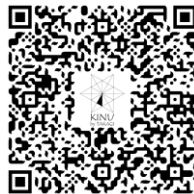




味和心日々加減技は包魂

Chef Takagi Kazuo



Leave yourself in the hands of the Chef as he creates an elegant and artistic
Kyo-ryori degustation menu following the seasons of Kyoto.

前菜 *Zenzai*

季節の前菜五種盛り合わせ *5 kinds of seasonal appetizers*

椀盛 *Wanmori*

鹿児島県産車海老油霜降り *Kagoshima prawn, Sakura shrimp and green nori seaweed*
桜海老と青海苔の糁薯 *fish cake, zucchini, zucchini flower tempura and*
ズッキーニ *Sturia caviar served with clear soup*
花ズッキーニ米粉揚げ
キャビア こぶみかん
澄し薄葛仕立て

一品 *Hitoshina*

おまかせ一品 *Chef's daily creation*

食事 *Shokuji*

海鮮出汁御飯 赤出汁 漬物 *Mixed seafood sashimi with dashi cooked Japanese rice*
Nagoya red miso soup and pickles

デザート *Dessert*

メロンと杏仁ブランマンジェ *Melon, raspberry sorbet, blancmange*
木苺のソルベ メロンソース *served with melon sauce*

小菓子 *Petits fours*

抹茶 *Matcha tea*

4,000 per person

Please advise of any dietary requirements or allergies and our Chefs will be delighted to assist.

Price is in Thai Baht and subject to 10% service charge and applicable government tax.