

WHITE TRUFFLE “TUBER MAGNATUM” ¥45,000
(ONLY DINNER)

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

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

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.
