



WHITE DIAMOND SUNSET MENU

AMUSE BOUCHE

Smoked fresh mushroom, white truffle beurre blanc, quail egg

NV MONTENISA, FRANCIACORTA

ENTRÉE

Cheese Agnolotti, brie & truffle sandwich, onion marmalade
Spiced orange, mustard bell peppers, assorted grissini

2012 TENUTA LE CALCINAIE – TUSCANY, ITALY - VERNACCIA

MAIN

White truffle infused rack of lamb, confit Atlantic salmon fillet
Mix beans ragout, cauliflower puree, spinach truffle risotto, fennel parsley gherkin salad

2011 COSSETTI 'LA VIGNA VECCHIA' -PIEMONTE , ITALY- BARBERA

DESSERT

Panna cotta truffle, nutella coconut ball, truffle gelato

2012 LAS MORAS LATE HARVEST - SAN JUAN, ARGENTINA - VIOGNIER

170.00 USD per person includes service charge and applicable taxes

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the manager.