

Creative French[Ryukyu]

Information on cooking and ingredients

Cold dishes

<Peanut tofu(panna cotta) with Yanbaru ginger and brown sugar sauce>

Peanut tofu is a local dish that has been eaten since the Ryukyu Dynasty.

It has a smooth texture and a pleasant mouthfeel.

Enjoy this dish with Yanbaru ginger, brown sugar sauce and the aroma of vanilla beans.

It is topped with gummy bears soaked in white wine syrup as a garnish.

*Gum fruits are sour and have a strong astringent tannin content.

<Galician-style island octopus>

The dish originated in Galicia, Spain.

This octopus dish, made with boiled octopus, boiled potatoes, olive oil and seasoned with paprika powder, is a beloved Spanish dish that is now enjoyed all over the world.

At iE RESORT, we add Ryukyu green laver to our original potatoes.

<Fresh tomato gazpacho and Nakijin watermelon espuma>

A cold soup containing fresh, juicy tomatoes, summer vegetables such as peppers, and sherry vinegar.

Nakijin watermelon(100% juice) is used in an espuma to provide a light and fluffy texture.

<Foie gras marinated in Ie rum with beetroot fritters>

The foie gras is marinated in Ie Rum Gold, cooked at low temperature and finished with a smooth texture by adding butter. Locally grown beets are deep fried and wrapped around foie gras.

Hot dishes

<(Ginoza)Tiger prawns wrapped in kadaif with Iejima mugwort pesto sauce>

This dish features tiger prawns, a luxury foodstuff that has the highest production volume in Japan.

The prawn heads are grilled until crispy, the shells ground into powder and shrimp oil is made and added to the kadaif. "Okinawa mugwort has little bitterness and is very easy to eat, so even those who don't like it should definitely give it a try.

※Mugwort trivia(Huuchiba)

It is an old Okinawan word that combines "fuuchi", meaning "disease" or "medicine," and "ba," meaning "leaf."

It literally means "medicinal herb". ①Purifies blood. ②Detox&swelling. ③Regulates intestinal environment.

④Beautiful skin & anti-aging. ⑤Improves cholesterol & blood pressure. ⑥Relaxes & promotes sleep.

fish dishes

<Grouper from Ie Island with Red Wine Sauce and Rose Bubbles>

Okinawa's high-quality fish, grouper, caught off Ie Island, is marinated and paired with red wine.

In ancient Rome, it was said that eating roses would bring happiness, and in modern cuisine they are used in a variety of techniques.

Served with chef's homemade purple sweet potato pasta.

Main dishes

<Iejima beef wrapped in pie and Okinawa pork & bitter melon sausage(with island pepper)>

Iejima beef has not been available on the market in recent years, so this will be the first time it has been used in a long time in this source.

The sausage is made by repeatedly adjusting the mixture of Okinawa pork and bitter melon.

A highly original sausage has been created.

Dessert

<White chocolate mousse and Passion fruit jelly>

"This is a dish that will allow you to fully enjoy a tropical resort at the end of your meal.

I would like to continue expressing the charm of Okinawa and Ie Island through my cuisine.