

# SET LUNCH

**580** *One Appetizers + Main Course*

**680** *Two Appetizers + Main Course*

## COLD APPETIZER

Green Garden, Fennel Jelly, Tomato Extraction

“Poireaux vinaigrette” Ajitama, Smoked Sardine  
*(Osciètre Caviar +\$190)*

Duck Leg Confit & Foie Gras Pressé, Figs Chutney

## HOT APPETIZER

Jerusalem Artichoke Veloute, King Mushroom,  
Foie Gras Ravioli

Ezo Abalone, French Barley Risotto, Seaweed  
*(Additonal Charge +\$280)*

## MAIN

Daily Wild Fish, White Kidney Bean, Dugléré Sauce

Kagoshima Lindo Pork, Parsley Viennoise,  
Parsnip Purée

Wild Duck & Wild Pigeon Pie, Rouennaise Sauce  
*(Additonal Charge +\$280)*

Shanghai Hairy Crab, Homemade Tagliolini  
*(Additonal Charge +\$420)*

Ping Yuen Chicken, Lotus Foie Gras Rice \$1,180  
*Please ask our staff for details.*  
*50 Minutes Preparation Is Required*

## DESSERT + 90

Kumquat, Umechu Konjac, Osmanthus, Mochi,  
Lime Sorbet

Chestnut, Soy Panna Cotta,  
Miso & Rum Raisin Ice Cream