

MONTHLY CHEF'S COURSE

"KISARAGI"

14,300

AMUSE DUO

Rape Blossom Frites and Hokkaido Scallop

hassaku orange jalapeño salsa, rose hip tea jelly

APPETIZER DUO

House-Crafted Cacao-Flavored Salsiccia Risoni Pasta

Baked Cheese Cannelloni

kale leaf salad, walnut dressing

MAIN

Pepper-Crusted RRD Beef Rib Steak and Grilled Lobster

seasonal greens, chocolate mole and rose jam

DESSERT

Red and White

raspberry rose macaron, white chocolate-coffee macaron

All prices include 10% consumption tax.