

oliveira kitchen's

TRUFFLE MENU

heilala vanilla & cauliflower velouté
with truffle infused cassava chip

PROSECCO, GIOL, ITALY

agnolotti in sea garden bisque
crab-of-the-woods pasta, bisque of alcohol-free pernod, red dulce and golden carraigin

BOHEM BY LATÚE, CASTILLA, SPAIN

lady quail of norfolk
poached quail egg, from norfolk farms, nested on potato mousse

LIKE RAINDROPS, MCLAREN, AUSTRALIA

polonaise op. 64-2
dumpling filled with artichoke cream served in cocoa butter and parsnip vichyssoise

CHÂTEAU OLLIEUX ROMANIS, CORBIÈRE, FRANCE

bisteca di sedano
served with pomme fondant and 17-root demi glace

WHEN WE DANCE, CHIANTI, ITALY

truffle crème brûlée with porcini ice cream

MALBEC DULCE, DOMAIN BUSQUET, ARGENTINA

* PLEASE NOTE WE SERVE ORIGINAL PARMIGIANO REGGIANO FROM MODENA IN ITALY. THIS IS A EIGHT-CENTURIES OLD TRADITION AND A PROTECTED DENOMINATION OF ORIGIN. WE DO HAVE AN ENGLISH VEGETARIAN ALTERNATIVE AVAILABLE UPON REQUEST FOR THOSE UNCOMFORTABLE WITH TRADITIONAL CHEESE MAKING. WE ALSO HAVE A VEGAN SUBSTITUTE. PLEASE LET OUR TEAM KNOW OF YOUR PREFERENCES

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A 12,5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
SERVICE CHARGE IS SHARED AMONG THE STAFF AS A BONUS ON TOP OF THEIR SALARY.
We cannot guarantee total absence of allergens. Please inform a member of our team of any allergies