

## ANNIVERSARY LUNCH    ¥28,000

Thursday, October 21, to Saturday, October 23, 2021

### “AUTOMN TEXTURES”

WARM CEP VELOUTÉ SOUP  
FOIE GRAS CUSTARD, SWEET AND SOUR BEETS, CHESTNUT CHUTNEY  
TONKA BEANS FLAVOURED BEETROOT FOAM

### SCALLOP FROM SANRIKU AND OSSETRA CAVIAR

ONION AND “YUKI-TSUBAKI” RICE PUREE  
CARAMELIZED SCALLOP SAUCE

### BLUE LOBSTER

SEASONAL VEGETABLES GARDEN  
FENNEL/LOBSTER CORAIL  
LOBSTER JUICE WITH GREEN APPLE

### BRETAGNY VEAL

ROASTED LOIN IN A COCOTTE  
SWEETBREAD AND SWISS CHARD RAVIOLI, WHITE TRUFFLE  
“MARBLED” SAUCE

### FROM OKINAWA

L’OSIER’S BLACK SUGAR/MANGO

### FROM WAKAYAMA

LEMON/YUZU/HONEY

### FROM AOMORI

APPLE «FUJI» BISCUIT, TAHITI’S VANILLA ICE CREAM

### 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.

**ANNIVERSARY DINER    ¥48,000**

**Thursday, October 21, to Saturday, October 23, 2021**

**BLACK ABALONE**

COOKED IN HIS SHELL WITH ABALONE LIVER  
SEA URCHIN CUSTARD/“AWABI-TAKE”  
MUSHROOM BROTH SAUCE

**OSSETRA CAVIAR**

JERUSALEM ARTICHOKE « MOUSSE/JELLY »  
LETTUCE BALL STUFFED WITH SMOKED SEA BREAM “MOMIJIDAI”  
POTATO WAFFLE

**BLUE LOBSTER**

CREAMY RISOTTO, SEASONAL VEGETABLES GARDEN  
BISQUE SAUCE

**WHOLE SCOTTISH WOODCOCK**

ROASTED, “TOAST” COATED WITH LARDO COLONNATA AND ORANGE POWDER  
GREEN CABBAGE/AUTUMN TRUFFLES  
CONSOMME SOUP FLAVOURED WITH WILD BLACK PEPPER FROM MADAGASCAR, VEGETABLE RAVIOLI  
SALMIS SAUCE

**FROM WAKAYAMA**

LEMON/YUZU/HONEY

**CRÂPE FLAMBÉE**

CITRUS CONFIT/CANDIED CHESTNUTS  
“RÉMY MARTIN XO” ICE CREAM

**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.