



Atelier

BY S O F I T E L

FOUR COURSE TRUFFLE MENU

\$195 per person

JERUSALEM ARTICHOKE

Grima Farm Jerusalem artichoke veloute, gruyere & truffle doughnut

JOHN DORY

celeriac purée, truffle infused celeriac, green-lipped mussels,
Louis Roederer champagne & truffle beurre blanc

PAN ROASTED VENISON LOIN

confit parsnip, apple, braised red cabbage, grand veneur & truffle sauce

TRUFFLE OPERA TORTE

Valrhona manjari chocolate ganache, coffee cream, espresso-soaked
joconde biscuit black truffle

available from June 1 - June 30



Atelier

BY SOFITEL

FOUR COURSE TRUFFLE MENU

\$195 per person

RANGER VALLEY WAGYU TARTARE

truffle remoulade, confit egg yolk, brioche crouton

RED SNAPPER & TRUFFLE BAKED EN PAPILOTE

pot-roasted cauliflower, golden raisin, macadamia

CORN FED CHICKEN ROULADE

truffle mousseline, confit leek, morrel mushrooms, jus gras

BAKED LE DAUPHIN DOUBLE CREAM BRIE

compressed pear, truffle lavosh

available from July 1 - July 31



Atelier

BY SOFITEL

FOUR COURSE TRUFFLE MENU

\$195 per person

MUSHROOM

smoked Musset Farm mushroom veloute,
crème fraîche & truffle bavarois, gruyere & truffle beignet

JOHN DORY

butter poached John Dory, braised cabbage,
champagne & black truffle beurre blanc

DRY AGED DUCK BREAST

salt baked celeriac, black truffle & foie gras jus

TRUFFLED POPCORN

burnt caramel set custard, black truffle & Pedro Ximenez ice cream,
salted black truffle popcorn

available from August 1 - August 31