

Selectable Benefit Available Exclusively to 2019 ANA Diamond Service Members

2019 Michelin-starred Restaurant Benefit

Enjoy fine dining for two at one of 50 restaurants in Japan and around the world that have been awarded Michelin stars.

You'll find the finest haute cuisine the world has to offer, served with attention and panache in a delightful ambience.

How to use

①Select a restaurant. ②Make a reservation at the restaurant. ③Give the restaurant voucher to the restaurant when you go there to dine.

For restaurants located in Japan, please confirm the information below and make the reservation on your own.

When making the reservation, please indicate that you are using the Diamond Service Michelin-starred Restaurant Benefit.

For restaurant outside Japan, TimeLabo, Inc. will make the reservation on your behalf.

- * The management of this benefit is entrusted to TimeLabo, Inc.

Notes

Service

- * For restaurants located in Japan, please confirm the information below and make the reservation on your own.
- * When making the reservation, please indicate that you are using the Diamond Service Michelin-starred Restaurant Benefit.
- * For restaurant outside Japan, TimeLabo, Inc. will make the reservation on your behalf.
- * Contact information for the booking agent (only for restaurants outside Japan)
- * The management of this benefit is entrusted to TimeLabo, Inc.

Vouchers

- * Each voucher is valid for one dining experience at a restaurant that can be selected through the Diamond Service Michelin-starred Restaurant Benefit.
- * Each voucher is valid from April 1, 2019 to September 30, 2019. Customers who are not able to use the voucher before it expires are requested to contact TimeLabo, Inc. by September 30, 2019.

- * Vouchers are not valid for fees for additional services not included in the TimeLabo, Inc. service or for transportation expenses to and from the location where the service is provided.
- * **Please present the voucher to the service provider on the date of reservation. The service may be provided after the service provider has verified the validity of the voucher.**
Copies of vouchers are not valid for provision of the service.
- * Vouchers cannot be exchanged for cash. Vouchers that are not used or are lost or stolen will not be replaced or reimbursed.

Other

- * The information is accurate as of the time of writing (November 2018). Please note that restaurant business hours and menus are subject to change. Please note that there may be cases in which vouchers cannot be used for periods when special Christmas and year-end/New Year holiday menus are offered. There may also be cases in which customers may be responsible for amounts beyond what the vouchers cover.
- * Photographs are provided for illustrative purposes only. Actual items and appearances may differ.
- * At some restaurants, drinks may not be included in the special menu.

Inquiries/Booking agent (only for restaurants outside Japan)

TimeLabo, Inc.

03-6277-1760 <toll/from a mobile phone>

+81-(0)3-6277-1760 <toll/from outside Japan>

Business hours (JST): Weekdays 09:00-17:00 (not available on weekends or national holidays, or during the Golden Week, company summer holiday, or year-end/New Year holiday periods)

e-mail anadia-rsv@time-laboratory.com

Select a restaurant

2019 Michelin-starred Restaurant Benefit Selectable Restaurants

● JAPAN

Hokkaido

Restaurant Molière
URL : https://sapporo-moliere.com/
Lunch / Dinner
When Alain Chapel, often called “the Leonardo of the kitchen”, visited Molière, he lavished it with rare praise: “Ceci, cest la cuisine française!” (“This is what a French kitchen is!”) The restaurant makes abundant use of Hokkaido ingredients and rushes items to the table as soon as they're ready, so diners don't miss a second of the delicious flavors.
Menu Lunch or Dinner (6 courses) A glass of drink from any of these, champagne, wine and beverages Amuse bouche 2 Hors d'oeuvres Fish Meat Dessert Coffee, Tea or Herb tea

L' AUBERGE DE L' ILL SAPORO
URL : https://www.hiramatsurestaurant.jp/aubergedelill-sapporo/
Dinner
A symbol of the gastronomic culture of Alsace in France, “L' AUBERGE DE ' ILL “. Around 1880, a small restaurant on the banks of the Illhaeusern village on the banks of ILL River has been inherited beyond the time of over 100 years. The highest cuisine and the friendly hospitality of the Haeberlin family have fascinated the gastronomists from all over the world and since then they shone three star in 1967, they have kept their stars for more than half a century. It is “L' AUBERGE DE L' ILL SAPORO“ which was born in 2014 as its Sapporo store. Next to the green Maruyama Park, please have a happy time at a house restaurant that imagined architecture in the northeastern part of France.
Menu Dinner Course

Today's starter of a bite

Scallops with seasonal salad

Fish with white wine's source

Beaf of Hokkaido with Truffle source

Pre dessert

dessert

Mignardises

Coffee

Tokyo

KAISEKI TUSJITOME
URL : http://www.tsujitome.com/
Lunch
It is the beginning of Tsujitome that Tomejiro Tsuji received hands from the family of Urasenke and set up a store in Kyoto. It is a prestigious kaiseki cuisine, which is allowed to enter and leave from the tea ceremony Urasenke. Through the three generations from the Meiji period, the technique to derive its deep taste has been handed over to the owner chef Yoshikazu Tsujitome.
Menu Lunch Tea Kaiseki Cuisine Course

Tour dArgent Tokyo
URL : http://www.tourdargent.jp/
Lunch／Dinner
Since 1582, Tour dArgent Paris has upheld an extraordinary standard of quality and tradition, serving only the most exquisite French cuisine. It prides itself as being the most authentic representation of French culture and tradition: an ambassador of a gastronomic heritage recognized around the world. Tour dArgent Tokyo is the only branch location of this celebrated establishment. Its rooms are adorned with period pieces, and decorated in a style and design that represents the four centuries of history that its progenitor has beheld. Let us majestically wine and dine you with the best wine cellar in the world and seasonal creations of our Chef.
Menu Lunch or Dinner Six Course Menu A glass of Champagne Appetizer Fish Soup Main dish (Duck or other meat)

Dessert Petit four Coffee or Tea *Dress code: Elegant casual; jacket required for gentlemen *Guests must be 16 years or older. *Beverages are not included.

REIKASAI GINZA
URL : http://www.reikasai.jp/
Lunch／Dinner
<p>It is a rare restaurant that heritages the court cuisine of China Qing Dynasty today, with the founder of Rai Zucha who was a high-level bureaucrat in the Empress Dowager Cixi Age. Many dishes offered to the Emperor and the Empress Dowager every day are longevity foods that have the power to gently and personally beautify the body from the idea of the same source of medicine and cuisine without using any food additives. While seemingly simple, attentive preparation and skillful handling of a kitchen knife, and flavors respecting Gomi are glowing, each dish is tasty and you can experience a truly luxurious gastronomy.</p>
Menu Lunch or Dinner Special Menu for ANA Diamond members Carefully selected Chinese tea 15 sorts of Appetizer 3 Main dishes (including the abalone boiled with milk beloved by emperors of successive generations) Soup with collagen Dessert

LA TABLE de Joël Robuchon
URL : https://www.robuchon.jp/
Dinner
<p>At LA TABLE de Joël Robuchon, guests can enjoy Robuchon French cuisine in casual style, with meals available prix fixe as well as à la carte. Lovingly prepared with first-class</p>

technique, each dish is an artful combination of refinement and flair. Relax and enjoy the best of modern French dining in comfortable surroundings.

Menu

Dinner (6 courses)
Glass of champagne
(one per person)
Amuse bouche
Hors doeuvre (cold)
Hot vegetable dish
Fish or meat dish
Avant dessert
Dessert
Coffee

Restaurant Tateru Yoshino Ginza

URL : <http://www.tateruyoshino.com/>

Dinner

Chef Tateru Yoshinos passion for French cuisine led him to France. During his time there, he opened Stella Maris in Paris and held the dual position of owner and head chef at the restaurant for 16 years. Indulge yourself with Tateru Yoshinos gourmet creations to savor the flavors that tantalized French taste buds.

Menu

Dinner (8 courses)
+ A glass of champagne
2 Amuse bouche
Hors doeuvres
Fish/Main Course
Avant dessert
Grand dessert
Petit four/Coffee

Edition Koji Shimomura

URL : http://www.koji-shimomura.jp/
Lunch／Dinner
Here you will experience highly creative cuisine, replete with personal touches of chef in every detail, little or no butter or fresh cream is used, creating fare that is light and elegant, enhancing umami flavour.
Menu Lunch or Dinner (8 courses) Amuse bouche 2 Hors doeuvres Fish/Meat 2 Desserts/Mignardise Coffee

PACHON
URL : http://www.pachon.co.jp
Lunch／Dinner
This old-school French restaurant is the brainchild of André Pachon, a renowned chef who is decorated as a Knight of Frances Legion of Honour. Enjoy a wonderful time with superb food in a relaxing atmosphere.
Menu Lunch or Dinner (6 courses) Amuse bouche Hors doeuvres Fish/Main Course Dessert/Petit four Coffee or tea

Maison Paul Bocuse
URL : https://www.hiramatsurestaurant.jp/paulbocuse-maison/
Dinner
Maison Paul Bocuse is the main restaurant in Japan of “Paul Bocuse”, the worlds best

restaurant that continues to shine in Michelin three stars since 1965 in Lyon, France. It is the only restaurant in the world to offer the specialty of Mr. Paul Bocuse, the chef of the century. Inside the restaurant, we have two dining rooms, a salon, a private room, a bar and a lounge. Art Nouveau style interior makes warmth feel in the formality as well. Please enjoy the world of gorgeous gastronomy inherited from "Paul Bocuse" in France.

Menu

ANA members' special dinner Five Course Menu including "Suzuki wrapped in pie pastry with source choron", which represents Mr. Paul Bocuse's specialty

Amuse Bouche

Appetizer

Fish dish " Suzuki wrapped in pie pastry with source choron, Paul Bocuse's specialty "

Meat dish

Dessert trolley

LUGDUNUM Bouchon Lyonnais

URL : <http://www.lyondelyon.com/>

Lunch / Dinner

This restaurant is located near the Bishamonten (Zenkokuji) Temple in the Kagurazaka area. The elaborate interior creates an atmosphere of Lyon in France. The single most important essence of Lyonese cuisine is to use the best ingredients. Spend a memorable moment in this new type of elegant bouchon.

Menu

Lunch or Dinner (7 courses)

A glass of champagne

Cold hors oeuvre

Warm hors oeuvre

Main dish (fish)

Main dish (meat)

Cheese/Dessert

Coffee or Tea

Four glasses of wine that match the dishes served

Cuisine[s] Michel Trioisgros

URL : http://www.troisgros.jp
Lunch／Dinner
<p>* The service will end at 31December 2019 due to store close.</p> <p>Michel Troisgros, continue to shine in the top rating of three stars of the Michelin guide more than half century since 1968 , is the third generation chef-owner of Troisgros in France. He is on a constant journey to create avant-garde French cuisine which celebrates its traditional roots, and Japan has the honor of being home to his only restaurant outside of France. The menu on offer at the restaurant changes gradually with the passing of the seasons.</p>
<p>Menu</p> <p>Lunch course or Dinner course (8 dishes)</p> <p>Glass Champagne</p> <p>Finger foods</p> <p>Amuse bouche</p> <p>Entrée</p> <p>Fish</p> <p>Meat</p> <p>Pre-dessert</p> <p>Candy</p> <p>Dessert</p> <p>Coffee or Tea</p>

ESqUISSE
URL : https://www.esquissetokyo.com/
Lunch／Dinner
<p>ESqUISSE opened in June 2012 and has been receiving 2 stars rating from Michelin Guide Tokyo since 2012. ESqUISSE means drawing and represents free sensibility without restrictions. The chef from South France, Lionel BECCA lives in Japan for 10 years. Rooted in French cuisine tradition and technology, his cuisine accentuated with citrus or herbs incorporating Japanese ingredients is simple and creative. Please enjoy it in a relaxing space like feeling French nature, wind, sunlight while staying in Ginza.</p>

Menu Lunch or Dinner Course Menu
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L'Osier
URL : https://losier.shiseido.co.jp/
Lunch
<p>L'Osier is a French restaurant that was established in Ginza, Tokyo in 1973.</p> <p>Its superior ambiance was created by Pierre-Yves Rochon, a designer who is world-renowned for his luxurious spaces. The future traditions of L'Osier will be cultivated by new executive chef Olivier Chaignon and the staff that has continually refined its exemplary hospitality since the restaurant was first opened. We hope you enjoy the wonderful time with us at L'Osier.</p> <p>* Please refrain from visiting the restaurant in casual clothing (shorts, sandals, etc.). Jackets are required for gentlemen.</p> <p>* Images are for reference purposes only.</p>

Menu Lunch Hors doeuvre Fish dish Meat dish Dessert Coffee *Drink and additional order extra charge

Les Saisons Imperial Hotel Tokyo
URL : https://www.imperialhotel.co.jp/j/tokyo/restaurant/les_saisons/
Lunch／Dinner
Voisins cuisine is crafted from painstakingly selected ingredients, respectful of tradition

yet always with a delightful twist. The result is a culinary voyage of never-ending surprises and discoveries.

Please enjoy it yourself slowly in the restaurant with a sophisticated modern atmosphere that you can feel only in the main dining in a hotel.

Menu

Lunch or Dinner (4 courses)

Hors doeuvres

Fish

Meat

Dessert

Coffee or Tea

*We will present the complimentary coupon you can use next time. (Validity of 6 months)

*Dress code for men to wear jackets.

*Children under 10 years old are not allowed.

Jushu

URL : nothing

Dinner

The cuisine here is dressed to impress, grandly presented and beautifully refined. Jushu made its reputation on its dishes of vegetables and seafood in season, accompanied by dashijiru (a broth of fish and kelp).

Menu

Dinner (9 - 10 courses)

* Seasonal

Ginza Okuda

URL : <http://www.ginzaokuda.com/>

Lunch
Ginza Okuda is a Japanese restaurant standing quietly on Ginza Namiki Street. We will welcome you with the cuisine by the owner chef Toru Okuda using carefully selected seasonal ingredients and heart-warming service.
Menu Lunch Course Menu

Kondo
URL : nothing
Lunch／Dinner
Kondo has overturned the received wisdom about this iconic dish, taking it in radically new directions. Each of these creations takes the humble tempura into new and unexpected territory.
Menu Lunch or Dinner Hors doeuvres Tempuras Dessert

Sushi Kanesaka
URL : http://www.sushi-kanesaka.com
Lunch
Within the traditional, crisp, luxurious interior of Sushi Kanesaka, there is a strong desire to create sushi with a perfect balance, with every bite providing customers with a superior taste experience. Sit at the counter seats and watch the chefs display their craft to their valued customers.
Menu Lunch course

Root vegetables Seaweed

Nigiri sushi of chef's choice

Miso soup

BVLGARI II Ristorante Luca Fantin

URL : https://www.bulgarihotels.com/ja_JP/tokyo-osaka-restaurants/tokyo/il-ristorante

Dinner

Il Ristorante –The executive chef, Luca Fantin offers a contemporary interpretation of the Italian culinary tradition, in a sophisticated and at the same time informal atmosphere - a temple of fine cuisine that privileges the use of quality seasonal ingredients mostly local, refined cooking techniques and artful creativity. The experience, innovation and elegance of service are combined with aesthetically harmonious colours and volumes. Il Ristorante has been awarded one star by the prestigious Michelin guide for Tokyo since 2011.

Menu

Five Course Dinner Menu Aperitif

Sweets with mineral water

Coffee or Tea

Gift BVLGARI Chocolate Gems

MASAS KITCHEN

URL : <https://www.masas-kitchen.com/>

Lunch / Dinner

While making full use of traditional Chinese know-how, this restaurant has set defies out of the boundaries as a stance. The kitchen, with its live and beautiful drawer to maximize the flavor of seasonal ingredients, each dish offers a cuisine of unique flavor and delicacy.

Menu

Lunch or Dinner
Eight Course Menu

AROMA FRESKA
URL : http://www.aromafresca-afsa.com/
Dinner
For almost two decades (restaurant opened in 1998), our taste buds have been "there is the smell of a fresh coolness" , chef cultivates his passion for traditional and spontaneous italian cuisine, inspired by the freshness of seasonal market products at Aroma Fresca.
Menu
Eleven Course Dinner Menu

BON CHEMIN
URL : http://www.bonchemin.com/
Dinner
The restaurant is a bit located in an inconvenient place from the station, that it is true but definitely an address to enjoy authentic French cuisine. A pure gateway in a quiet residential area.
Menu
Chef's Choice Dinner Menu Wine Pairing

Shojiryori Daigo
URL : http://www.atago-daigo.jp/
Lunch／Dinner
Nestled at the foot of Atagoyama, quietness and relax moment to escape the hustle of the city, this restaurant is a true invitation to a cuisine both inventive and tasty. Purchased on

daily basis from Tsukiji fish market or fruit or vegetable market, a wide range of products to be enjoyed and specific focus on vegetarian as Chef menu is continually renewed according to the seasons.

Menu

Lunch or Dinner

Special menu for ANA Diamond members with seasonal brand vegetables

Hokuriku / Kansai

Ristorante L' Orcestrata

URL : <https://www.hiramatsurestaurant.jp/orcestrata/>

Lunch／Dinner

Historic Nara Park opened in 1898. "Ristorante Orquestrata" is located in the outstanding location on the 1st floor of "Nara Kasuga International Forum I・RA・KA" in the center of the park. Sticking to the seasonal ingredients that can be gathered at local Nara, we will deliver Italian cuisine originating from Nara, which we can taste only here. You can enjoy the seasonal ingredients while watching the wonderful view of the garden spreading in front of you. Like the beautiful harmony of the orchestra, enjoy the comfortable moments of cooking, wine and service weaving.

Menu

Special Menu with the specialties of Orcestrata

Amuse

Starter1: Foie Gras

Starter2: Lobster

Pasta: Pasta of the season

Fish: Fresh fish In the best cooking method

Meat: Roasted Kuroge Wagyu Beef

Dessert of a bite: Seasonal dessert of the Chef Paticier

Peitts fours

Gion Maruyama

URL : <http://gionmaruyama.com/gionmaruyama.html>

Lunch

A restaurant located in the colorful Gion district. Inside the Sukiya (teahouse) style building is a dignified yet comfortable space. Enjoy Kyoto-style cuisine in this prestigious yet friendly restaurant.

Menu

Eleven Course Lunch Menu with an aperitif

Restaurant La cime

URL : http://www.la-cime.com/

Lunch

For each dish, the chef combines his regional and local inspiration and influence as its hometown of Kagoshima, you will enjoy marvelous ingredients, especially from the Amami Oshima, for a culinary french cuisine adventure. You definitely experience La Cime.

Menu

Specail Lunch Course

Adhoc

URL : http://adhoc2014.jp/

Dinner

This spacious restaurant boasts a modern take on an antique interior, and offers its customers the opportunity to experience modern French cuisine. Showcasing the flavor of seasonal ingredients at their very best, the dishes draw upon aroma, temperature, and color to stimulate the senses.

Menu

Twelve Course Lunch Menu with an aperitif

Masuda

URL : https://hitosara.com/0004012530/

Dinner

Casual, authentic Japanese cuisine for all tastes.
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Come to Masuda and find a secluded, Japanese-style space in the hustle and bustle of the big city. Experience the simple-yet-deep flavor of dishes that showcase the true flavors of the carefully selected seasonal ingredients used in their creation.
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Menu Seven Course Dinner Menu

Komago
URL : http://www.komago-jp.com/
Lunch／Dinner
Nestled in a quiet residential area, the restaurant operates out of a traditional style of residence usually associated with Japanese tea ceremony. Customers can savor a sumptuous range of dishes featuring carefully selected seasonal ingredients in a relaxed yet elegant atmosphere.
Menu Lunch or Dinner Course Menu

Nihonryori Yamazaki
URL : http://www.yamazaki-toyama.co.jp/
Lunch
In the region of Toyama, in the beauty and tasty heart of Etchu, which shelters the food quality and culture of regional cuisine, the menu of this restaurant is deliciously based on this region and dedicated to all senses of it.
Menu Lunch Course Menu * Contents vary depending on the season.

Ryotei SuginoiHonami
URL : http://kanazawa-suginoi.co.jp/
Lunch／Dinner
Cuisine, architecture, gardens, pottery, feel free to enjoy the five senses of Japanese luxury is the style of Suginoi. The breathtaking of this location is not the only charm as just like the place itself, the menu is nice.

Menu

Lunch or Dinner

Seven Course Kaga-Kaiseki Menu Kuzukiri

Kyushu

Teppannyaki Nakano

URL : <https://nakano.hp.gogo.jp/pc/>

Dinner

A totally new type of teppanyaki restaurant which also incorporates the delicate traditional multi-course kaiseki style. The restaurant is also unique in the way they do teppanyaki, or grill on an iron plate, with the use of oil being minimized to make every dish light and pleasant. Fish and Kuroge (black haired) Wagyu beef are grilled using Nakanos unique techniques so that they are served at their best. Spend a relaxing and luxurious time in the restaurant overlooking the breathtaking night view of Fukuoka.

Menu

Dinner (9 courses)

Sakizuke (appetizer)

Hors doeuvre

Foie gras

Brittany lobster

Grilled vegetables

Wagyu beef fillet

Rice dish

Dessert

Coffee

* The menu may change depending on the season.

Raisin dOr

URL : <http://www.raisindor.jp/>

Dinner

The restaurants chef, Takayoshi Tezuka, prepares authentic French dishes based on ingredients carefully selected from various places in Kyushu, a great treasure trove of delicious food. He also uses plenty of local seasonal vegetables in his dishes. In the elegant restaurant, there is also a bar so customers can spend some special time away

from their everyday life. Raisin dOr is a small "grande maison".
Menu Dinner (10 courses) Amuse-bouche Hors doeuvre 1 Hors doeuvre 2 Hors doeuvre 3 Soup/Fish dish Meat dish/Dessert Sweets for tea/coffee Coffee or Herb tea

<u>Kikusaikou</u>
URL : https://www.shiragiku.co.jp/restaurants/kikusaikou.html
Lunch／Dinner
<p>The appearance of pure Japanese style of Sukiya making, the sound of quiet flowing streams We will express the neat taste of Japanese cuisine with delicate sensibility and art of craftsmanship. We will taste Japanese cuisine in a fully private room of Sukiya making importance to privacy. The names of the nine rooms are named from Genji Kanonogi which is also a traditional Japanese pattern such as "Hatsune" "Butterfly".The cuisine is a full course of seasonal fragrant Japanese sum that cherishes the fundamentals of Japanese cuisine of five colors, five tastes and five methods, arriving from the market every day centering on the ingredients of local produce local consumption. Please enjoy "Encounters of the seasons encountered with chrysanthemums" to stimulate the senses.</p>
Menu Lunch or Dinner Kaiseki Kikusai Course Menu Kuzukiri appetizer Deep-Fries Soup-type Appetizer Raw Fish Slice Plate Grilled Dish Cooked Dish Rice

Desserts

For inquiries or reservations for restaurants outside Japan, please use the following contact information:

[TimeLabo, Inc.] **+81-(0)3-6277-1760 (Toll)** / e-mail anadia-rsv@time-laboratory.com

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● U.S.A.

The Modern
URL : https://www.themodernnyc.com/
Lunch
The Modern, overlooking MoMAs Abby Aldrich Rockefeller Sculpture Garden, features Chef Abram Bissells refined, contemporary cooking in a beautifully bright and airy setting. The Modern holds two Michelin stars, a Three Star review in the New York Times, four James Beard Awards, and the Grand Award from Wine Spectator.
Menu
Three course Prix Fixe Lunch Menu

Campton Place
URL : http://www.camptonplacesf.com/
Dinner
Chef Sris sophisticated style of Cal-Indian cuisine combines French classical cooking techniques with local, seasonal ingredients and global flavors, particularly those from South Asia. Executive Chef Srijiths cuisine creates an unparalleled fine dining experience.
Menu
4-course Dinner menu and a bottle of water * Available only for from Sunday to Thursday

● EUROPE

United Kingdom

La Dame de Pic London

URL : <https://www.ladamedepiclondon.co.uk/>

Lunch

La Dame de Pic London is a vibrant destination for gourmands in the City of London, showcasing Chef Anne-Sophie Pic's creative French cuisine. Currently the only French female chef to hold 3 Michelin stars, Anne-Sophie Pic is known for her distinct culinary identity, revisiting ingredients and exploring unusual cooking methods to create powerful and unexpected flavour combinations.

Menu

Three-Course Lunch Menu with three glasses of wine

Helene Darroze at The Connaught

URL : <https://www.the-connaught.co.uk/restaurants-bars/helene-darroze-at-the-connaught/>

Lunch

*** Closed for restaurant refurbishment from 15th of July to mid-September, 2019.**

In the beautiful surroundings of Hélène Darroze's two Michelin-starred restaurant at The Connaught, her lifelong passion for the finest produce and incredible skill is reflected in every aspect of one of Mayfair's most intimate dining experiences.

Each day, Hélène selects the very best and freshest ingredients from the network of suppliers she has spent a lifetime gathering, and cooks them with precision, honesty and passion. The resulting menu celebrates the tastes and textures of the most stunning individual produce, prepared in a way that allows each ingredient to shine.

Menu

Weekday Lunch Formula:

Three-course menu with two glasses of wine, water, tea/ coffee, and a cheese plate

* Weekday Lunch Formula is available from Monday to Friday, except public and bank holiday.

Netherlands

Yamazato Restaurant

URL : <https://www.okura.nl/dine-and-drink/yamazato-restaurant/>

Dinner

Yamazato Restaurant serves the authentic Japanese Kaiseki cuisine. The cuisine differentiates itself by focusing on the purity of traditional Japanese ingredients rather than using stronger flavours. The style is minimalistic and balance is sought after in everything. Not only in taste, but also in texture, appearance and the colours of the products. The restaurant radiates a classical, serene atmosphere, which gives you an instant feeling of being in Japan. The typically Japanese ambiance at Yamazato is further enhanced by the service. The exquisite hospitality provided by Kimono-clad waitresses and the view of the Japanese garden complement the authentic cuisine. The authentic Japanese Yamazato Restaurant is awarded a Michelin star in 2002.

Menu

Hana Kaiseki

*For your birthday occasion, a special dessert plate can be accommodated.

SAZANKA

URL : <https://www.okura.nl/dine-and-drink/teppanyaki-restaurant-sazanka/>

Dinner

Sazanka is the first, and so far the only teppanyaki restaurant in Europe to be awarded a Michelin star. Teppanyaki literally means to grill on a hotplate, and that is exactly what you'll experience at Sazanka. Chefs will prepare the most delicious fish, meat, and vegetarian dishes on a hot iron griddle at your table: à la minute cooking with Japanese precision. Add to this the use of top quality ingredients, an extensive choice of sakes and wines and the characteristic Japanese interior and you are guaranteed to feel the truly authentic Japanese hospitality at its very best. The social setup of the restaurant - sharing tables - makes it the ideal setting for celebratory dinners.

Menu

Seasonal Five Courses Menu

*For your birthday occasion, a special dessert plate can be accommodated

France

LE TAILLEVENT

URL : <https://taillevent.com/>

Lunch

The name of Taillevent is a legend in its own right, taking its name from Taillevent the famous 14th century chef, and acknowledged as the founding father of French gastronomy. Le Taillevent is one of the great establishments in this French gastronomic tradition. Its reputation is built on a record of using only the freshest products available, cooked to perfection and seasoned with exquisite flavors by chefs known for their experience and gastronomic excellence.

Menu

Lunch

Quintessence

Belgium

COMME CHEZ SOI
URL : https://www.commechezsoi.be/fr-fr/
Lunch
<p>Located in an elegant Brussels town-house, the restaurant integrates a subtle mix of charm and character.</p> <p>On arrival, Laurence Wynants welcomes you in a beautiful art nouveau decor, in the style of Victor Horta. A magnificent stained glass window provides luminosity for the restaurant whilst at the end of the room, a bay window provides you a view of the bustling activity taking place in the kitchen. Gourmets will have the leisure to appreciate sophisticated haute cuisine, with a touch of exoticism and creativity in this warm welcoming setting.</p>
Menu
Lunch course menu

● ASIA

Hong Kong

LAtelier de Joël Robuchon Hong Kong
URL : http://www.robuchon.hk/
Lunch / Dinner
Awarded three Michelin stars for seven consecutive years by the MICHELIN Guide Hong Kong and Macau. LAtelier is designed with a circular bar enveloping an open kitchen, allowing customers to witness all aspects of cooking, from food preparation to the plating of dishes. The menu offers a variety of great French classics in innovative tapas-style portions. It offers a contemporary fine-dining experience and a menu of gourmet French cuisine.
Menu Lunch or Dinner * only available at LAtelier - show kitchen (counter seat)

Singapore

Shinji by Kanesaka

URL : nothing

Lunch

Shinji by Kanesaka is an extension of 1 Michelin star Chef Shinji Kanesaka's Edo-style sushi restaurant first set up in Tokyo's exclusive Ginza district. The deep-rooted philosophy underpinning this endeavor is simply a passionate desire to share culinary traditions without compromising its integrity.

Menu

ANA Diamond Menu

Omakase Nigiri

Appetizer

Nigiri Sushi

Soup

Dessert

Meta Restaurant

URL : <https://metarestaurant.sg/>

Lunch / Dinner

Meta Restaurant, 1 Michelin Star in Singapore Keong Saik hotspot is known for its innovative, FrenchAsian fare. A restaurant where Chef Sun's heritage is synonymous with his food. After sharpening his chops by working in world-acclaimed restaurants in Sydney and Singapore, he reinvents French classics by bringing a balance of Japanese, Korean and other Asian flavours into the mix, and giving seasonal produce a large (and playful) role in the menu's makeup. Since majority of the seats are bar counter seats, guests get to observe and engage with the chefs if they have any questions.

Menu

ANA Diamond Menu

Starter 3 dishes

Fish 2 dishes

Meat 2 dishes
Desert 2 dishes
Petits Fours

For inquiries or reservations for restaurants outside Japan, please use the following contact information:

[TimeLabo, Inc.] **+81-(0)3-6277-1760 (Toll)** / e-mail anadia-rsv@time-laboratory.com

Business hours (JST): Weekdays 09:00-17:00 (not available on weekends or national holidays, or during the Golden Week, company summer holiday, or year-end/New Year holiday periods)