

**WHITE TRUFFLE “TUBER MAGNATUM”...2019 (ONLY DINNER)**  
**¥45,000**

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

**CONSOMME SOUP**  
“SHOGGIN” TURNIPS CUSTARD

**SANRIKU-SCALLOP**  
«CELERY/MUSHROOM/JAPANESE PEAR» CHESTNUT CRISPY..  
LETTUCE BROTH FOAM

**KURUMAEBI PRAWNS**  
SOFT POACHED, THEN STUFFED WITH VEGETABLES  
“YUKI-TSUBAKI” RICE RIZOTTO..  
LOBSTER JUICE WITH YELLOW WINE

**FARM BLACK CHICKEN “KYOTO-TANBA KURO DORI”**  
STEAMED BREAST, LEG’S/FOIE GRAS “BALLOTINE”  
SUPREME SAUCE

**PEAR AND MAPLE SYRUP...**  
FROZEN CINNAMON SPICED CREAM

**MARRON**  
MERINGUE, FROZEN CREAM “PARFAIT GLACÉ”  
VANILLA MOUSSE...

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.