

Dinner Course

【Reservations required at least 2 days in advance】

～ Winter of Moon ～

【Aperitif】

～ Niseko's Deep Snow ～
Original Yogurt Cocktail

【Welcome Dish】

～Three Types of Bite-Sized Canapés～
(Smoked Salmon Mousse, Liver Pâté, Truffle Cheese Dip)

【Appetizer】

Winter Vegetable, Mushroom, and Clam Terrine
Pâté de Campagne
Fugu fritters

【Soup】

Duck Consommé Soup with Matsutake Mushroom Aroma

【Bread】

Baguette, Raspberry and Blackcurrant Bread, Walnut and Fig Bread
Unsalted Butter from Hokkaido

【Meat dishes】

Braised Beef Cheek in Red Wine Demi-Glace Sauce
Mashed potatoes with Yuzu pepper

【Dessert】

Winter Mandarin Oriental Compote with Hokkaido Milk Ice Cream

【After-dinner drinks】

Coffee or tea

【Petit fours】

Bite-sized cookies

¥11,570

(¥14,000 Tax and service charge included)

Executive Chef Nobuyori Kanazawa