

RUE D'OR

RUE D'OR L'ETAGE 2F

LUNCH MENU PRIX FIXE

3 Courses (Entrée or Soupe, Plat Principal, Dessert) | 3,900

4 Courses (Entrée, Soupe, Plat Principal, Dessert) | 5,400

ENTRÉE

Beetroot, Snap Pea, Green Bean, Steamed Chicken
Chopped Olive Dressing, Feta

Pork & Duck Pâté en Croûte
Fruit Chutney, Cornichon, Dijon Mustard

Marinated Sakura Sea Bream
Mustard Lemon Dressing, Asparagus, Herb Oil

Add Caviar | +1,400

SOUPE

French Onion Soup
Croûton, Gruyère

Green Pea Veloute
Canola Flower, Sakura Shrimp, Onion Flan, Mint Oil

Lobster Bisque | +1,800
Cognac, Hokkaido Cream, Chives

All prices are in Japanese Yen and include consumption tax and 15% service charge. If you have any concerns regarding food allergies, please alert your server prior to ordering. Please be advised that menu is subject to change depending on market availability.

RUE D'OR

PLAT PRINCIPAL

Sautéed Flounder 'Sole' Meunière
Lemon Butter Sauce, Roasted Potato, Ratatouille

Sautéed Canadian Lobster Tail | +2,000
Americaine Sauce, Sautéed Potato, Provençal Tomato

Braised Beef Cheek Bourguignon
Potato Purée, Mushroom, Bacon, Pearl Onion

Duck Leg Confit | +1,400
Red Wine Sauce, Potato Purée, Provençal Tomato

Roasted Lamb Chops | +3,600
Garlic Herb Butter, Sautéed Potato, Provençal Tomato

DESSERT

Crème Brûlée
Chantilly Cream

Gateau au Chocolat
Fruit Sauce

Strawberry Gourmand | +3,000
10 varieties of strawberry pastries & 6 types of fresh strawberries