

Hors-d'oeuvres

Appetizer

Salade de Melesea

Melecee salad	¥2,700
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Hors-d'oeuvre variés du jour

Today's hors d'oeuvres assortment	¥2,900
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Plateau de saumon de Tasmania mariné et légumes de saison, huile d'olive au citron

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

Vegetables

Salade mixte

Mixed salad	¥1,700
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"SHIITAKE" grillé ou sauté

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

Soup

Potage de maïs

Cream corn soup	¥1,000
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Potage de potiron et lait de soja, jambon cru, noix et viande de soja seche

Pumpkin and soy milk potage with prosciutto, walnuts 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 temperature, 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

Acqua pazza de daurade

Red sea bream aquapazza ¥ 3,000

Béryx meunière, ratatouille, sauce beurre noisette

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

*Oreille de mer à la vapeur ou grillée,
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>

Languste à la vapeur ou grillée, 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

Bset

[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 Yuzukoshouu

Grilled imported beef loin (150g)
with yuzu pepper-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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Mouse au chocolat avec amandes tuile et glace à la vanilla

Chocolate mousse with almond tuile and vanilla ice cream

¥1,600

Mille-feuill aux fraises et glace à la vanilla

Strawberry mille-feuille served with vanilla ice cream

¥1,600

Glace du jour ou sorbet du jour

Icecream or Sorbet

¥700

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