



RIVERSIDE  
KITCHEN & BAR

## *Chef's Special Course*

### Amuse

Small Croquette Covered with Tea Charcoal  
Beetroot and "Shonan Gold Citrus" Soup

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### Appetizer

Local Venison Pate with Pie  
Seasonal Fruit Confiture

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### Fish

Wood Grilled Suruga Bay Red Snapper Bouillabaisse

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### Meat

Wood Grilled "Wagyu" Beef 150g  
Red Wine Sauce, Truffle Flavored Dauphinois and Grilled Corn

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

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### Dessert

Passionfruit Frozen S'mores  
Kiwi and Honey Sauce

Coffee or Hakone Sanroku Tea

※ You can change the main dish for an additional fee.  
Service charge (15%) 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.