

Dîner
Dinner Course “SAVEUR”
17,000 yen

Available from 4 September ~ 1 December 2025

Small appetizer

« La Nouvelle-Aquitaine »
Scallops with caviar Jardinière style

« L'Île-de-France »
Cappuccino style mushroom potage

« Provence-Alpes-Côte d'Azur »
Bouillabaisse AZUR Style

« La Loire »
Roasted beef ribeye with horseradish sauce, fondant potato and truffles

Change to Wagyu beef sirloin for an additional 3,000 yen

« La Bretagne »
Fig far breton with cheese cream and red wine sauce, served with cassis ice cream

Coffee or tea, after dinner sweet

Upgrade menu prices are not eligible for various discounts.
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.

Dîner
Dinner Course “VOYAGE”
22,000 yen

Available from 4 September ~ 1 December 2025

Small appetizer

«La Champagne»

Marinated grouper and crab with perilla and champagne jelly

«La Bretagne»

Pan-fried abalone and grilled sea urchin risotto, served with mussel soup

«La Normandie»

Sole and prawn paupiette with cider-flavored creamy sauce

«La Loire»

Roasted pigeonneau and leg confit with red wine sauce

«La Savoie»

Sweet potato Mont Blanc and vacherin with royal milk tea ice cream

Coffee or tea, after dinner sweet

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