

## THE JADE ROOM

“The Jade Room has been curated from mother nature and her seasons, whilst incorporating Japanese culture and traditions.

Celebrating the versatility and expressiveness of these cultures yet pushing the boundaries further to deliver a fusion of contemporary Japanese and Western influenced dishes, prepared using refined cooking techniques.”

Tom Aikens

### FOUR COURSE

Trombetta courgette, negi, chervil, marigold  
トランペットズッキーニ、葱、チャービル、マリーゴールド

Long tail snapper, white corn, mussel, sake lees  
尾長鯛、ホワイトコーン、ムール貝、酒粕

Aomori duck, peach, tsurumurasaki, red shiso  
青森県産鴨肉、桃、つるむらさき、赤紫蘇

Green mango, hojicha, bee pollen, milk  
グリーンマンゴー、ほうじ茶、ビーポーレン、ミルク

11000

Sommelier discovery wine selection to pair with the 4 course lunch  
Add 13000

Sommelier premium wine selection to pair with the 4 course lunch  
Add 26000

SIX COURSE

Trombetta courgette, negi, chervil, marigold  
トランペッツズッキーニ、葱、チャービル、マリーゴールド

Pen shell, tougan, green tomato, junsai  
平貝、冬瓜、グリーントマト、じゅん菜

Onion custard, bread miso, grains, Hokkaido cheese  
オニオンカスタード、ブレッド味噌、大麦、北海道産チーズ

Long tail snapper, white corn, mussel, sake lees  
尾長鯛、ホワイトコーン、ムール貝、酒粕

Akaushi, purple aubergine, beef tongue, asatsuki  
赤牛、茄子、牛タン、浅葱

Bitter chocolate, peanut, aged caviar  
ビターチョコレート、ピーナッツ、キャビア

15000

Sommelier discovery wine selection to pair with the 6 course lunch  
Add 17000

Sommelier premium wine selection to pair with the 6 course lunch  
Add 34000