



Elegant

Amuse-Bouche

Steamed Blue Lobster Salad With Coral Sauce And Fennel Cream

Mebaru Cooked With Seaweed, Bouillabaisse Style Juice, Grilled Bell Pepper Condiment

Abalone Confit With Seaweed Butter, White Wine Cream And Caviar, Lemongrass Form

Spicy Roast Duck Fillet On The Bone, Bigarade Sauce, Celeriac And Mushroom

Or

Roasted Wagyu Beef with Coffee Butter, Red Wine Sauce (+ 2,600)

Fresh Cheese Mousse from Yugé Farm, Fruit Compote

Rum Savarin, Fruit Jam, Amaretto Cream

Or

Strawberry Compote And Cacao Pulp Mousseux In A Fine Meringue,
Strawberry Juice With Mint, Yuzu

Or

Traditional Crepes Flambées Suzette Style, Vanilla Ice Cream And Citrus Verrine (+ 1,400)

Coffee or Tea /Petit Fours

33,500

w m e c s

4 Glasses Sommelier Selection 120ml 14,000

You can also choose a course that does not include * Abalone in the above menu.

(In case of Abalone instead of Mebaru + 1,800)

Classique

27,000

w m e c s

3 Glasses Sommelier Selection 120ml 10,500

w= wheat p = peanuts m = milk e = eggs b = buckwheat c = crab s = shrimp

Kindly let us know if you have any food allergies or dietary requirements.

Menu items or products may change based on the availability of ingredients.

Kindly ask our Ladies & Gentlemen should you wish to know more details about the source of our ingredients. Japanese rice.

Prices include service charge and consumption tax.

The Ritz-Carlton, Osaka 2-5-25 Umeda Kita-ku Osaka, 530-0001 Japan Restaurant Reservation +81-6-6343-7020

Prestige

Amuse-Bouche

Duck Foie Gras And Poached Pigeon Fillet,
Blackcurrant, Consommé Of Celeriac

Inka Potato Vichyssoise, Gelatinized Truffle Broth, Shiso Flower

Steamed Lobster Blue In Cocotte With Cognac And Seaweed, Spicy Sauce

Roasted Wagyu Beef with Coffee Butter, Red Wine Sauce

Fresh Cheese Mousse from Yugé Farm, Fruit Compote

Rum Savarin, Fruit Jam, Amaretto Cream

Or

Strawberry Compote And Cacao Pulp Mousseux In A Fine Meringue,
Strawberry Juice With Mint, Yuzu

Or

Traditional Crepes Flambées Suzette Style, Vanilla Ice Cream And Citrus Verrine (+ 1,400)

Coffee or Tea

Petit Fours

40,000

w m e c s

4 Glasses Sommelier Selection 120ml 18,000

Amuse-Bouche can be changed to Caviar

Caviar, Condiments, Toast and Blinis / Supplément Oscietre 19,000, Beluga 38,000

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