

## MENU DÉJEUNER ¥10,000

AMUSE-BOUCHE

### WHITE ASPARAGUS

SHISO FLOWER/GREEN ASPARAGUS  
BAVAROISE/SEA SCALLOP/BOTTARGA/POPPY SEED  
CITRUS VINAIGRETTE SAUCE WITH CARDAMOM

### IBERIAN PORK

ROASTED LOIN, "AWABI-TAKE" MUSHROOM/CHORIZO/FRESH HERBS  
TRUFFLE POTATO AND ACIDULATED RED ONION  
PORK COOKING JUICE WITH SAGE

PRE DESSERT

### "CRISP"

HAZELNUT/PISTACHIO NUT/PRALINE

SWEET DELICACY TROLLEY

COFFEE



## MENU «LES BELLES GOURMANDES» ¥14,000

AMUSE-BOUCHE

### DUBRIN BAY PRAWN

COATED WITH LINGUINE PASTA, THEN STEAMED  
FENNEL/LIME  
BEEF AND LOBSTER CONSOMMÉ ÉMULSION SAUCE

### KINMÉDAI FISH

FISH MOUSSE WRAPPED WITH LETTUCE, THEN STEAMED  
PEAS/ BROAD BEANS/KINTOA-RAW HAM

### BEEF CHEEK

BRAISED WITH RED WINE, TUNIP/PARSNIP/SHALLOT  
RED WINE SAUCE

PRE DESSERT

### STRAWBERRY

"PARFAIT GLACÉ" STUFFED IN SAFFRON-PINE APPLE  
VANILLA SHERBET/POPPY EMULSION FOAM

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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