

DINNER

Filare

¥33,000

(including 10% consumption tax and 15% service charge)

*Salmon confit and salmon roe marinated in port wine
and ravioli stuffed with pig's trotter and ear*

Sagami Bay swordfish beccafico with a little salad of herbs

*Foie gras terrine with warm Ohama Miyako pumpkin espuma
and spice accents*

*Home-made fettuccine with Japanese oxtail ragout,
Kanazawa Bijin lotus root and autumn truffles*

*Steamed kinmedai snapper and scallops, fresh from Ito harbour,
carrot fondant and ribbons, seaweed butter and marinière sauce*

Roasted Landes pigeon with mixed mushroom gratin and fig sauce

Peanut-flavoured milk gelato with a hint of bergamot

Pear tart

The content of menus may vary according to season and availability of ingredients.

The restaurant uses rice grown in Japan.

Please let us know in advance if you have any food allergies or dietary restrictions,
or if there are any foods you dislike.

BREAKFAST

Yugawara Mandarin Orange Juice

Hiramatsu Original Tomato Juice

Croissant, Homemade Toast and Rosemary Focaccia
Homemade Whipped Butter, Jam and Honey

Mushroom salad

Creamy green apple and celeriac soup
with mint accents

Bolognese of Sagami beef with caponata,
and soft-boiled Goten-tamago egg

Macedonia with yoghurt-flavoured crémet d'Anjou

The content of menus may vary according to season and availability of ingredients.

The restaurant uses rice grown in Japan.

Please let us know in advance if you have any food allergies or dietary restrictions,
or if there are any foods you dislike.