

文月昼会席

Fumitsuki Lunch Kaiseki

1,700++

一の膳

突出し

鴨燻製 ベビー帆立貝 ベビーコーン

蚕豆 ヨーグルト黄味酢 ざくろ

小吸物

海老 しめじ 春雨

短冊野菜 白胡椒

お造り

とろ 赤身 勘八 みかん鯛 ほっき貝 山葵

二の膳

焼物

銀鱈玉蜀黍味噌マヨネーズ焼き

玉蜀黍バター

金平牛蒡 とまと甘酢

煮物

焼き茄子 鰻

里芋 利休あん 人参 おくら 柚子

天ぷら

海老 大鰯 南瓜 パプリカ

お食事

深川飯 海苔 大葉 いくら

香の物 味噌椀

お食後

フルーツ盛り

マンゴプリン めれ甘納豆 抹茶ソース

First Platter

Tsukidashi

Smoked duck, baby scallop, baby corn,

Broad bean with yogurt egg yolk

Vinegar, pomegranate

Osuimono

Shrimp, shimeji mushroom, glass noodles,

Vegetables, white pepper

Otsukuri

Tuna, tuna belly, amberjack,

Mikan sea bream, surf clam, wasabi

Second Platter

Yakimono

Black cod with corn miso mayonnaise, corn butter,

Burdock kinpira, pickled tomato

Nimono

Grilled eggplant, eel, taro, carrot,

Okra with starchy sesame sauce yuzu

Tempura

Shrimp, halibut, pumpkin, paprika

Oshokuji

Simmered rice, fukagawa style with

Asari clam, nori seaweed, oba leaf,

Ikura, miso soup, pickles

Dessert

Assorted fruits, honey jelly

Mango pudding, sweet red beans,

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.