RÉGiNE

CHRISTMAS LUNCH

Amuse-bouche

Crab with Celeriac Espuma, Shellfish Sauce

Hazelnut-flavored Flounder Gratin with Artichokes
Beurre Noisette Sauce

Roasted Daisen Chicken Breast with Farce
scented with Vin Jaune and Natural Jus.

Lemon Mousse
Strawberry Ice Cream and Red Fruit Sauce

Mignardises

Coffee or Tea

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.

3-6-12 Hommachi, Chuo-ku, Osaka, Japan, 541-0053 The St. Regis Osaka Restaurant Reservation +81-6-6105-5659

RÉGiNE

CHRISTMAS DINNER

Amuse-bouche

Crab with Celeriac Espuma, Caviar, Shellfish Sauce

Shellfish and Asparagus Mille-Feuille
Dill-Flavored Vermouth Sauce

Hazelnut-flavored Flounder Gratin with Artichokes
Beurre Noisette Sauce

Grilled Wagyu Beef Fillet, Mushroom Fricassée and Pommes Rissolées
Périgueux Sauce

Lemon Mousse
Strawberry Ice Cream and Red Fruit Sauce

Mignardises

Coffee or Tea

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