

MELANOSPORUM BLACK TRUFFLE ¥22,000

OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH BLACK TRUFFLE
THIS MENU IS ONLY AVAILABLE FOR ENTIRE TABLE

TOTTORI EGG « TENBIRAN »

SLOWLY COOKED, CARAMELIZED ONION CONFIT
CRISPY RYE BREAD TOAST WITH LARDO DI COLANNATA
MUSHROOM BROTH FOAM

BLUE LOBSTER

COATED WITH A CRUSTACEANS SAUCE, THAI GRAPEFRUIT, ICED FLOWER AND
BLACK TRUFFLE
CHICORY AND WHITE GRAPEFRUIT PUREE
LOBSTER CONSOMME EMULSION SAUCE

“AKA-USHI” WAGYU-BEEF FROM KUMAMOTO

ROASTED FILET, WINTER VEGETABLES GARDEN
ROLLED TURNIP WITH TRUFFLES, POTATOES SOUFFLE
“PÉRIGUEUX” SAUCE

“COCKTAIL”

EXOTIC FRUITS WITH BLACK TRUFFLE

BLACK TRUFFLE IN A BLOWED SUGAR...

SWEET DELICACY TROLLEY

COFFEE

Consumption Tax is included.

A discretionary service charge of 12% will be added to your bill

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CRISPY RYE BREAD TOAST WITH LARDO DI COLANNATA
MUSHROOM BROTH FOAM

DUBLIN BAY PRAWN

STEAMED, COATED WITH THIN CRUSTACEA JELLY
CAULIFLOWER MOUSSE/SLICE
CRUSTACEA VINEGAR SAUCE WITH BLACK TRUFFLE

HATA FISH “NORIMAKI”

TOPPED WITH TRUFFLES AND FISH MOUSSE, ROLLED UP THEN STEAMED
CELERIAC/TRUFFLE
PEAS ÉMULSION SAUCE

“AKA-USHI” WAGYU-BEEF FROM KUMAMOTO

ROASTED FILET AND FOIE GRAS “ROSSINI”, CAROTTE/BLACK TRUFFLE
ROLLED TURNIP WITH TRUFFLES
“PÉRIGUEUX” SAUCE

EXOTIC FRUITS WITH BLACK TRUFFLE

« VANILLA-BLACK TRUFFLE » SOUFFLÉ
VANILLA FROZEN CREAM

SWEET DELICACY TROLLEY

COFFEE

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