



## WHITE TRUFFLE “TUBER MAGNATUM” ¥45,000

Olivier Chaignon offers this white truffle menu.  
To maximise your dining experience, this menu is for the enjoyment of the entire table.

**EGG «OIRASÉ MIYABI-AOMORI»**  
SOFT BOILED EGG YOLK WITH CELERIAC CREAM  
VIOLET POTATO GAUFRETTE, MUSHROOM BROTH IN AN EGG SHELL

**SEA SCALLOP**  
MOUSSE, BROCCOLI CREAM WITH BROWNEED BUTTER  
THIN SLICED CAULIFLOWER, BREAD/PARMESAN CHEESE CRISPY  
SEA SCALLOP JUICE EMULSION SAUCE

**BLUE LOBSTER**  
COOKED WITH CRUSTACEA BUTTER  
CARNAROLI RICE-RISOTTO WITH SAFFRON, CHESTNUTS CHIPS, MUSHROOM  
LIGHT LOBSTER BISQUE SAUCE

**“AMAGI SHAMO” CHICKEN**  
LOW TEMPERATURE HEATING, AIGUILLETTE BREAST  
LEGS WITH FOIE GRAS “BALLOTTINE”, SUPREME SAUCE  
SLICED WHITE TRUFFLE BEFORE YOUR EYES

**MILK ICE CREAM**  
BROWN SUGAR PANNA COTTA/PEAR MARMALADE

**MARRON**  
FROZEN CREAM “PARFAIT GLACÉ”  
MERINGUE/WHITE CHOCOLATE MOUSSE

SWEET DELICACY TROLLEY

COFFEE

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Our menu may change without advance notice. Thank you in advance for your understanding.  
Consumption Tax is included. A discretionary service charge of 12% will be added to your bill.

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