

The Living Room



afternoon tea

12:00 - 19:00

5 COURSE AFTERNOON TEA
WITH TEA PAIRINGS

¥5,500 (¥6,050)

Salted citrus

Summer vegetable terrine

Raspberry and lychee

Flower Shower Blend, Nagano-en, Ibaraki

Scallop and caviar

Pineapple and coconut Monaka

Biwa Leaf and Jasmin Blend, Ohanacha, Kumamoto

Kamo eggplant croquette

Tomato and summer ginger

Yabukita 2nd Minamiyamashiro-Koucha, Kyoto

Fresh peach and Earl Grey granité

Pistachio and lemon soufflé

Chamomile Blend, Herbalist Club Miyama, Kyoto

prix-fixe meal set

12:00 - 14:00 / 17:00 - 19:00

¥4,500 (¥4,950)

Seasonal vegetable salad

Home-made gnocchi
Burrata cheese, fresh summer corn, chili

or

Fresh linguine pasta
Shrimp, sea urchin, tomato cream sauce

or

Fresh tagliatelle pasta
Omi beef Bolognese

Mango chiboust
Lychee and elderflower sorbet

or

Tiramisu
Mascarpone cream, espresso granité

Coffee or Tea

Prices in brackets are tax inclusive. Prices are subject to 15% service charge.

To greater ensure the quality of your dining experience, please let our associates know if you have any food allergies or restrictions.

light meal

12:00 - 19:00

Kyoto Tamba chicken Caesar salad
Bacon, semi-dried tomato, croutons, Parmesan cheese

¥1,800 (¥1,980)

Grilled Gruyère cheese and vegetable sandwich
Daily soup or green salad

¥2,000 (¥2,200)

Brioche club sandwich
Kyoto Tamba chicken, bacon, fried egg, tomato, lettuce
Daily soup or green salad

¥2,200 (¥2,420)

Home-made gnocchi
Burrata cheese, fresh summer corn, chili

¥2,600 (¥2,860)

Fresh linguine pasta
Shrimp, sea urchin, tomato cream sauce

¥2,600 (¥2,860)

Fresh tagliatelle pasta
Omi beef Bolognese

¥2,600 (¥2,860)

dessert menu

12:00 - 19:00

Mango chiboust
Lychee and elderflower sorbet

Tiramisu
Mascarpone cream and espresso granité

Fresh peach and Earl Grey granité

each ¥1,800 (¥1,980)

Your selection of dessert from the above menu
and choice of coffee or tea

¥2,200 (¥2,420)

snack menu

14:00 - 22:00

Local vegetable crudités with tofu hummus

¥1,500 (¥1,650)

“Hervé Mons” artisan cheese platter

¥3,000 (¥3,300)

Cold cuts Culatello di Zibello

¥3,000 (¥3,300)

Lobster risotto croquette with sea urchin

¥2,000 (¥2,200)

Beef cheek croquette with confit egg yolk

¥2,000 (¥2,200)

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