



## Elegant

### Amuse-Bouche

Charcoal-Grilled Lobster Blue, Turnip Cream, Crustacean Coulis, Citron Caviar

Poached Amadai Fillet, Bouillon Flavored With Yellow Wine And Yuzu, Olive Oil, Cabbage

\*Sliced Seaweed-Cooked Abalone, Spinach Stuffed With Oysters And Wild Anis,  
Oscietra Caviar, Burre Blanc Sauce

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 Yugué Farm, Fruit Compote

Rum Savarin, Fruit Jam, Amaretto Cream

Or

Light Chestnut Cream, Poached Nashi And Citrus Fruit, Hazelnut Meringue,  
Verrine Of Almond Sorbet, Pear Coulis, Jusmin

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 14,500

You can also choose a course that does not include \* Abalone in the above menu.  
(In case of Abalone instead of Amadai + ¥ 1,800)

## Classique

27,000

w m e c s

3 Glasses Sommelier Selection 120ml 11,000

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

Terrine Of Pigeon And Duck Foie Gras Au Pain D'Épices,  
Celeriac Jelly, Blackcurrant Paste

Cold Turnip Consommé With Sarawak Pepper In Different Textures, Truffle

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

Light Chestnut Cream, Poached Nashi And Citrus Fruit, Hazelnut Meringue,  
Verrine Of Almond Sorbet, Pear Coulis, Jusmin

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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