

Lunch

From 12:00 pm to 2:30 pm

WEEKDAY LIGHT MEAL SET

5,000 yen

Available from 2 September – 1 December 2025

Soup of the day

Please select one dish from the following four.

Clubhouse sandwich

Fish burger

Curry with hamburg steak and Japanese style soft boiled egg

Pasta of the Day

Ice cream of the day with seasonal fresh fruit

Coffee or Tea

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.

Lunch Course

From 12:00 pm to 2:30 pm

MONACO

6,500 yen

Available from 2 September – 1 December 2025

Piedmont style slow-cooked veal with tuna and caper sauce “Vitello Tonnato”

Seasonal vegetable soup

Pan-seared beet-cured Norwegian salmon
with celeriac purée and Japanese seasonal fruit salad

Earl grey infused pear mousse, served with caramel ice cream

Coffee or Tea

Prices are inclusive of service charge and tax.
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Lunch Course

From 12:00 pm to 2:30 pm

NICE

8,500 yen

Available from 2 September – 1 December 2025

Piedmont style slow-cooked veal with tuna and caper sauce “Vitello Tonnato”

Seasonal vegetable soup

Pan-seared beet-cured Norwegian salmon
with celeriac purée and Japanese seasonal fruit salad

Marinated Yamayuri Pork with salted rice malt, Kita-Akari potato and turnip fricassee

Earl grey infused pear mousse, served with caramel ice cream

Coffee or Tea

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Lunch Course

From 12:00 pm to 2:30 pm

CANNES

10,000 yen

Available from 2 September – 1 December 2025

Piedmont style slow-cooked veal with tuna and caper sauce “Vitello Tonnato”

Seasonal vegetable soup

Pan-seared beet-cured Norwegian salmon
with celeriac purée and Japanese seasonal fruit salad

Pan-fried YAMAGATA beef sirloin with three different Japanese condiments

Earl grey infused pear mousse, served with caramel ice cream

Coffee or Tea

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