



THE RITZ-CARLTON

KYOTO

Menu Bronzo

(Serving on week day)

Amuse bouche

Fresh fish tartar, turnip, daikon, baccala and white balsamic

Can add caviar 10g for an additinoal ¥ 5,000 (6,325)

Pasta of the day

Roasted kofuku pork, variation of carrots, honey and hazelnuts

Crumble, lemon zest flavored cream, strawberry sorbet

Coffee or Tea & Petite Fours

4,800

* (6,072)

Please be advised that menu will follow seasonal changes.

*Prices include service charge and consumption tax.

Please inform your server of any food-related allergies.



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Menu Oro

Amuse bouche

Fresh fish tartar, turnip, daikon, baccala and white balsamic
Can add caviar 10g for an additional ¥ 5,000 (6,325)

Homemade spaghetti, shellfish, broccoli, anchovies

Sautéed fish, cauliflower, wild plants, citrus emulsion sauce

Roasted kofuku pork, variation of carrots, honey and hazelnuts

Crumble, lemon zest flavored cream, strawberry sorbet

Coffee or Tea & Petite Fours

6,500

* (8,223)

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Menu Platino

Amuse bouche

Fresh fish tartar, turnip, daikon, baccala and white balsamic

Can add caviar 10g for an additional ¥ 5,000 (6,325)

Homemade spaghetti, shellfish, broccoli, anchovies

Sauteéd fish, cauliflower, wild plants, citrus emulsion sauce

Charcoal grilled tokachi beef, variation of carrot, honey and hazelnuts

Crumble, lemon zest flavored cream, strawberry sorbet

Coffee or Tea & Petite Fours

9,500

* (12,018)

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