

Le Rêve.

French X Japanese Cuisine
Wine - Cocktail - Shisha Lounge

**The Diamond of the Kitchen: Le Rêve's Black and White Truffle Dishes
Have the Christmas Dinner of Your Dreams**

HONG KONG, 27 November 2018 –The seasonal delicacy – Truffle – arrives in restaurants across the globe. Le Rêve, the fine dining alchemist known for combining the art of French cooking with fresh premium ingredients, is making dreams come true once again, by exploring the earthy flavours of black and white truffles in brand new menus, available throughout December, celebrating the culinary season and welcoming the joyful time of Christmas.

Often referred to as “the diamond of the kitchen”, truffles are highly sought after all year round in kitchens around the world; Tuber magnatum (white truffle) however, are only available during peak season until the month of December. Le Rêve has created seven entirely new dishes, alongside one trusted favourite, incorporating the famed ingredient. On 24, 25, and 31 December, white truffle is generously added to embrace the magical festive journey.

Following a surprise amuse bouche; the meal begins with **Toro Oyster Roll**, Toro sashimi with fresh Japanese Akasaki oyster and truffle vinegar dressing, complimenting this Asian-inspired dish with a rich and aromatic hint.



Toro Oyster Roll



Pan Fried Scallop

Le Rêve's famed jumbo Japanese **Pan Fried Scallop** is then served, this time with salmon roe, pea puree, and a black truffle and almond cream sauce, transforming the dish to a moreish mouthful of Italian perfection. The third course serves **Lobster Tail with Truffle Oil** enhancing the flavour and aroma of truffles throughout a slow cooking process, and served in a Kombu mango tofu sauce. Next, a warming Northern Italian dish of wild mushrooms and parmesan cheese creates intoxicating aromas in a **Truffle Wild Mushroom Risotto**, with raw black truffle shavings sprinkled on top during the festive dining period.

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Lobster Tail with Truffle Oil



Truffle Wild Mushroom Risotto

For the main course, diners can choose from the ***French Spring Chicken Roll*** using Challans Poultry from Vendée of France with earthy additions of hazelnut, chestnut, girolle mushrooms, kale, and a festively sweet cranberry jam; Or the perfectly cooked favourite of ***Kagoshima Tenderloin*** (+\$198), a prime cut of Japanese A4 Kagoshima beef, served with pickled veggies, melon, and a truffle wagyu beef jus.

Two dishes are exclusive to the eight course menu, a creamy ***Truffle Wild Mushroom Soup*** and ***Japanese Cod Fish***, served with a decadent champagne truffle cream sauce and spicy wasabi powder, creating a fusion of tastes before the mains.



French Spring Chicken Roll



Truffle Wild Mushroom Soup

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Japanese Cod Fish

On Christmas Eve, Christmas Day, and New Year's Eve, the kitchen at Le Rêve adds 5 grams of white truffle atop both main dishes, shaved at the table, to further indulge guest' food cravings. The dessert is upgraded to a ***Christmas Log***, a decadent traditional chocolate yule log with Le Rêve's culinary flair; a peanut parfait and marshmallows to celebrate this festive season.

Available from 3 December, both menus include a selection of wine, specially paired with the truffle dishes. It expertly emphasises the rare and exquisite characteristics of the truffle that transforms each dish.

Reserve your table at the [official booking website](#) to enjoy up to 20% off by making deposit!

6 Course Truffle Menu

HK\$980 + 10% Service Charge

Wine Pairing (4 Glasses) \$468

Premium Wine Pairing (4 Glasses) \$880

*On 24, 25, and 31 December – with white truffles: HK\$1,280 + 10% Service Charge)

8 Course Truffle Menu

HK\$1,280 + 10% Service Charge

Wine Pairing (5 Glasses) \$578

Premium Wine Pairing (5 Glasses) \$980

*On 24, 25, and 31 December – with white truffles: HK\$1,680 + 10% Service Charge)

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Issued by GHC Asia on behalf of Le Rêve

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High-res images of Le Rêve available [here](#)

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