

Sakura Season Dinner Menu

10th March to 12th April 2020

Citrus Cured Cherry Salmon

ruby onion - turnip - water cress

¥8,500

Green Pea and Mint Soup

lemon cream - sakura - broad bean

¥8,500

Seared Herbed "Sawara" Fish

sauteed shiitake - asparagus - lemon butter sauce

Or

Roasted Veal Tenderloin

milk fed - pumpkin - cherry

¥8,500

Cherry Blossom Panna Cotta

Almond chips – lime and grenadine sause - berry

¥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

¥8,500

Clam Chowder

Truffle and Parmesan Croûton

¥8,500

Grilled Japanese Beef Tenderloin with Seared Canadian Lobster

Ratatouille with Basil Pesto Barolo Wine Sauce

¥8,500

Swiss Chocolate and Passion Fruit Mousse

Orange Macaroon

¥8,500

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

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