

特别课程菜单

Special Course Menu

¥ 18,150(Tax and service charge included)

《餐前小吃 Amuse-bouche》

今日逗趣儿

Today's Amuse

《前 菜 Appetizer》

京都丹后半岛鲜鱼肉酱

佐以北海道鲑鱼子

Carpaccio of Fresh Fish from Tango Peninsula, Kyoto

Accompanied by Hokkaido Salmon Roe

《魚料理 Fish》

烤龙虾

京都雪里蕻配热那亚酱汁

Roasted Lobster

Kyoto Mizuna with Genovese Sauce

《肉料理 Meat》

100 克近江牛 (A5 级日本黑牛) 牛排

佐以时令蔬菜和肉汁酱汁

Steak of 100g Omi Beef, A5 ranked Japanese Black Beef

Accompanied by seasonal vegetables with gravy sauce

A5 级黑毛和牛咖喱饭

配京都泡菜

Curry rice with A5-ranked black Wagyu beef

with Kyoto pickles

糕点师推荐的甜点

Dessert recommended by the patissier

自制面包

Homemade bread

咖啡或茶

Coffee or tea