

**A WINK TO SUMMER ¥23,000
(ONLY LUNCH)**

**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 BOUILLABAISSE 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

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.