

Dinner Course

ATLANTIC

15,000 yen

Available from 2 December 2025 to 2 March 2026

Exclusion dates: 19 to 25 December 2025 and 31 December 2025 to 1 January 2026

Amuse

Marinated pen shell and spot prawn with a Japanese citrus vinaigrette

Seasonal soup

Steamed flounder with creamy porcini sauce

Pan-fried YAMAGATA beef sirloin with three different Japanese condiments

“Gâteau marjolaine” traditional French cake with orange 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.

Dinner Course

PACIFIC

18,000 yen

Available from 2 December 2025 to 2 March 2026

Exclusion dates: 19 to 25 December 2025 and 31 December 2025 to 1 January 2026

Amuse

Caviar with 7 Kinds of Condiments

Marinated pen shell and spot prawn with a Japanese citrus vinaigrette

Seasonal soup

Steamed flounder with creamy porcini sauce

Pan-fried YAMAGATA beef sirloin with three different Japanese condiments

Citron fromage, lemon and cream cheese mousse with royal milk tea ice cream

Coffee or Tea

Prices are inclusive of service charge and tax.

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