MELANOSPORUM BLACKTRUFFLE...2025 ¥55,000

OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH BLACK TRUFFLE THIS MENU IS ONLY AVAILABLE FOR ENTIRE TABLE

TO START EGG FROM SAGA

VIOLINE SAUCE, ONION FONDUE WITH SMOKED PAPRIKA BACON INFUSION FOAM, CRISPY BLACK TRUFFLE TOAST

BLUE LOBSTER

LACQUERED WITH LOBSTER'S JUICE, RAVIOLE OF MELTING VEGETABLES...
BAMBOO SHOOTS, HINT OF NANOHANA AND BLACK TRUFFLE COULIS
FRICASSEE OF BROAD BEANS AND GREEN PEAS...
FOAM OF A CONSOMMÉ

AROUND NAGASAKI'STSUSHIMA JIDORI CHICKEN

THE BREAST SERVED SOFT AND TOPPED WITH AN "IVORY" SAUCE
WHITE PUDDING "PISTACHIO/TRUFFLE"

CONFITTHIGH, SALAD LEAVES WITH CHICKEN LIVER VINAIGRETTE
CHICKEN CONSOMMÉ ...

AROUND THE EXOTIC FRUITS AND BLACK TRUFFLE COCKTAIL TAHAA VANILLA PANNA COTTA, MANGO SORBET, PINEAPPLE...

"TART" MASCARPONE BLACK TRUFFLE

SWEET DELICACY TROLLEY

COFFEE

OUR MATURED CHEESES SELECTION ¥5,000~

Our menu may change without advance notice. Thank you in advance for your understanding. Consumption Tax is included. A discretionary service charge of 15% will be added to your bill.

MELANOSPORUM BLACKTRUFFLE... 2025 \(\frac{2}{3}\)75,000

OLIVIER CHAIGNON OFFER THIS MENU PREPARED WITH BLACK TRUFFLE THIS MENU IS ONLY AVAILABLE FOR ENTIRE TABLE

TO START EGG FROM SAGA

VIOLINE SAUCE, ONION FONDUE WITH SMOKED PAPRIKA BACON INFUSION FOAM, CRISPY BLACK TRUFFLE TOAST

"ALL-BLACK" LANGOUSTINE

"WINTER GARDEN", VICHYSSOISE CREAM, BROCCOLI SPROUT EMULSION CRUSTACEAN VINAIGRETTE

NODOGURO

COOKED WITH FENNEL "WOOD", THEN TOPPED WITH A BUTTER WITH LEMON ZEST AND BLACK TRUFFLE TRUFFLE ROSETTE, SIMMERED SPRING VEGETABLES AND BAMBOO FISH CONSOMMÉ

"AKAUSHI" WAGYU-BEEF FROM KUMAMOTO

HEART OF FILLET, CRISPY VEGETABLE PIE...
A RICH BLACK TRUFFLE SAUCE

THE FRESHNESS

AROUND THE EXOTIC FRUITS AND BLACK TRUFFLE COCKTAIL

CHAUD DEVANT...

TAHAA VANILLA AND BLACK TRUFFLE SOUFFLÉ
CHICORY ICE CREAM

SWEET DELICACY TROLLEY

COFFEE

OUR MATURED CHEESES SELECTION ¥5,000~