

Christmas Dinner Course

24,000 yen

Served with a glass of champagne

Available from 19 and 21 to 23 December 2025

Amuse

Marinated three types of seafood with caviar

Celeriac potage with truffle sauce

Steamed flounder with creamy porcini sauce

Roasted venison loin with beetroot purée and red wine sauce

Raspberry and pistachio cake with lychee sorbet

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.

Christmas Dinner Course

30,000 yen

Served with a glass of champagne

Available from 20 and 24 to 25 December 2025

Amuse

Marinated three types of seafood with caviar

Celeriac potage with truffle sauce

Steamed flounder with creamy porcini sauce

Roasted venison loin with beetroot purée and red wine sauce

Assorted three cheeses

Raspberry and pistachio cake with lychee sorbet

Coffee or Tea

Prices are inclusive of service charge and tax.

For menu ingredients queries: please ask your server.

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