

Black Truffle and Bolzico Beef: A New Season of Buffet Indulgence at Solaire Resort Entertainment City

The aroma of freshly shaved black truffle, the sizzle of premium Argentinian beef, and the artistry of dishes prepared à la minute converge at Fresh, where exceptional ingredients and culinary craftsmanship elevate international buffet dining



Manila, Luzon Oct 27, 2026 ([Issuewire.com](https://www.issuewire.com)) - This season, Fresh presents two distinctive culinary highlights that invite guests to discover new dimensions of buffet indulgence. Running through December, *À la Minute, With Truffle* pays homage to the luxurious French black truffle through a selection of freshly prepared creations. In November, Fresh welcomes Bolzico Beef through a special collaboration with Argentinian entrepreneur and content creator, Nico Bolzico. Together, these seasonal offerings put premium ingredients at the forefront, inviting guests to explore the distinct flavors of black truffle and Argentinian grass-fed beef within Fresh's signature seafood and expansive international buffet selection.

At the heart of *À la Minute, With Truffle* is a dedicated live station where the unmistakable aroma of black truffle instantly draws guests in. Flown in weekly from France and meticulously prepared in batches, the prized ingredient lends its distinguished earthy depth and delicate aroma to familiar favorites, transforming each dish into a more indulgent expression of culinary craft.

The experience begins with Black Truffle Mushroom Soup, a velvety blend of wild mushrooms, cream,

and black truffle paste. Among the highlights is a classic Black Truffle Risotto, where creamy Arborio rice is enriched with parmesan and white wine, then finished with generous shavings of black truffle.

For pasta lovers, Black Truffle Shrimp Pasta brings together seared shrimp, parmesan and penne in a rich truffle cream sauce, while Linguini with truffle cream combines savory pancetta and pecorino with the ingredient's earthy complexity. Truffle also finds its way into elegant salad variations, offering a lighter interpretation of its aromatic character. Another must-try is Solaire Resort's house truffle butter, served alongside freshly baked Focaccia, baguettes, and soft rolls.

For an added touch of luxury, gourmands may request black truffle over Fresh's signature lobster and other selected dishes, with generous shavings added according to their preference. This finishing touch brings the ingredient directly to the table, allowing guests to personalize each bite and savor the prized delicacy.

In November, Fresh introduces a dedicated Bolzico Beef carving station, bringing the flavors of Argentina into the heart of the buffet. Premium cuts, including ribeye, short rib, and chuck roll, are carved and grilled for guests to enjoy, highlighting the robust taste and quality of grass-fed beef from Argentina's renowned pasture-raised farming traditions.

Complementing the carving and grilling station is a visiting Bolzico Beef empanada cart, serving house-made Argentinian pastries generously filled with savory Bolzico Beef. From beef straight off the grill to the comforting taste of empanadas, the collaboration invites guests to experience the bold flavors and flair behind Nico Bolzico's sought-after brand.

Solaire Resort's exclusive partnership with Bolzico Beef brings together a shared passion for quality ingredients, culinary heritage, and creative approaches to refined dining. The series began with a specially curated October menu at Finestra, continues with the November showcase at Fresh, and culminates on December 12 at the much-anticipated Mega Brunch, bringing together five of Solaire Resort's restaurants for a large-than-life pre-Christmas brunch celebration. At Pool Bar & Grill, guests will have the opportunity to meet Nico Bolzico as he grills and embodies the spirit of Argentine culture through a communal feast of conviviality.

Within a vibrant and welcoming atmosphere, live cooking and thoughtful finishing touches add a sense of occasion to the abundance of the buffet, making Solaire Resort Entertainment City a memorable destination for leisurely meals, shared discoveries, and celebratory gatherings. Reflecting Solaire Resort's commitment to culinary innovation and world-class hospitality, Fresh continues to bring renowned ingredients and collaborations to the table, creating new reasons to gather, indulge, and discover.

Experience *À la Minute, With Truffle* from October to December and the Bolzico Beef showcase throughout November at Fresh. On December 12, meet Nico Bolzico at Pool Bar & Grill for Solaire Resort's Mega Brunch. For inquiries and reservations, call +632 8888 8888 or visit <https://sec.solaireresort.com/offers/dining/fresh-black-truffle>, <https://sec.solaireresort.com/solaire-bolzico-collab>, and <https://sec.solaireresort.com/festive-mega-brunch>. Solaire Rewards members enjoy up to 20% off dining, while new members who sign up for Solaire Rewards may receive 30% off their first dining bill.

About Solaire Resort Entertainment City

Solaire Resort Entertainment City is the Philippines' first integrated luxury resort, located at the heart of

Manila's Entertainment City. Home to the Bay and Sky Towers, the resort offers 800 elegantly appointed rooms, suites, and villas, alongside world-class gaming, premium culinary offerings, luxury shopping, and live entertainment at the 1,740-seat Lyric Theatre. Guests can also enjoy a range of leisure and wellness experiences, including the Solaire Sports Club with paddle, pickleball, and golf facilities, the Sky Shooting Range, and versatile event spaces, from the grand ballroom and meeting rooms to The Space, a 1,400-square-meter venue for bespoke events. Bringing together luxury hospitality, award-winning dining, entertainment, gaming, wellness, and events, Solaire Resort Entertainment City is the Philippines' premier integrated resort destination. For more information, visit <https://sec.solaireresort.com/>.

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