

# RÉGINE

## Chef's Special Dinner

2 Appetizers 1 Fish 1 Meat 1 Dessert ¥12,000

## Prix fixe Dinner

1 Appetizer 1 Soup 1 Main 1 Dessert ¥8,500

2 Appetizers 2 Mains 1 Dessert ¥14,500

### Les Entrées

#### Cold Appetizer

Signature

Homemade Smoked "Fujinosuke" Salmon, Fennel and Citrus [m, e]

Seasonal Vegetables Grecque, Marinated Shrimp [s]

Sautéed King Crab, Tomato and Avocado Salad [m, c]

Additional charge ¥4,200

Signature

RÉGINE Pâté en Croûte [m, e, wh]

wh = wheat p = peanuts m = milk e = egg b = buckwheat c = crab s = shrimp w = walnut

Please be advised that seasonal ingredients will be changed depending on market availability.

All prices include consumption tax and service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering

If you wish to enjoy a vegetarian or vegan menu, please feel free to inform our staff.

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## Hot Appetizer

Poached Egg and Sautéed Shiitake Mushroom and Guanciale  
Parsley Coulis and Mushroom Foam [m, e]

Sautéed Scallops, Celeriac Purée [m]

## Soup

Sweet Potato Cream Soup, Croûton [m, e, wh]

French Onion Soup [m, e, wh]

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## Les Plats

### Fish

Fish of the Day, Tomato and Virgin Olive Oil Sauce Vierge [m]

Plancha Grilled Alfonsino, Aioli Tartine with Bouillabaisse Sauce [wh, m, e]

Canadian Lobster Fricassée [m, s, c]

Additional Charge ¥5,500

### Meat

Signature

Red Wine Braised Beef Cheek, Roasted Vegetables, Potato Purée [m]

Roasted Lamb Chops, Vegetable Étuvée [m]

Roasted Awaodori Chicken, Mushroom Supreme Sauce [m]

Today's Special Wagyu Beef Steak Frites

French Fries and Maître d'Hôtel Butter [m]

Additional charge ¥3,500 / 100g ¥5,200 / 150g ¥7,000 / 200g

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## Les Desserts & Les Fromages

Signature

Lemon Cream Fromage Blanc Mousse

Yogurt Ice Cream and Strawberry [m, e, wh]

Mont Blanc, Cassis Sauce and Hazelnut Ice Cream [m, e, wh]

Chocolate Soufflé, Raspberry Ice Cream [m, e, wh]

Additional Charge ¥600

Today's Cake or Tart, Milk Ice Cream [m, e, wh, w]

Fresh Cheese [m, e, wh, w]

Additional charge ¥2,000

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