

MENU DÉJEUNER ¥11,000

AMUSE-BOUCHE

«MARINE GARDEN»

MARINATED SHELLFISH, ARTICHOKE AND SHISO PUREE
VERBENA SCENTED SEAWATER JELLY
APRICOT AND KALAMANSI SAUCE

LAMB

ROASTED SADDLE WITH ROSEMARY CRUST, SMALL VEGETABLES STUFFED "TOMATO/ZUCCHINI FLOWER"
COOKING JUICE WITH ARGAN OIL

PRE DESSERT

AROUND THE RED BERRIES

SWEET DELICACY TROLLEY

COFFEE



MENU « LES BELLES GOURMANDES » ¥15,000

AMUSE-BOUCHE

KÉGANI CRAB FROM HOKKAIDO

CRUSTACEA CUSTARD, FENNEL ICE CREAM
ACIDULATED RED TURNIPS/CRAB BAVAROSE, TOMATO JUICE, "ARBEQUINA" OLIVE OIL

ONAGADAI FISH

"SIMPLY" PAN FRIED, EGGPLANT FONDANT WITH ANCHOVY AND SHISO FLOWER
GINGER FLAVOURED SAUCE

ROASTED DUCK FROM « CHALLANS »

ROASTED, CRISPY BLACK SAUSAGE
SEMI- DRIED PEACH, PUMPKIN AND ACIDULATED ONION
LIGHTLY SPICED DUCK COOKING JUICE

PRE DESSERT

APRICOT AND LAVENDER

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.

A WINK TO SUMMER ¥23,000

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

TOMATO AND KEGANI CRAB FROM HOKKAIDO
TOMATO WATER JELLY/ZUCCHINI CHUTNEY
BASIL ICE CREAM

OKOZE FISH
STUFFED WITH SPINACH AND CUTTLE FISH, COATED WITH ABALONE THEN POACHED IN BOUILLABAISSSE SAUCE
SOFT POACHED KURUMAEBI PRAWN/SAFFRON FLAVOURED MAY QUEEN POTATO
FENNEL AND ANIS LEAF

SUMMER VENISON FROM TOTTORI
ROASTED WITH TIMUT PEPPER FROM NEPAL, VENISON BLACK SAUSAGE
PUMPKIN "FLOWER", EGGPLANT, POACHED RHUBARB
"CASSIS" SAUCE

LAVENDER AND NOUGAT

PEACH AND VERBENA COCKTAIL
HONEY MADELEINE

SWEET DELICACY TROLLEY

COFFEE

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