SIGNATURE

MANDARIN ORIENTAL, TOKYO

MENU

LUNCH

MENU 6 PLATS	MENU 5 PLATS	MENU 4 PLATS
17600	15400	12100

SUPPLEMENTS

Caviar Oscietra Supplement 5g	+3,850
Pan-seared Foie Gras Supplement	+5,500

HORS-D'ŒUVRE

Four-Meat Pâté en Croûte, Truffle Bavarois, Girolle

ENTREE CHAUDE

Scallop Mi-cuit, Clam and Squid Ragout, Seaweed Butter Emulsion

POISSON

Braised Turbot, Champagne Sauce, Fig

VIANDE

Roasted Quail, Honey Mustard Sauce, Ginger and Sansho, Butternut Squash

Beef Cheek Bourguignon Style, Bacon, Onion, Celeriac Puree

Grilled A5 Wagyu Beef Tenderloin, Thyme-Scented Jus, Potato "Robe des Champs"
(Supplement Charge +6,600)

FROMAGE

French Cheese Selection

VEGETARIAN

Please inform us of any food allergies, dietary restrictions or requests. Vegetarian, vegan, and gluten-free options available upon request.
Please note that menus are subject to market change and availability.
All prices are in Japanese Yen, inclusive of consumption tax and subject to 15% service charge.

LUNCH

DESSERT

Gourmande Chocolate Mousse, Almond Praline, Sudachi Sherbet

Profiterole, Mexican 66% Cacao Chocolate Demi Sphere
Japanese Pear, Madagascar Vanilla Ice Cream (Supplement Charge +1,100)

Menu 6 plats: Hors-d'oeuvre, Entrée chaude, Poisson, Viande, Fromage, Dessert. Menu 5 plats: Hors-d'oeuvre, Entrée chaude, Poisson, Viande, Dessert. Menu 4 plats: Hors-d'oeuvre, Entrée chaude, Poisson ou Viande, Dessert.

VEGETARIAN

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DINNER

MENU 6 PLATS	MENU 5 PLATS	MENU 4 PLATS
25300	22000	19800

SUPPLEMENTS

Caviar Oscietra Supplement 5g	+3,850
Pan-seared Foie Gras Supplement	+5,500

HORS-D'ŒUVRE

Pintade Galantine, Foie Gras, Autumn Truffle

ENTREE CHAUDE

Mushroom and Escargot Cassolette, Croissant Tuile, Boursin-style Cheese

POISSON

Pan-Seared Amadai, Seaweed Beurre Blanc Sauce, Potato Confit

VIANDE

Roasted Hokkaido Venison Loin, Juniper-Scented Jus, Braised Shoulder Ragout with Hazelnuts

Grilled A5 Wagyu Beef Tenderloin, Thyme-Scented Jus, Potato "Robe des Champs"
(Supplement Charge +6,600)

FROMAGE

Brie de Meaux, Dressed in Fig

VEGETARIAN

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DINNER

DESSERT

Tarte Tatin, Calvados and Fromage Blanc Mousse, Vanilla Ice Cream

Profiterole, Mexican 66% Cacao Chocolate Demi Sphere
Japanese Pear, Madagascar Vanilla Ice Cream (Supplement Charge +1,100)

Menu 6 plats: Hors-d'oeuvre, Entrée chaude, Poisson, Viande, Fromage, Dessert. Menu 5 plats: Hors-d'oeuvre, Entrée chaude, Poisson, Viande, Dessert. Menu 4 plats: Hors-d'oeuvre, Entrée chaude, Poisson ou Viande, Dessert.

VEGETARIAN

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À LA CARTE

LE CAVIAR

Caviar from Kaviari Served with Blinis and Sour Cream (For 2 persons). Oscietra (100g) 77,000 / (50g) 38,500. Beluga (50g) 118,800	

LE POTAGER

⊡ Chestnut Soup, Mushroom Duxelles, Crouton	3300
⊡ Chestnut and Wild Mushrooms Galette, Swiss Chard, Mushroom Reduction	4400

HORS-D'ŒUVRE

Four-Meat Pâté en Croûte, Truffle Bavarois, Girolle	4400
Pintade Galantine, Foie Gras, Autumn Truffle	5500

ENTRÉE CHAUDE

Pan-Seared Foie Gras, Fig, Vinegar Reduction, Toasted Brioche	6600
Scallop Mi-cuit, Clam and Squid Ragout, Seaweed Butter Emulsion	5940
Mushroom and Escargot Cassolette, Croissant Tuile, Boursin-style Cheese	5500

POISSON

Braised Turbot, Champagne Sauce, Fig	9,900 / 5,500 (Half)
Pan-Seared Amadai, Seaweed Beurre Blanc Sauce, Potato Confit	13,200 / 7,700 (Half)
Roasted Lobster Tail, Lobster Bisque with Vin Jaune, Oscietra Caviar	15400

VIANDE

Roasted Quail, Honey Mustard Sauce, Ginger and Sansho, Butternut Squash	9,900 / 5,500 (Half)

⊡ VEGETARIAN

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À LA CARTE

VIANDE · CONTINUED

Beef Cheek Bourguignon Style, Bacon, Onion, Celeriac Puree	9,900 / 5,500 (Half)
Roasted Hokkaido Venison Loin, Juniper-Scented Jus, Braised Shoulder Ragout with Hazelnuts	15,400 / 8,800 (Half)
Grilled A5 Wagyu Beef Tenderloin, Thyme-Scented Jus, Potato en Robe des Champs	22,000 / 11,000 (Half)
Rossini with A5 Wagyu Beef Tenderloin, Foie Gras, Black Truffle	35200

DESSERT

Profiterole, Mexican 66% Cacao Chocolate Demi Sphere Japanese Pear, Madagascar Vanilla Ice Cream	5500
Gourmande Chocolate Mousse, Almond Praline, Sudachi Sherbet	4400
⊡ Tarte Tatin, Calvados and Fromage Blanc Mousse, Vanilla Ice Cream	4400

⊡ VEGETARIAN

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