

A WINK TO AUTUMN ¥25,000

**OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH SEASONAL PRODUCTS
THIS MENU IS ONLY AVAILABLE FOR ENTIRE TABLE**

MARRON

CRISPY AND WARM VELOUTÉ SOUP
MUSHROOM/SCALLOP/JAPANESE PEAR/AUTUMN TRUFFLE
CARDAMOM FLAVOURED MILK FOAM

HOKKAIDO KÉGANI CRAB

ACIDULATED APPLE, "TURNIPS, APPLE, CIDER" ICE CREAM
CAULIFLOWER PUREE, CRAB "BARBAJUAN"
LOBSTER JUICE FLAVOURED WITH CIDER VINEGAR

BLUE LOBSTER/ WHITE TRUFFLE

"YUKI-TSUBAKI" RICE RIZOTTO, SLICED BUTTERNUT SQUASH
LETTUCE BROTH FOAM

PEAR AND BLACK CURRANT

"VIOLETTA" TEA SHERBET

"MONT-BLANC"

CHESTNUT/CHANTILLY CREAM/AMARENA CHERRIES

SWEET DELICACY TROLLEY

COFFEE

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.