



RIVERSIDE
KITCHEN & BAR

Chef's Special Course

Amuse

Cromesquis

Appetizer

Crab and Avocado, Vegetables Composé with Turmeric Flavor
Lemon Cream

Fish

Wood Grilled Fish of the Day and Monkfish Liver
Taros Confit with Clam and Garland Chrysanthemum Sauce

Meat

Wood Grilled Wagyu Beef (150g)
Mashed Potato and Spelt Wheat with Seasonal Vegetables
Red Wine Sauce

※ Today's Neighborhood Beef 200g +3,100

Dessert

Apple Pie with Caramel Sauce and Vanilla Ice Cream

Coffee or Hakone Sanroku Tea

¥17,000

* You can change the main dish for an additional fee.

Service charge (13%) will be added to your bill.

Food allergies and food intolerances.

We welcome enquires from customers who wish to know whether any meals contain particular ingredients.