THE JADE ROOM + GARDEN TERRACE

The Jade Room has been curated from mother nature and her seasons, whilst incorporating Japanese culture and traditions.

Celebrating the versatility and expressiveness of these cultures yet pushing the boundaries further to deliver a fusion of contemporary Japanese and Western influenced dishes, prepared using refined cooking techniques.

Tom Aikens, Chef Partner

SEVEN COURSE

Fukuoka Yuba, new potato, green bean, green pea, miso
福岡 湯葉、新じゃが、インゲン、グリーンピース、味噌

Bigfin reef squid, Saga new onion
アオリイカ、佐賀 新玉葱

Oita log-grown shiitake, egg yolk
大分 原木椎茸、卵黄

Spanish mackerel, tomato, Oita Japanese parsley
鰆、トマト、大分 芹

Kagoshima Wagyu beef, red eggplant, new burdock
鹿児島 黒牛、赤茄子、新牛蒡

Nagasaki loquat, shochu, yogurt
長崎 枇杷、焼酎、ヨーグルト

Kumamoto Amanatsu citrus, Japanese sansho pepper, rosemary
熊本 甘夏、山椒、ローズマリー

22000

Sommelier discovery wine selection to pair with the 7-course dinner
Add 14000

Price includes 15% service charge and consumption tax.
表記料金には消費税とサービス料15% が含まれております。