

RÉGINE

LUNCH

Prefix Menu

1 Appetizer	1 Main	1 Dessert		¥5,800
1 Appetizer	1 Soup	1 Main	1 Dessert	¥7,400
2 Appetizers	2 Mains	1 Dessert		¥9,200

Cold Appetizer

Homemade Smoked 'Fujinosuke' Salmon from Yamanashi, Fennel and Citrus

Mozzarella, Tomato and Avocado Salad

Marinated Shrimp, Paprika Mousse, Gazpacho

RÉGINE Pâté en Croûte

Hot Appetizer

Poached Free-range Egg and Sautéed Shiitake Mushroom, Guanciale, Parsley Coulis and Mushroom Foam

Soup

Cold Corn Cream Soup with Croutons

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

Main

Local Fish of the Day, Basil Marnier Sauce

Red Wine Braised Beef Cheek, Roasted Vegetables, Potato Purée

Pig's Trotters and Mushroom Crepinette, Potato Purée, Madeira Sauce

Roasted Awaodori Chicken, Supreme Sauce

Grilled Kobe Beef Rump with French Fries and Roasted Vegetables (Additional Charge)

Desserts

Lemon Cream Fromage Blanc Mousse, Yogurt Ice Cream and Lime Jelly

Today's Tart, Milk Ice Cream

Opera Cake, Vanilla Ice Cream

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