TRUFFLE HOUSE DRINK LIST

COCKTAIL

OLD FASHIONED

\$118

CLOVER CLUB

\$88

MOSCOW MULE

\$98

EAST SIDE

\$88

MOJITO

\$108

PISCO SOUR

\$98

DARK AND STORMY

\$98

DRAUGHT BEER

SUNTORY PREMIUM MALT'S

\$58

SUNTORY PREMIUM MALT'S DARK

\$58

WHITE WINE

AUSTRALIA RED BRIDGE
CHARDONNAY 2018

\$68/ Glass | \$288/ Bottle

ITALY PLACIDO PINOT GRIGIO 2018

\$68/ Glass | \$288/ Bottle

AFRICA TWO OCEANS
SAUVIGNON BLANC 2018

\$68/ Glass | \$288/ Bottle

RED WINE

SOUTH AUSTRALIA RED BRIDGE
SHIRAZ 2017

\$68/ Glass | \$288/ Bottle

FRANCE CH.HAUT BERNIN
BORDEAUX 2015

\$68/ Glass | \$288/ Bottle

SPARKLING & CHAMPAGNE

ITALY BRUT CA DI RAJO-SPUMANTE

\$168/ 375ml | \$288/ Bottle

PERRIER-JOUET GRAND BRUT

\$988/ Bottle

DOM PERIGNON VINTAGE 2009

\$2,580/ Bottle

DOM PERIGNON VINTAGE ROSE 2004

\$2,880/ Bottle

TRUFFLE HOUSE DRINK LIST

SPIRITS

ABSOLUT VODKA

\$68/ 40ml

GREY GOOSE VODKA

\$98/ 40ml

BOMBAY GIN

\$68/ 40ml

GORDON GIN

\$68/ 40ml

BACARDI WHITE RUM

\$68/ 40ml

BACARDI BLACK RUM

\$68/ 40ml

AMERICAN WHISKEY

BULLEIT BOURBON

\$78/ 40ml

BULLEIT RYE

\$88/ 40ml

MAKER'S MARK

\$78/ 40ml

SCOTCH WHISKY

BLACK LABEL

\$68/ 40ml | \$988/ Bottle

MONKEY SHOULDER

\$98/ 40ml

OTHERS

HOUSE SAKE

\$128/ 300ml