



# THE RITZ - CARLTON

KYOTO

## Menu Bronzo

### Amuse bouche

Fresh fish tartar, corn, citrus, green olive

For additional charge of 5,000yen (6,325 with tax), 10g of caviar can be added.

### Pasta of the day

Roasted Kofuku pork, lettuce, parmigiano reggiano, Ohara honey vinaigrette

Raspberry dacquoise, ricotta cheese cream, pistachio rocher, pistachio ice cream

### Coffee or Tea & Petite Fours

4,800

\* (6,072)

Please be advised that menu will follow seasonal changes.

\*Prices include service charge and consumption tax.

Please inform your server of any food-related allergies.



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## Menu Oro

### Amuse bouche

Fresh fish tartar, corn, citrus, green olive

For additional charge of 5,000yen (6,325 with tax), 10g of caviar can be added.

Homemade squid ink tagliolini, squid, pistachio

Sautéed fish, zucchini scapece, white wine emulsion

Roasted Kofuku pork, lettuce, parmigiano reggiano, Ohara honey vinaigrette

Raspberry dacquoise, ricotta cheese cream, pistachio rocher, pistachio ice cream

Coffee or Tea & Petite Fours

6,500

\* (8,223)

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## Menu Platino

Amuse bouche

Fresh fish tartar, corn, citrus, green olive

For additional charge of 5,000yen (6,325 with tax), 10g of caviar can be added.

Homemade squid ink tagliolini, squid, pistachio

Sautéed fish, zucchini scapece, white wine emulsion

Charcoal grilled Tokachi beef, lettuce, parmigiano reggiano, Ohara honey vinaigrette

Raspberry dacquoise, ricotta cheese cream, pistachio rocher, pistachio ice cream

Coffee or Tea & Petite Fours

9,500

\* (12,018)

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