THE CAFÉ BY AMAN

AMAN TOKYO

LUNCH AND DINNER

AMAN TOKYO · OTEMACHI · TOKYO

A KISMET MENU · AMAN TOKYO

LUNCH

MENU DÉJEUNER — 11AM TO 2.30PM

Salade gourmande *(N)(G)(D)*
poached Sagamihara egg, jambon blanc cooked ham, pork pâté

YOUR CHOICE OF SECOND COURSE

Seasonal soup *(G)(D)*

Saffron risotto, prosciutto *(D)*

YOUR CHOICE OF MAIN DISH

Alfonsino and seasonal vegetables, Barigoule style *(D)*
fish jus reduction

Grilled Japanese beef loin *(D)*
seasonal vegetables, horseradish sauce

Caramel and orange tart *(N)(G)(D)*
chocolate ice cream

Coffee or Tea

Sommelier's Wine Set — 2 Glasses, 120ml each, Non-Alcohol; 3 Glasses, 120ml each, Non-Alcohol

DESSERT D'AUTOMNE — 2PM TO 4PM

Red wine poached fig *(D)*
Madagascar vanilla gelato

YOUR CHOICE OF MONT BLANC

Kumamoto Kuma chestnut Mont Blanc *(N)(G)(D)*

Niigata 'ikka' pumpkin Mont Blanc *(N)(G)(D)*

Chocolate and raspberry Mont Blanc *(N)(G)(D)*

Vacherin, shine muscat and lychee *(G)(D)*

VEGAN

(VG) Vegan · (N) Nuts · (G) Gluten · (D) Daily

LUNCH

DESSERT D'AUTOMNE · CONTINUED

Coffee or Tea

DESSERTS

3PM TO 5PM

Caramel and orange tart *(N)(G)(D)*
chocolate ice cream

Crème brûlée *(D)*
Madagascan vanilla

APPETISER FORÊT

3PM TO 5PM

Assorted Bruschetta
4 kinds — Tomato and Basil (VG, G); Shrimp Tartar (G); Prosciutto and Mozzarella (G, D); Ratatouille, Poached Egg, Crispy Bacon (G)

Prosciutto and Fruits

Three kinds of cheese, dried fruits *(G)(D)*

VEGAN

(VG) Vegan · (N) Nuts · (G) Gluten · (D) Daily

DINNER

MENU LÉGER

5PM TO 7PM

Seared Kochi bonito *(D)*
shijimi clam and white wine sauce, coffee oil, fennel

YOUR CHOICE OF SECOND COURSE

Roasted sweet potato potage *(D)*
cacao nibs and brown butter milk foam

Saffron risotto, prosciutto *(D)*

YOUR CHOICE OF MAIN DISH

Alfonsino and seasonal vegetables, Barigoule style *(D)*
fish jus reduction

Shiga Omi duck and mushroom fricassee *(D)*
chestnut and Amontillado sauce

Grilled Japanese beef loin *(D)*
seasonal vegetables, horseradish sauce

Coffee or Tea

MENU DE SAISON

5PM TO 7PM

Seared Kochi bonito *(D)*
shijimi clam and white wine sauce, coffee oil, fennel

YOUR CHOICE OF SECOND COURSE

Roasted sweet potato potage *(D)*
cacao nibs and brown butter milk foam

Saffron risotto, prosciutto *(D)*

YOUR CHOICE OF MAIN DISH

Alfonsino and seasonal vegetables, Barigoule style *(D)*
fish jus reduction

VEGAN

(VG) Vegan · (N) Nuts · (G) Gluten · (D) Daily

DINNER

MENU DE SAISON · CONTINUED

Shiga Omi duck and mushroom fricassee *(D)*
chestnut and Amontillado sauce

Grilled Japanese beef loin *(D)*
seasonal vegetables, horseradish sauce

Fig compote, red wine *(N)(D)*
Madagascar vanilla gelato

Coffee or Tea

MENU GASTRONOMIQUE

5PM TO 7PM

Seared Kochi bonito *(D)*
shijimi clam and white wine sauce, coffee oil, fennel

YOUR CHOICE OF SECOND COURSE

Roasted sweet potato potage *(D)*
cacao nibs and brown butter milk foam

Saffron risotto, prosciutto *(D)*

Alfonsino and seasonal vegetables, Barigoule style *(D)*
fish jus reduction

YOUR CHOICE OF MAIN DISH

Shiga Omi duck and mushroom fricassee *(D)*
chestnut and Amontillado sauce

Grilled Japanese beef loin *(D)*
seasonal vegetables, horseradish sauce

Fig compote, red wine *(N)(D)*
Madagascar vanilla gelato

Coffee or Tea

VEGAN

(VG) Vegan · (N) Nuts · (G) Gluten · (D) Daily

DINNER

A LA CARTE — 5PM TO 8PM

APPETISER

Seared Kochi bonito *(D)*
shijimi clam and white wine sauce, coffee oil, fennel

Prosciutto and Fruits

Salade gourmande *(N)(G)(D)*
poached Sagamihara egg, jambon blanc cooked ham, pork pâté

Three kinds of Cheese *(D)*

SOUP, RISOTTO

Roasted sweet potato potage *(D)*
cacao nibs and brown butter milk foam

Saffron risotto, prosciutto

MAIN

Alfonsino and seasonal vegetables, Barigoule style *(D)*
fish jus reduction

Shiga Omi duck and mushroom fricassee *(D)*
chestnut and Amontillado sauce

Grilled Japanese beef loin *(D)*
seasonal vegetables, horseradish sauce

DESSERT

Caramel and orange tart *(N)(G)(D)*
chocolate ice cream

Fig compote, red wine *(N)(D)*
Madagascar vanilla gelato

VEGAN

(VG) Vegan · (N) Nuts · (G) Gluten · (D) Daily

DINNER

A LA CARTE · CONTINUED

Crème brûlée *(D)*
Madagascan vanilla

Assorted three scoops of ice cream and sorbet *(G)(D)*

VEGAN

(VG) Vegan · (N) Nuts · (G) Gluten · (D) Daily