

**À la carte Menu**  
**From 6:00 p.m.**  
**(On Saturday, Sunday and holidays from 5:30 p.m.)**

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

**Appetizer**

Scallops with caviar Jardinière style	6,800 yen
Pan-fried foie gras and caramelized peach with truffle sauce	6,800 yen
Half-cooked lobster with caviar and ricotta	8,200 yen
Seasonal green salad	1,700 yen

**Soup**

Chilled grilled corn soup with almond oil	1,900 yen
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**Fish Dish**

Fish dish of the day	6,500 yen
Grilled cutlass fish and sautéed eggplant with condiments and Sudachi citrus	7,800 yen
Bouillabaisse Azur style (Suitable for two people / Reservations required by the day before)	19,000 yen

**Meat Dish**

Beef fillet steak with sautéed seasonal vegetables and red wine sauce	6,200 yen
Roasted beef ribeye with horseradish sauce, fondant potato and truffles	7,800 yen
Roasted venison, asparagus and corn with green pepper sauce	8,500 yen

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.

## Dessert

Melon and mint blancmange with agrume jelly and sauternes granite	2,000 yen
Peach and Earl Grey savarin with ricotta ice cream	1,800 yen
Sherbet and ice cream coupe	1,800 yen

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