



JEAN-GEORGES

at

THE SHINMONZEN



This festive season, Jean-Georges at The Shinmonzen invites you on a culinary journey centered around the rich and aromatic allure of black truffles. Our 2024 Tasting Menu features this exceptional ingredient, known for its earthy depth and exquisite fragrance, enhancing each dish with a taste of luxury.

Celebrate the season with us as we blend the finest local and seasonal ingredients with the bold, distinct flavors of black truffle, each course crafted to bring out its unique character. Whether savoring it as a subtle accent or the star of the dish, this menu promises an unforgettable dining experience, perfect for a festive gathering.



Festive Lunch

Prix Fixe Menu

Prix Fixe Menu
JPY 12,000

Amuse Bouche
Apetizer
Fish
Meat
Dessert

Chateau La Coste Wine Pairing: 8,000

Period: 20th December to 4th January 2025
Every day from 11:30, last order 13:30

***Prices are inclusive of taxes and service charge



Grand vin du

**CHÂTEAU
LA COSTE**

Festive Dinner Menu

Six Course Menu

35,000

Amuse Bouche

Caviar

Crudo

Fish

Japanese Beef

Dessert

Wine Pairing: 25,000

Available: Tuesday to Saturday

20th December, 24th - 28th December

3rd and 4th January 2025,

Time: 17:30 Last Order 20:30

Note:

A La Carte Menu is also available every evening except for 24th, 25th and 31st December for Non-Inhouse Guests



New Year's Eve Dinner Menu

Eight Course Menu

45,000

Amuse Bouche

Caviar

Crudo

Hot Appetizer

Fish

Lobster

Japanese Beef

Dessert

Wine Pairing 35,000

31 December 2024

1st Seating: 17:30

2nd Seating: 20:30

***Prices are inclusive of taxes and service charge

Kids Menu

Available for lunch and dinner everyday

9,000

Three Course Menu for Kids

Choice of Appetizer - Soup or Salad

Choice of Main - Meat or Pasta

Choice of Dessert - Jean-Georges Chocolate Cake or Fruit Plate

***Prices are inclusive of taxes and service charge

Festive Afternoon Tea

We are delighted to welcome you to a journey of taste and elegance, curated by Pastry Chef Koji Tachikake and Executive Chef Hana Yoon. Our commitment to tradition and quality shines through in every aspect of our menu, from the classic combination of finger sandwiches and warm scones to the sweet pastries, all accompanied by an exceptional selection of loose leaf teas.



Available from 13th December to 4th January 2025

Price : 7,500

Available everyday from 14:00 Last order 15:30.

***Prices are inclusive of taxes and service charge