

SET LUNCH

Enhancement

(Hokkaido Sea Urchin +180)

(Kristal Caviar +190)

(Winter Black Truffle +320)

COLD APPETIZER

Wild Amberjack, Mango, Red Onion, Tosazu Dashi

Hokkaido Scallop, Eggplant, Salmon Roe, Wasabi Dashi

Chicken Ballotine, Kumquat Compote, Brussels Sprouts

HOT APPETIZER

Pheasant Consommé, Baby Turnip, Chestnuts

Yunnan Fresh Morel Mushroom, Langoustine,
Celery Espuma, Herbs foam (+110)

MAIN

Daily Wild Fish, Clams, Zucchini, Bouillabaisse Sauce

Kagoshima Pork, Parsley Viennoise, Pumpkin Purée

Australian Wagyu Beef Hanging Tender,
Kale Salad, Watercress (+130)

SIGNATURE DISH

Ping Yuen Chicken, Lotus Foie Gras Rice (+1,180)

Please ask our staff for details.

50 Minutes Preparation Is Required

DESSERT + 70

Chestnut Mont Blanc, Caramel Hazelnut,
Ginger Bread Ice-cream

Pear William, Amazake Ice Cream

480

*Hot or Cold Appetizer
+ Main Course*

580

*Hot and Cold Appetizers
+ Main Course*