

Whole & Sliced Truffles 原粒及切片黑松露

Whole Black Truffles 25g

原粒黑松露 25g

HK\$249.90

The black diamonds in cuisine, our hand-picked wild truffles (Tuber Aestivum) are from Central Istria. Wild truffles have unique crunchy texture, which can greatly enhance a dish. You can enjoy the luxurious, authentic Croatian truffles all year around.

被譽為餐桌上的黑鑽石，我們的原粒黑松露（夏季黑松露）是在夏季時於中部森林由人手採集，全天然野生。野生松露爽脆，能為美食增加層次，原粒松露更顯矜貴。現在，你可以隨時享受到克羅地亞直送的黑松露。



Sliced Black Truffles 30g

切片黑松露 30g

HK\$189.90

Ready to use, truffles have been cut into slices and soaked in high quality extra virgin olive oil. Ideal to mix with dishes which are almost ready in order to enjoy its unique texture. For example, sautéed seafood, soups, pasta and risotto. You can also make a deluxe black truffle omelette from our suggested recipes.

切成薄片的黑松露，浸泡在特級初榨橄欖油中，即開即用。適宜拌入差不多完成烹煮的食物，以享受其脆嫩口感。如：海鮮、湯、意粉、燴飯等。你亦可參考我們《松露小煮意》的食譜，做成美味的極上黑松露奄列。



Sliced Black Truffles 90g

切片黑松露 90g

HK\$369.90

Ready to use, truffles have been cut into slices and soaked in high quality extra virgin olive oil. Ideal to mix with dishes which are almost ready in order to enjoy its unique texture. For example, sautéed seafood, soups, pasta and risotto. This 90g size allow you to use many times, suitable for truffle lovers.

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Truffle Sauce 松露醬

Black Tartufata 90g

黑松露醬 90g

HK\$119.90

The best selling signature sauce in ISTRA Truffle collection. It has a balanced taste of assorted Croatian specialties. It is practical to use and ready-to-serve, it matches with various ingredients and cuisines, including Chinese, Japanese, Korean and Western styles.

松露系列中最暢銷的招牌醬料，由多種克羅地亞特產混和而成。可直接食用，方便使用，能配搭多種食物，不論中西日韓，都可增添風味。



Black Tartufata 180g

黑松露醬 180g

HK\$189.90

The best selling signature sauce in ISTRA Truffle collection. It has a balanced taste of assorted Croatian specialties. This 180g size is suitable for families and people who often cook.

松露系列中最暢銷的招牌醬料，由多種克羅地亞特產混和而成。此 180 克裝適合一般家庭使用，也適合多烹調的朋友。



Black Tartufata 500g

黑松露醬 500g

HK\$369.90

The best selling signature sauce in ISTRA Truffle collection. It has a balanced taste of assorted Croatian specialties. Jumbo size with 500g per bottle, suitable for big families and restaurants.

松露系列中最暢銷的招牌醬料，由多種克羅地亞特產混和而成。500 克裝珍貴容量，適合大家庭及餐廳使用，經濟實惠。



Black Truffle Sauce with Champignons 90g

黑松露蘑菇醬 90g

HK\$119.90

Mushroom lovers should not miss this, you can taste champignon chunks in every bite, which gives great texture and flavour. This sauce is ready-to-serve and has infused with black truffles, extra virgin olive oil and pepper, could match with various ingredients.

蘑菇愛好者不能錯過的醬料，內含大量蘑菇顆粒，每口都能嘗到蘑菇美味和質感，並加入黑松露、特級初榨橄欖油及黑椒等調味，香氣突出，能靈活配搭多種食物。



Truffle Sauce 松露醬

Black Truffle Sauce with Olives 90g

黑松露橄欖醬 90g
HK\$119.90

It contains fully ripened black olives, the iconic product from Istria, Croatia. This well-seasoned sauce is ready-to-serve and has infused with black truffles, extra virgin olive oil and seasonings, could match with various ingredients.

醬料含有完熟的黑橄欖，是克羅地亞伊斯特里亞半島的特產。加入黑松露及特級初榨橄欖油調味，味道平衡又能突出松露香，一開即用，減少額外調味的煩惱，能靈活配搭多種食物。



White Tartufata 90g

白松露醬 90g
HK\$189.90

White Tartufata contains both black and white truffles, the flavour and the aroma are doubled up. It has a rich flavour of cheese with a silky and creamy texture, could match with various ingredients.

白松露醬混合了黑和白松露兩種，味道與香味倍增。除了誘人的松露香，更帶有濃濃的芝士香，口感厚而綿密，比同系列的醬料更濃稠，能靈活配搭多種食物。



White Tartufata 500g

白松露醬 500g
HK\$399.90

White Tartufata contains both black and white truffles, the flavour and the aroma are doubled up. It has a rich flavour of cheese with a silky and creamy texture. Jumbo size with 500g per bottle, suitable for big families and restaurants.

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White Truffle Sauce with Boletus 90g

白松露牛肝菌醬 90g
HK\$249.90

Contains rare white truffles (Tuber Magnatum) and aromatic boletus, this sauce is soft and creamy, it can go with most dishes to create an unforgettable experience for you and your guests.

含罕有的白松露（冬季白松露）及濃郁的牛肝菌，此醬料集合了兩種極為珍貴的野生菌，口感幼滑而濃厚，香味非凡，能配合多種食物，讓你和你的賓客享受一個難忘的美食體驗。



Truffle Extra Virgin Olive Oil 松露特級初榨橄欖油

Extra Virgin Olive Oil with Black Truffle Slice 100ml
黑松露特級初榨橄欖油 100ml
HK\$119.90

With a touch of black truffle taste, this oil is practical and you can drizzle over various dishes, from salad to main course, to enhance the flavour. You can dip with bread to enjoy the purity of our oil.
帶有黑松露香，每瓶更有添一片黑松露。方便使用，輕輕灑在食物上增添香氣，由頭盤到主菜都適合。最直接的用法是蘸麵包，可以嘗到優質特級初榨橄欖油的醇和松露的香。



Extra Virgin Olive Oil with Black Truffle Slice 250ml
黑松露特級初榨橄欖油 250ml
HK\$229.90

With a touch of black truffle taste, this oil is practical and you can drizzle over various dishes, from salad to main course, to enhance the flavour. You can enjoy more with this 250ml size.
帶有黑松露香，每瓶更有添一片黑松露。方便使用，輕輕灑在食物上增添香氣，由頭盤到主菜都適合。250 毫升裝，滋味享受更多。



Extra Virgin Olive Oil with White Truffle Slice 100ml
白松露特級初榨橄欖油 100ml
HK\$129.90

With the touch of white truffle taste, this oil is practical to use, you can drizzle over various dishes, from salad to main course, to enhance the flavour. Also, you can simply dip with bread as a snack to enjoy the purity of our extra virgin olive oil.
帶有白松露香，每瓶更有添一片白松露，味道比黑松露較為複雜。使用方法簡單，只需輕輕數滴就能將食物提升層次，由頭盤到主菜都適合。最直接的用法是蘸麵包，可以嘗到優質特級初榨橄欖油的醇和白松露的香。



Extra Virgin Olive Oil with White Truffle Slice 250ml
白松露特級初榨橄欖油 250ml
HK\$249.90

With the touch of white truffle taste, this oil is practical to use, you can drizzle over various dishes, from salad to main course, to enhance the flavour. You can enjoy more with this 250ml size.
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Truffle Honey 松露蜜糖

White Truffle Slices in Acacia Honey 120g
白松露槐花蜜 120g
HK\$189.90

Can be mixed with drinks and spread on bread or toast, suitable for salad or making dressings, also perfect to be the toppings of yogurt and ice-cream. Meanwhile, is the perfect match with cheese platter.

可以加入飲品，塗抹麵包或多士，也適合拌入沙律及做成醬汁、也可甚至澆上乳酪、雪糕一同進食。同時也是芝士拼盤的完美配搭。



Truffle Sea Salt 松露海鹽

Black Truffle Sea Salt 90g
黑松露海鹽 90g
HK\$119.90

Extracted from Adriatic Sea, one of the cleanest sea in the whole Europe. Our sea salt is mixed with dehydrated black truffles, allow you to season any dishes easily with the taste of truffle. You can add a pinch of salt to sushi rice for a new sushi creation.

取自阿得里亞海，是整個歐洲其中一個最清澈的海洋。海鹽混合黑松露乾，兩者合而為一，令天然海鹽添上濃濃松露香。海鹽用途廣泛，讓你輕鬆地為菜色加上迷人的松露香。你可以嘗試將黑松露海鹽加入壽司飯，可以製成創新的料理，香味鮮味大大提升。



Dried Mushroom 菇菌乾貨

Dried Boletus 25g
牛肝菌乾 25g
HK\$89.90

Vrganji suhi means dried boletus in Croatia, we harvest boletus once a year from the forest in Istria. It has strong aroma with a rich woody taste. It is the best ingredient for soup, stews, pasta, risotto and even for sauces.

Vrganji suhi 是牛肝菌乾的克羅地亞語，每年只有一次去採收機會，所有的牛肝菌都是野生，均來自伊斯特里亞半島的無污染森林。牛肝菌味道強烈又香濃，有一種來自森林大地的香氣，是湯、燉煮、意粉、燴飯、甚至醬汁的絕佳材料。

