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**sgfoodonfoot** To be launched from 14 September for a short period is The Truffle Lobster Roll. The lobster is first blanched for 3 to 4 mins before taking an ice bath. Before serving, the lobster is then taken out of the ice bath and then seared in butter and house made truffle sauce. The smell of truffle perfumed the air as it was being placed in front of me. Served warm, I feel the heat has allowed the truffles to emit its earthy aroma even more, and flavoured the lobster roll even more intensely. Together with the warm toasted buns, I feel this truffle version has much more depth of flavours and taste compared to that of the traditional.

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