



Elegant

Oscietra Caviar On Fennel Blanc Manger And Delicate Bouillabaisse Jelly

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

Abalone Confit With Seaweed Butter, Wild Anise Vegetable Compote, Truffle Sauce

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

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 In Delicate Meringue, Cocoa Pulp Cream And Mojito Jelly,

Verrine Of Ribot Milk Sherbet And Strawberry

Or

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

Coffee or Tea /Petit Fours

36,000

w m e c s

4 Glasses Sommelier Selection 120ml 16,000

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

Oscietra Caviar On Fennel Blanc Manger And Delicate Bouillabaisse Jelly

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

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

Strawberry Compote In Delicate Meringue, Cocoa Pulp Cream And Mojito Jelly,

Verrine Of Ribot Milk Sherbet And Strawberry

Or

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

Coffee or Tea

Petit Fours

42,500

w m e c s

4 Glasses Sommelier Selection 120ml 20,000

The first plate can be replaced by a caviar set

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

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