



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 Wagyu 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.