



## THE RITZ - CARLTON

KYOTO

### Menu Perla

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

Homemade tagliolini, wild mushrooms, red cow parmigiano reggiano

Sauteéd fish and shellfish, manganji peppers and scallops, grilled eggplant,

Roasted kofuku pork, chicory, celeriac, apple, truffle

Or

Charcoal grilled tokachi beef, chicory, celeriac, apple, truffle (Suppl.3,163 yen)

“Marron Cassis”

Chestnuts whipped cream, poached blackcurrant, chestnuts ice cream, souffle marron,  
blackcurrant tuile, blackcurrant sauce

Coffee or Tea

13,000

\* (16,445)

Sommelier wine paring

7,500\* (9,488)

If you would like to have a wine pairing to accompany your meal  
our sommeliers are at your service.

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 Locanda

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

Duck tagliata, seasonal vegetables, awaji onion confit, mustard

Homemade tagliolini, wild mushrooms, red cow parmigiano reggiano

Sauteéd fish and shellfish, manganji peppers and scallops, grilled eggplant,  
white wine emulsion sauce

Charcoal grilled tokachi beef, chicory, celeriac, apple, truffle

“Marron Cassis”

Chestnuts whipped cream, poached blackcurrant, chestnuts ice cream, souffle marron,  
blackcurrant tuile, blackcurrant sauce

Coffee or Tea

16,000

\* (20,240)

Sommelier wine paring

10,000\* (12,650)

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### Menu Diamante

Caviar, fresh fish and crustacean tartar, black rice and beet salad, red vinegar and herb jelly

Duck tagliata, seasonal vegetables, awaji onion confit, mustard

Homemade tagliolini, wild mushrooms, red cow parmigiano reggiano

Raviolone, caviar, burrata, seaweed and butter sauce

Sauteéd fish and shellfish, manganji peppers and scallops, grilled eggplant,  
white wine emulsion sauce

Charcoal grilled tokachi beef, chicory, celeriac, apple, truffle

“Marron Cassis”

Chestnuts whipped cream, poached blackcurrant, chestnuts ice cream, souffle marron,  
blackcurrant tuile, blackcurrant sauce

Coffee or Tea

**28,000**

\* (35,420)

Sommelier wine paring

**14,000\*** (17,710)

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