

Available only on weekdays

Lunch Course

“MERVEILLEUX”

6,000 yen

Served period from 5 June, 2025 to 1 September, 2025

Please select one dish out of the following two.

Crab tartare and home-smoked salmon tartine

Chilled grilled corn soup with almond oil

Please select one dish out of the following two.

Pan-fried amberjack and summer vegetables with olive and basil sauce

Beef fillet steak with port sauce

Peach and Earl Grey savarin with ricotta ice cream

Coffee or tea, after lunch sweet

Prices are inclusive of service charge and tax.

For menu ingredients queries: please ask your server.

Our rice is sourced from several different producers if you would like further information please ask your server.

Lunch Course

“SAVEUR”

7,300 yen

Served period from 5 June, 2025 to 1 September, 2025

Crab tartare and home-smoked salmon tartine

Chilled grilled corn soup with almond oil

Please select one dish out of the following two.

Pan-fried amberjack and summer vegetables with olive and basil sauce

Beef fillet steak with port sauce

Peach and Earl Grey savarin with ricotta ice cream

Coffee or tea, after lunch sweet

Prices are inclusive of service charge and tax.

For menu ingredients queries: please ask your server.

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Lunch Course

“ÉTÉ”

9,300 yen

Served period from 5 June, 2025 to 1 September, 2025

Crab tartare and home-smoked salmon tartine

Chilled grilled corn soup with almond oil

Pan-fried amberjack and summer vegetables with olive and basil sauce

Beef fillet steak with port sauce

Peach and Earl Grey savarin with ricotta ice cream

Coffee or tea, after lunch sweet

Prices are inclusive of service charge and tax.

For menu ingredients queries: please ask your server.

Our rice is sourced from several different producers if you would like further information please ask your server.