

# Hors-d'oeuvres

## Appetizer

*Salade de Melesea*

Melesea 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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*Vegan spaghetti sauce soja à cuisiner et tomate,  
pain de grain de riz de Niigata et huile-d'olive vierge*

Vegan meat sauce spaghetti and garlic toast made  
with rice flour from Niigata Prefecture ¥3,000

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# Les Soupes

## Soup

*Potage de maïs*

Cream corn soup ¥1,000

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*Potage de petits pois au lait de soja, jambon cru*

Creamy green pea and soy milk soup served with prosciutto ¥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<sup>Restaurant</sup>

# Les Poissons

## Fish dish

*Acqua pazza de daurade*

Red sea bream aquapazza

¥ 3,000

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*Béryx meunière, ratatouille, sauce beurre noisette*

Golden sea bream meuniere, ratatouille, brown butter sauce

¥ 3,100

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*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

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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

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

# Set Menu

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\* Can be served in addition with extra charge.

### **Aset**

**[Appetizer•Bread or Rice•Coffee•Sorbet]**

¥3,500

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### **Bset**

**[Appetizer•Bread or Rice•Coffee•**

**Choose one dessert from our dessert selections]**

¥4,200

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# Les Viandes

## Meat dish

*Faux-filet de bœuf grillé, légumes chaudes, sauce au wahuu*

Grilled imported beef loin (150g) , Japanese style sauce ¥3,400

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*Faux-filet de bœuf de fabrication nationale grillé, légumes chaudes, sauce au vin rouge*

Grilled domestic beef loin (100g) , red wine sauce ¥4,500

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*Côte de bœuf japonais grillé (les150g)*

Grilled wagyu beef loin (150g) ¥13,000

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*Filet de bœuf japonais grillé (les100g)*

Grilled wagyu beef fillet (100g) ¥13,000

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◆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 à l' amande et New summer orange` gelée  
tuile à l' amandes et glace à la vanilla*

Almond mousse and orange jelly, almond tuile with vanilla ice cream ¥1,600

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*Mille-feuill aux fraises et glace à la vanilla*

Strawberry mont blanc with vanilla ice cream ¥1,600

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*Glace du jour ou sorbet du jour*

Icecream or Sorbet ¥700

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