

Lunch Menu

12 pm – 2 pm Mon - Sat

petit degustation

Chef's Appetizer of the day

Foie Gras Terrine

Oyster

*Sakoshi Bay oysters (2pcs),
Shallot, red wine vinegar*

Choice of main course

Seabass Poele

pan-fried seabass, pesto, tapnade, ratatouille, vegetables.

or

Grilled Iberico Pork

black garlic puree, sautéed vegetables

Or

Roasted Beef Rump Cap

Roasted grass-fed beef rump cap, French fries

|medium rare|

+15 | 300g

Dessert of the day

\$80



Chef Nobu Tomine
We, actually cook
and prepare every
sauces and dishes.

Ingredients

Chef might serves
different dishes or
ingredients,
depending on the
conditions of the
ingredients.
Please tell us if you
have any dietary
restrictions.

Celebration

Let us know if you
celebrate
anniversary. We
are happy to
prepare messages
on dessert plate as
you like.

chef degustation

Reservation required. Please book in advance.

Please kindly take note that some of the ingredients
or dishes might be changed without prior notice.

Cavier

Amuse - bouche

Oyster Nori Seaweed Mousse
Ocean Flavor Jelly

Venison

Aged Venison Carpaccio with pistachio mustard
Berry Sauce, Manchego

Boudin Noir

Squid Ink and Scallop Boudin Noir
Apple Puree, Tomoto Confit

Japanese Wagyu Rump

Binchotam Grilled Japanese Wagyu Rump Steak
Pomme Galet, Jus, Yuzu Kosho

Truffle Crepe

Truffle Custard Crepe with Strawberry Compote
Pistachio Ice Cream

150

appetizer

Sakoshi Bay Oyster 38

6 pcs Japanese oysters from Sakoshi Bay, Hygo, Japan.

Foie Gras Terrine 25

Slow cooked French duck Foie Gras "Terrine", homemade jam, bread.

Pâté de Campagne 18

Traditional French "Pâté de Campagne", grain mustard, pickles, red cabbage chou croute, bread.

Chef's Salad 18

Green leaves, Arugula, shredded cheese, chef's dressing (balsamic, sherry vinegar, French mustard, walnut, walnut oil).

Seasonal

Mussels 32

Fresh mussels from Ireland, white wine steamed. (250g)

Venison Carpaccio 32

Venison from New Zealand, shredded Manchego cheese, jam

Grilled Squid 22

Grilled squid, Romesco sauce, yoghurt sauce

pasta | risotto

Lala and Shirasu Spaghetti 22

Lala clam, shirasu (baby sardines), finished with Karasumi (dried mullet roe)

Flower Crab Tomato Cream 25

Spaghetti, flower crab tomato cream sauce

Porcini Risotto 28

Porcini, Shiitake, button mushroom, cream, Parmigiano.

main

20 – 25 min to serve

Seabass Poele

Pan-fried seabass, pesto, tapenade, ratatouille, vegetables.

48

Grilled Iberico Pork Collar

Grilled Iberico Pork Collar, black garlic puree, sautéed vegetables, |medium well done|

48 | 250g

Lamb Chops

Roasted Australian lamb chops (2pcs), Jus, Piperade, Parsley oil, Harrisra couscouse |medium rare|

55

Roasted Beef Rump Cap

Roasted grass-fed beef rump cap, French fries |medium rare|

65 | 300 g

chef's Recommendation

Brandt Beef Ribeye Steak

365 days grain fed US Brandt Beef ribeye Steak. |medium rare|

120 | 250g

sides | snack

Bread	6	Roasted Nuts	5
French Fries	8	Olives	5
Crispy Chicken	12	Dries Fruits	5

dessert

Fromage

Crème Caramel

Silky pudding (egg, cream, milk)

12

Chocolat

Chef's Gateau Au Chocolat

15

Tiramisu

Mascarpone cheese, cream, cocoa.

18

Cheese, Chef's Choice

Assorted cheese

24