



THE RITZ - CARLTON

KYOTO

Appetizer

Fresh fish tartar, black rice and beet salad, red vinegar and herb jelly

3,600

* (4,554)

Duck tagliata, seasonal vegetables, awaji onion confit, mustard

3,900

* (4,934)

Pasta

Homemade tagliolini, wild mushrooms, red cow parmigiano reggiano

3,900

* (4,934)

Homemade spaghetti, octopus, bottarga, yuzu

3,300

* (4,175)

Cold tagliolini, caviar, champagne seaweed butter sauce

12,000

* (15,180)

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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Main Course

Please allow 20 minutes for these items to be served.

Sauteéd fish, manganji peppers and scallops, grilled eggplant, white wine emulsion sauce
5,700
* (7,211)

Roasted kofuku pork, turnip, salsa verde
5,700
* (7,211)

Charcoal grilled tokachi beef, chicory, celeriac, apple, truffle
7,540
* (9,488)

Cheese Celler Selection
1,500 /per item
* (1,898)

Dessert

Marron Cassis
Chestnuts whipped cream, poached blackcurrant, chestnuts ice cream, souffle marron, blackcurrant tuile,
blackcurrant sauce
1,500
* (1,898)

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