

Asparagus Season Dinner Menu

13th April to 31st May 2020

Seared “Hokkaido” Scallop

Garlic and Pepper Sautéed Green Asparagus
with a Light Creamy Green Tomato Sauce and Bottarga

¥8,500

Creamy White Asparagus Soup

Powdered Italian Ham with Shaved Black Truffle and Chives

¥8,500

Poached Seabass

Grilled White and Green Asparagus on Polenta
with Grana Padano and Grainy Dijon Mustard Sauce

Or

Grilled Veal Chop

Grilled White and Green Asparagus on Polenta
with Grana Padano and Sage Jus

¥8,500

Pistachio and Milk Chocolate Gateau

Mango Ice Cream with Fresh Berries and Mint Leaves

¥8,500

Coffee or Tea

¥8,500

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

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

¥13,300

Swiss Chocolate and Passion Fruit Mousse

Orange Macaroon

¥8,500

Coffee or Tea

¥13,300

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