

# SKYE

ROOFBAR & DINING

## ALBA WHITE TRUFFLE MENU

A total of 8g of the finest truffles from the Piedmont region, served at your table, for you to savour the glorious aroma of this season's harvest.



### Slow-Cooked Duck Egg, Miyazaki Beef Fat

Kaviari Oscietra Prestige caviar, La Ratte potato foam, Parmigiano-Reggiano  
(2g Alba truffle)

#### Champagne

Perrier Jouët Grand Brut NV, France

Bottle \$850 / Glass \$170

### Skate Wing, Hokkaido Sea Urchin Emulsion

Fregola, pumpkin, rock samphire

(2g Alba truffle)

#### White Wine

Braida, Langhe DOC Nascetta, Regina di Fiori 2016, Piedmont, Italy

Bottle \$850 / Glass \$170

### Basque 'Kintoa' Pork Loin, Cultivated Mushrooms

Chestnut purée, parsley, burnt onion, artichoke crisps

(3g Alba truffle)

#### Red Wine

Massolino, Barolo DOCG 2011, Piedmont, Italy

Bottle \$1,150 / Glass \$230

### Hazelnut Milk Geleé

Buerre noisette, semi-confit lemon, acidulated blackberries,  
Candied hazelnuts, Nutella

#### Sweet Sparkling Wine

Braida, Brachetto d'Acqui DOCG 2017, Piedmont, Italy

Bottle \$850 / Glass \$170

Coffee or tea

\$1,480 per person  
+ \$450 with wine pairing

Prices are in Hong Kong Dollars and subject to 10% service charge