

Hors-d'œuvres

Appetizer

Salade hors-d'œuvre du jour et vinaigrette au fromage

Appetizer salad, cheese flavored sauce ¥2,800

Plateau de saumon de Tasmanie mariné et légumes de saison, huile d'olive au citron

Marinated Tasmania salmon and assorted vegetables,
lemon flavored olive oil ¥2,900

Rillettes de porc, shiokouji tofu et jambon cru, saumon fumé, sauce ravigote

Pork rillettes, salted rice malt tofu and prosciutto, smoked salmon
platter, ravigote sauce ¥2,900

Les Légumes

Vegetables

Salade mixte

Mixed salad ¥1,700

"SHIITAKE" grillé ou sauté

"Sauteed" or "Grilled" Japanese Shiitake mushroom ¥1,800

Les Soupes

Soup

Potage de maïs

Cream corn soup	¥1,000
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Potage de chou et lait de soja, noix et viande de soja seche

Cabbage and soy milk potage, walnut and dried soy meat	¥1,200
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Consommé

Consomme soup (Plane)	¥1,800
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Bouillabaisse de fruits de mer tasse à soupe, pain grillé à l'ail

Bouillabaisse soup sea food with garlic bread (small size)	¥1,800
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Bouillabaisse de fruits de mer et œuf de température, pain grillé à l'ail

Bouillabaisse soup sea food with garlic bread (large size)	¥3,200
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※The Prices include 13% service charge and 10% consumption tax.

※Menu items may change according to ingredient availability.

※Please inform our staff if you have any food allergies

Melesea Restaurant

Les Poissons

Fish dish

Acque pazza de d'aurade

Red sea bream aquapazza ¥ 3,000

Béry meunière, ratatouille, sauce beurre noisette

Golden sea bream meuniere, ratatouille, brown butter sauce ¥ 3,100

*Oreille de mer à la vapeur ou grillé,
sauce foie de ormeau et balsamique ou beurre d'escargots*

Domestic abalone (with shell about 120g) cooked as you like,
either "Grilled" or "Steamed" ¥6,200

Please select the sauce. <Abalone liver sauce or Escargot butter sauce>

Langouste à la vapeur ou grillé, sauce tomate ou sauce homard

Domestic lobster cooked as you like,
either "grilled" or "steamed" ¥13,600

Please select the sauce. <Tomato sauce or Lobster sauce>

Set Menu

Set Menu

* Can be served in addition with extra charge.

Aset

[Appetizer•Bread or Rice•Coffee•Sorbet] ¥ 3,500

B set

[Appetizer•Bread or Rice•Coffee•
Choose one dessert from our dessert selections] ¥ 4,200

Les Viandes

Meat dish

Faux-filet de bœuf grillé, sauce jus de viandes au wasabi

Grilled imported beef loin (150g)

with wasabi-flavored jus de viande sauce

¥3,400

Faux-filet de bœuf de fabrication nationale grillé, sauce aux truffes, légumes chaudes

Grilled domestic beef loin (100g) truffle-flavored jus de boeuf sauce,
served with vegetables

¥4,500

Côte de bœuf japonais grillé (les150g)

Grilled wagyu beef loin (150g)

¥13,000

Filet de bœuf japonais grillé (les100g)

Grilled wagyu beef fillet (100g)

¥13,000

◆ Please select the sauce from below.

Sauce à la japonaise

* Japanese style sauce

Sauce de soja et wasabi

* Soy sauce and Wasabi

Sauce aux truffes

* Truffle flavor sauce

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Dessert Selection

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Tarte aux chiboust mangue avec compote ananas et glace à la vanille

Mango chiboust with pineapple compote with vanilla ice cream

¥1,600

Mouse Calpis aux Pêche avec gingembre en gelée et sorbet Pêche

Peach Calpis mousse with ginger jelly and peach sorbet

¥1,600

Glace du jour ou sorbet du jour

Icecream or Sorbet

¥700

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