

Christmas Celebration

5-course Christmas Menu

79

1st course

First Breeze

We begin with "First Breeze," a tantalizing starter that captures the essence of winter's arrival. The dorade, marinated in kombu and adorned with a sweet and sour soy sauce, harmonizes with a salad of chickpea, cucumber, carrot, red apple, and white onion. This dish sets the stage for a culinary adventure that is as refreshing as the season's first snowfall.

2nd course

Season's Indulgence

"Season's Indulgence" follows, a dish that epitomizes the richness of winter. Our pan-fried gyoza, filled with succulent wagyu, cabbage, ginger, and chives, is complemented by a velvety chestnut cream and an earthy mushroom foam, crowned with osetra caviar. This course is a celebration of indulgence, a warm embrace against the chill of winter.

3rd course

Warm Embrace

As we progress, "Warm Embrace" offers a comforting interlude with its crab salad, granny smith, mango, and courgette, alongside flambéed buttered langoustine. The green pea vermicelli and miso bisque, sprinkled with ito togarashi, create a harmonious blend of warmth and flavor, reminiscent of a cozy winter's night.

4th course

Down-to-Earth

"Down-to-Earth" presents a hearty and nourishing course. The flat iron steak, accompanied by potato confit in yuzu kosho butter, king oyster, grilled carrot, and charred spring onion, is a testament to our philosophy of balance and sustenance. Paired with rice and wafu sauce, this dish grounds you in the heartiness of winter.

5th course

Favourite Parting

Finally, "Favourite Parting" concludes our feast on a sweet note. The brique dough mille-feuille with apple gratin, cinnamon pastry cream, and hoji cha ice cream, topped with miso crumble, is a delightful reinterpretation of the classic apple tart, leaving you with a lingering taste of sweet nostalgia.