

RÉGINE

Salon

Homemade Smoked “Fujinosuke” Salmon from Yamanashi
Fennel and Citrus [m, e]

Corn Cream Soup with Croûtons [m, e, wh]

Red Wine Braised Beef Cheek, Roasted Vegetables, Potato Purée [m]

Or

Roasted Awaodori Chicken from Tokushima, Supreme Sauce [m]

Or

Grilled Kobe Beef Rump, French Fries, Roasted Vegetables, Natural Jus [m]

Additional Charge ¥5,500 / 100g, ¥8,500 / 150g, ¥12,000 / 200g

Today's Cake or Tart, Milk Ice Cream [m, e, wh, w]

Mignardises

Coffee or Tea

¥8,500

wh = wheat p = peanuts m = milk e = egg b = buckwheat c = crab s = shrimp w = walnut

Please be advised that seasonal ingredients will be changed depending on market availability.

All prices include consumption tax and service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering

If you wish to enjoy a vegetarian or vegan menu, please feel free to inform our staff.

RÉGINE

Maison

Marinated Shrimp with Paprika Mousse and Gazpacho [m, s, e, wh]

Poached Free-range Egg and Sautéed Shiitake Mushroom, Guanciale
Parsley Coulis and Mushroom Foam [m, e]

Local Fish of the Day, Basil Marnier Sauce [m]

Or

Sautéed Half Canadian Lobster with Seasonal Vegetables [m, s, c]

Additional Charge ¥2,700

Red Wine Braised Beef Cheek, Roasted Vegetables, Potato Purée [m]

Or

Roasted Lamb Chops, Vegetable Étuvée [m]

Or

Grilled Kobe Beef Rump with French Fries and Vegetable Natural Jus [m]

Additional Charge ¥5,500 / 100g, ¥8,500 / 150g, ¥12,000 / 200g

Pineapple Mousse, Refreshing Basil Sorbet [m, e, wh]

Mignardises

Coffee or Tea

¥12,000

wh = wheat p = peanuts m = milk e = egg b = buckwheat c = crab s = shrimp w = walnut

Please be advised that seasonal ingredients will be changed depending on market availability.

All prices include consumption tax and service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering

If you wish to enjoy a vegetarian or vegan menu, please feel free to inform our staff.

RÉGINE

Grande

Sautéed King Crab, Tomato and Avocado Salad [m, c]

RÉGINE Pâté en Croûte [m, e, wh]

Sautéed Squid with Zucchini and Eggplant, Tomato Essence

Pike Conger Beignets with Summer Vegetables

Manganji Peppers and Ginger Condiment

Or

Sautéed Half Canadian Lobster with Seasonal Vegetables [m, s, c]

Additional Charge ¥2,700

Red Wine Braised Beef Cheek, Potato Purée [m]

Or

Roasted Lamb Chops, Vegetable Étuvée [m]

Or

Grilled Kobe Beef Rump with French Fries and Vegetable Natural Jus [m]

Additional Charge ¥5,500 / 100g, ¥8,500 / 150g, ¥12,000 / 200g

White Peach Parfait, Vanilla Ice Cream and Raspberry Sauce [m, e]

Mignardises

Coffee or Tea

¥18,000

wh = wheat p = peanuts m = milk e = egg b = buckwheat c = crab s = shrimp w = walnut

Please be advised that seasonal ingredients will be changed depending on market availability.

All prices include consumption tax and service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

If you wish to enjoy a vegetarian or vegan menu, please feel free to inform our staff.