



Le Marron 5 Course Truffle Tasting Menu

Bread



Iberico Bellota Ham (48 Month) With Black Truffle & Arugula Salad

OR

Baked Mushroom With Walnut White Truffle Butter



Cream of Wild Mushroom Soup With Black Truffle



Sorbet



Deep-Fried Scallop & Black Truffle In Ravioli



Slow cook Salmon Steak With White Truffle Cream Sauce

OR

Pan-Fry U.S Black Angus Rib-eye Steak With Black Truffle Sauce

OR

Roasted Whole Chicken With White Truffle Pate



Special Desserts

\$498 Per Person

10% Service Charge

Wine Pairing Options (+\$88)
For Any 2 Choice of Red, White, Sparking.

With Cheese Platter (+\$88)

With Cold Cut Platter (+\$108)