

Dinner Course

“SAVEUR”

17,000 yen

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

Small appetizer

Scallops with caviar Jardinière style

Chilled grilled corn soup with almond oil

Bouillabaisse AZUR Style

Roasted beef ribeye with horseradish sauce, fondant potato and truffles

Peach and Earl Grey savarin with ricotta ice cream

Coffee or tea, after dinner 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.

Dinner Course

“ÉTÉ”

22,000 yen

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

Small appetizer

Half-cooked lobster with caviar and ricotta

Pan-fried foie gras and caramelized peach with truffle sauce

Grilled cutlass fish and sautéed eggplant
with condiments and Sudachi citrus

Roasted venison, asparagus and corn with green pepper sauce

Melon and mint blancmange with agrume jelly and sauternes granite

Coffee or tea, after dinner sweet

Prices are inclusive of service charge and tax.

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