

A WINK TO SUMMER (LUNCH) ¥27,000

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

BLUE LOBSTER

SEASONAL VEGETABLES " COLD SOUP/JELLY/FRESH "
BASIL ICE CREAM

WILD BLACK ABALONE FROM CHIBA

COOKED IN HIS SHELL THEN GRILLED
EGGPLANT WITH SEA URCHIN, TOPPED WITH SHISO FLOWER
CREAMY WHEAT AND SEAWEED
SEA URCHIN BROTH FOAM

SUMMER VENISON FROM TOTTORI

ROASTED WITH PENJA RED PEPPER, VENISON BLACK SAUSAGE
RED CABBAGE MARMALADE, SHALLOT "BONSAI"
BLACK CURRANT SAUCE

NOUGAT AND LAVENDER, MALLOWS BLUE

APRICOT COULIS

« PEACH AND VERBENA »

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.

AU FIL DU TEMPS... (DINNER) ¥39,000

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

OSSETRA CAVIAR

MARINATED SEA BREAM FROM "AKASHI", LIME ZEST
SNOW PEAS STUFFED FENNEL CREAM

WILD BLACK ABALONE FROM CHIBA

COOKED IN HIS SHELL THEN GRILLED
EGGPLANT WITH SEA URCHIN, TOPPED WITH SHISO FLOWER
CREAMY WHEAT AND SEAWEED
SEA URCHIN BROTH FOAM

BLUE LOBSTER

SERVED WITH VEGETABLES BOUILLON
LETTUCE BALL STUFFED WITH ZUCCHINI/LEMON CONFIT

"AKAUSHI" WAGYU BEEF FROM KUMAMOTO

ROASTED FILET, GREEN ASPARAGUS/GIROLE MUSHROOM, CRISPY POTATO
TRUFFLE SAUCE

NOUGAT AND LAVENDER, MALLOW BLUE

APRICOT COULIS

« PEACH AND VERBENA »

SWEET DELICACY TROLLEY

COFFEE

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