

Japanese Kaiseki

Zensai

Salt-grilled flatfish, simmered conger eel spiral and miso-grilled duck breast
Assortment of autumn taste (grilled chestnut, pounded ginkgo nut and baby yam)

Nimonowan

(for September) Japanese spiny lobster dumpling in rich clear soup
(for October) Pike conger eel and matsutake mushroom soup
(for November) Quail meatballs in rich clear soup

Otsukuri

(for September) Lightly salt-marinated striped jack mackerel sashimi
(for October) Kelp-cured sea bream sashimi
(for November) Lightly salt-marinated flounder sashimi

Niawase

Salt-boiled prawn and simmered tofu crêpe swirls in light soy sauce

Kobachi

Sake-simmered baby abalone and sea urchin eggs in yuzu citron

Shusai

(for September) Grilled red tilefish with yuzu citron soy marinade
(for October) Simmered sweetfish with full of roe in special soy sauce
(for November) Grilled salmon with yuzu citron miso marinade

Western

Tapas Molecular Bar amuse



Caviar on lobster medallions composition with beet and horseradish vinaigrette
Sea urchin egg and shellfish composition on delicate terrine of Senju spring onion
with curry perfume

Warm snow crabmeat and pine nut royale in autumn wild mushroom potage
Girolle mushroom tart with mesclun salad, garnished with truffle and Parmigiano
shavings

Contemporary version of a gourmand salad with foie gras, salt-cured duck breast
and autumn fruit



Pan-roasted wagyu beef tenderloin with shallot compote and
cardamom-flavored carrot gâteau

Steamed gurnard fish with a hint of lemon and caper, creamy sweet potato purée
Cacao-cruste roast pigeon breast with coconut-glazed celeriac
Autumn vegetable and fruit composition on cereal galette with
baby chrysanthemum leaves



Selection of legiander, natural yeast walnut-raisin, escargot or dried seaweed bread
with a choice of flavorful premium Échiré butter or extra-virgin olive oil



Saint-Nectaire AOC with a hint of honeyed walnuts and fine celery salad



Caramelized apple ice cream and Calvados sorbet on fennel confit Green tea
bavarois filled with milk chocolate mousse Warm banana cake with brown sugar
Chantilly cream and chunky mango sauce
Selection of fresh seasonal fruit with compotes



Premium chocolate Mandarin Oriental, Tokyo