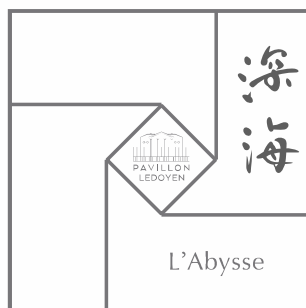


VALENTINE'S DAY MENU

460



料理長 高橋 瑞帆 Maître de cuisine Takahashi Mizuho

おまかせ Omakase

Aperitif Creation

Japanese white bread toast and tuna tartare
Fish charcuterie

Salty emotions

Coconut and shellfish blancmange with sansho
pepper

Vanilla and celery lobster temari

Simple iodised consommé and foie gras refreshed
with orange

Tuna sashimi

Nigiris sushi collection

Silky caramel cream with saffron pistils

Scallops cooked over an open flame with crispy
seaweed

Wild mushroom consommé

Amamis

Citrus jelly with aloe vera, fruit confit à la
Moderne and crystallised yarrow leaves

Layered azuki pastry with combava,
Rhododendron honey

Crispy barley gavottes,
Barley ice cream with malt caramel