

**Designer: REIGN ABALONE**

Swiss Michelin star chef Jean-Marc Soldati supervised the production of this exceptional abalone and truffle rice dumpling, using specially selected wild New Zealand black gold abalone, tender Japanese scallops, and premium salty egg yolk as fillings. Black Gold abalone lives up to its name, featuring a cool gray-black color. This abalone grows in the fresh, unpolluted waters of the volcanic belt in southern New Zealand near the Antarctic. It can only be caught by fishermen diving with their bare hands. Hence, their rarity.

In addition to fleshy teeth, the abalone is rich in minerals. Processing is different from that of ordinary abalone. Black Gold abalone is dry-aged for 30 days and then slow-cooked. Because moisture from abalone decreases during aging, the meat instead becomes softer and richer. Each rice dumpling contains half (about 50g) of abalone and is paired with black truffles from central Italy, excellent as a thoughtful gift or for discerning gastronomes.

While the abalone is fresh and sweet, the fragrance of the truffles permeates between the fine rice grains, while the aroma of each artisanal ingredient overflows, harmoniously interwoven to complement each other on the palate. When dining, guests can enjoy it with

black vinegar to highlight the umami of the abalone.

Each rice dumpling has been thoughtfully handcrafted without any artificial preservatives or additives, making each bite taste exquisitely delicious.

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**Primary Material:** Food

**Primary Color:** Multicolor

**Available Variants:**

**Customization:** This product is not customizable.