

Dinner Course

【Reservations required at least 2 days in advance】

～ Winter of Stars ～

【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

【Pasta dishes】

※Please choose from the list below.

Clams, Bacon, and Sun-Dried Tomatoes in White Wine (Bolognese Bianco)
Japanese-style Shiraoi Beef Tendons and Mushrooms with Soft-Boiled Egg
Seafood in Tomato Sauce (Pescatore)
Hokkaido Beef Ragu Sauce (Bolognese)
Porcini Mushroom Cream Sauce with Jamón Serrano (+ ¥300)
Snow Crab and Sea Urchin with Fresh Cream Sauce (+ ¥800)

【Dessert】

Winter Mandarin Oriental Compote with Hokkaido Milk Ice Cream

【After-dinner drinks】

Coffee or tea

【Petit fours】

Bite-sized cookies

¥8,264

(¥10,000 Tax and service charge included)

Executive Chef Nobuyori Kanazawa