



Qura Bar

## Périgord Black Truffle Menu

12 January – 13 February 2026

### **Pan Seared Langoustine**

Crustaceans Custard, Champagne Sauce, Périgord Black Truffle  
\$408

### **Plin Ravioli**

Parmesan Cheese Ganache, Cauliflower, Périgord Black Truffle  
\$438

### **Australian Premium Black Angus M5 Striploin**

Celeriac, Foie gras, Confit Leek, Périgord Sauce  
\$598

### **Langhe Hazelnut Texture**

Black Truffle Milk Ice Cream, Cacao Crunch  
\$238

### **4-Course Set Menu**

Enjoy the full 4-course menu at a special price of \$1,280 per person.

**Wine pairing available for \$650 per person.**

*Starter - Bruno Paillard, Première Cuvée Extra Brut NV, Champagne, France*

*Second Course - Tedeschi, Ga.Ry 2023, Veneto, Italy*

*Main Course - Castello di Ama, Chianti Classico Riserva 2008, Tuscany, Italy*

All prices are in Hong Kong dollars and are subject to 10% service charge.  
Please advise our team of any particular dietary requirements.