



SYMPHONY OF TRUFFLES

A FOUR-HANDS COLLABORATION AT 1-ATICO

PAUL LONGWORTH x **FELIX CHONG**
CULINARY RESIDENCY CHEF, 1-GROUP *CULINARY ASSOCIATE DIRECTOR, 1-GROUP*

5-COURSE DINNER
\$218⁺⁺ PP | MIN. 2 PAX

AMUSE-BOUCHE

WARM BREAD

Truffled Butter

COURSE I

FOIE & TRUFFLE GANACHE 'CANNOLI'

Crispy chicken skin, Sauternes & aged sherry vinegar emulsion

Chef Felix Chong | Black Truffle

COURSE II

CONFIT JAPANESE SCALLOP

Miyagi scallop, toasted white corn, popcorn emulsion,
crunchy popcorn & chorizo oil

Chef Paul Longworth | Black Truffle

COURSE III

TAJARIN PASTA 'CARBONARA'

Chef Paul Longworth & Chef Felix Chong | White Truffle

COURSE IV

ROASTED KAGOSHIMA WAGYU STRIPLOIN

Fontina fondue, crispy potatoes & aged balsamic

Chef Felix Chong | Black Truffle

COURSE V

HONEY & LAVENDER POACHED PEAR

Yogurt sorbet, white chocolate ganache

Chef Paul Longworth | White Truffle

Kindly inform us about your dietary restrictions and/or food allergies upon ordering.
All prices are subject to 10% service charge & prevailing government taxes.