

WHITETRUFFLE “TUBER MAGNATUM” ...2026

¥70,000

Olivier Chaignon offers this white truffle menu.
To maximise your dining experience, this menu is for the enjoyment of the entire table.

TO START

WILD ABALONE

SCALLOP VELOUTÉ, APPLE, KOHLRABI
SOUFFLEED POTATO STUFFED WITH MUSHROOM CREAM...

BLUE LOBSTER "TART" WITH MELTING VEGETABLES

POACHED IN COURT-BOUILLON AND SLICED INTO MEDALLIONS, CHESTNUT FLOUR SABLE PASTRY
PRESSED LOBSTER JUICE, CONSOMME FOAM

BRETAGNE VEAL

ROASTED RIB SLICED THINLY, ONION FONDUE, BUTTERNUT AND SWEET POTATO PETALS
NIIGATA YUKITSUBAKI RICE RISOTTO, CRISPY SWEETBREAD, BLANQUETTE SAUCE
RICH GRAVY

FRESHNESS OF APPLE

CINNAMON SORBET, ELDERBERRY CREAM

CHESTNUT DELIGHT

PARFAIT GLACE, TOUCH OF TONKA BEAN GANACHE, SAKE AND CHESTNUT ICE CREAM

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.

WHITE TRUFFLE “TUBER MAGNATUM” ...2026

¥95,000

Olivier Chaignon offers this white truffle menu.

To maximise your dining experience, this menu is for the enjoyment of the entire table.

TO START

WILD ABALONE

SCALLOP VELOUTÉ, APPLE, KOHLRABI

SOUFFLEED POTATO STUFFED WITH MUSHROOM CREAM...

BLUE LOBSTER "TART" WITH MELTING VEGETABLES

POACHED IN COURT-BOUILLON AND SLICED INTO MEDALLIONS, CHESTNUT FLOUR SABLE PASTRY

PRESSED LOBSTER JUICE, FOAMY BROTH

NAGASAKI KUE FISH

WRAPPED IN GREEN LEAF AND GENTLY STEAMED

MELTING BRANDADE RAVIOLI, TANGY LOTUS "FLOWER", TOUCH OF ORANGE ZEST

REDUCTION OF CONSOMME LIGHTLY WHIPPED WITH BUTTER

BRETAGNE VEAL

ROASTED RIB SLICED THINLY, ONION FONDUE, BUTTERNUT AND SWEET POTATO PETALS

NIIGATA YUKITSUBAKI RICE RISOTTO, CRISPY SWEETBREAD, BLANQUETTE SAUCE

RICH GRAVY

FRESHNESS OF APPLE

CINNAMON SORBET, ELDERBERRY CREAM

CHESTNUT DELIGHT

PARFAIT GLACE, TOUCH OF TONKA BEAN GANACHE, SAKE AND CHESTNUT ICE CREAM

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