

Degustation Menu 4 Courses

1th March to 9th 2020

Sardine Confit Salad

Olives, Peperonata and Pine Nuts

¥8,500

Pumpkin Soup

Balsamic Onion and Parma Ham Powder

¥8,500

Grilled US Angus Beef Strip Loin

Mashed Potato with Fried Onion, Garlic and Rosemary Jus

Or

Grilled “Isaki” Fish

Creamy Spinach with Toasted Almonds & Red Wine Sause

¥8,500

Tiramisu

¥8,500

Coffee or Tea

¥8,500

Grand Dinner Menu

Tavola36

“Kurobuta” Pork and Foie Gras Rillettes

Semi-Dried Tomato and Oregano

¥13,300

Grilled Scallops and Green Asparagus

Lemon Salsa Verde

¥13,300

Clam Chowder

Truffle and Parmesan Croûton

¥13,300

Grilled Japanese Beef Tenderloin with Seared Canadian Lobster

Ratatouille with Basil Pesto Barolo Wine Sauce

¥13,300

Swiss Chocolate and Passion Fruit Mousse

Orange Macaroon

¥13,300

Coffee or Tea

¥13,300

All prices are in Japanese ¥.

The menu may change without prior notice. Please notify us in advance if you have any allergy.

13% service charge and consumption tax will be added on your bill

All prices are in Japanese ¥.

The menu may change without prior notice. Please notify us in advance if you have any allergy.

13% service charge and consumption tax will be added on your bill