

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, Chef Partner

Richard McLellan, Chef de Cuisine

FOUR COURSE

Cauliflower mushroom, soured curd, truffle

ハナビラタケ、カード、トリュフ

Nagasaki red cornet, turnip, saltwort

長崎産赤矢柄、かぶ、おかひじき

Hokkaido venison, jerusalem artichoke, elderberries, cypress

エゾ鹿、菊芋、ニワトコの実、アマランス、檜

Yuzu tree

柚子の木

11000

Sommelier discovery wine selection to pair with the 4 course lunch

Add 13000

Sommelier discovered premium wine selection to pair with the 4 course lunch

Add 26000

Vegetarian five course dinner available upon request

Price includes 15% service charge and consumption tax.

表記料金には消費税とサービス料15%が含まれております。

The Jade Room is proud to serve two menus featuring seasonal produce that are all sourced from local Japanese producers as much as possible while championing sustainability practices such as limiting food waste as well as its environmental footprint.

Menus change daily according to availability of the freshest ingredients in season.
Please ask your server for more information.

SIX COURSE

Cauliflower mushroom, soured curd, truffle
ハナビラタケ、カード、トリュフ

Mackerel, nashi pear, anise hyssop
鯖、梨、アニスヒソップ

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

Nagasaki red cornet, turnip, saltwort
長崎産赤矢柄、かぶ、おかひじき

Akaushi, Yamagata red leek, asatsuki, flowering wasabi
赤牛、山形県産赤葱、浅葱、花わさび

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