

長月昼会席

Nagatsuki Lunch Kaiseki

1,700++

一の膳

突出し

鴨燻製 無花果 銀杏 海老 しめじ
白酢 ざくろ 菊花

小吸物

鯖つまれ 焼き葱 蒼さ海苔
青味 生姜

お造り

とろ 赤身 勘八 みかん鯛
北寄貝 山葵

二の膳

焼物

銀鱈ずんだ焼
とまと甘酢 牛蒡金平

煮物

飛竜頭 茄子 子持ち鮎 南瓜
人参 おくら 柚子

天麩羅

海老 大鯿 蓮根 パプリカ

お食事

茸ご飯 白す干し いくら 海苔 大葉

香の物 味噌椀

お食後

フルーツ盛り合わせ

黒胡麻ムース 栗 抹茶ソース

First platter

Tsukidashi

Smoked duck, fig, ginkgo nuts, shrimp,
White shimeji mushroom with tofu vinegar
Pomegranate, chrysanthemum

Osuimono

Minced mackerel ball, grilled leek,
Aosa seaweed, ginger

Otsukuri

Tuna, tuna belly, amberjack,
Mikan sea bream, surf clam, wasabi

Second platter

Yakimono

Black cod with edamame sauce
pickled tomato, kinpira burdock

Nimono

Deep fried tofu ball,
Eggplant, ayu fish with roe, pumpkin,
Carrot, okra, yuzu

Tempura

Shrimp, halibut, lotus root, paprika

Oshokuji

Simmered rice with mushroom, shirasu fish, ikura
Nori seaweed, oba leaf
Miso soup, pickles

Dessert

Assorted fruits, honey jelly
Black sesame mousse, chestnuts, matcha sauce

Guest Advisory

Our cuisine highlights seasonal ingredients, some of which may be raw, lightly cooked, or fermented. While prepared with the utmost care, these dishes may carry an increased risk of foodborne illness for certain individuals.
Guests with dietary restrictions or health concerns are kindly requested to inform our team in advance so we may accommodate accordingly.



Vegetarian



Gluten free



Pork contain



Nut contain

上記タイバツ表示価格に別途サービスチャージ10%と税金が加算されます。

All prices are in Thai Baht and subject to 10% service charge and applicable government tax.