PACAI

a member of DESIGN HOTELS™

SIRHA+

BOCUSE D'OR

TEAM LITHUANIA

presents

TERRY GIACOMELLO

AMUSE BOUCHE

Egg with smoked potato espuma and cured ham fat

FIRST

Yellow corn cream with matured and fermented kernels, toasted butter emulsion, and corn “lees”

SECOND

Egg white tagliolini with black truffle water caviar and Parmigiano cream, completed with yolk

THIRD

Slow-braised suckling pig cheek with Thai coconut espuma, black bean sauce, and spiced roots

DESSERT

Chocolate mousse with white coffee and pollen, salted caramel sauce infused with cardamom