

## Creative French [Ryukyu]

Information on cooking and ingredients



### Cold dishes

<Lamb and bitter melon terrine with green papaya salad>

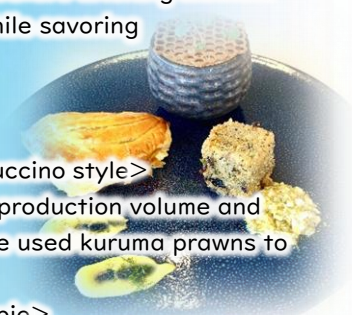
Lamb, an essential ingredient in French cuisine, has a unique aroma and flavor that will leave you wanting more after just one bite. This dish features a lamb terrine with the perfect amount of bitterness from locally grown bitter melon, served with a salad of pickled green papaya.

<Chicken consommé and new onion pudding>

The chicken consommé, which was made in the kitchen over three days, has a truly authentic flavor. Enjoy this pudding made with the sweetness of seasonal new onions, paired with Yanbaru chicken infused with a smoky aroma.

<Smoked tuna and squid with cedar seaweed, wakame seaweed, and sea grapes>

We prepared locally caught tuna and squid caught in Ie using a low-temperature smoking method. Served with sea grapes and seaweed, please enjoy this dish while savoring the scent of the sea at a seaside hotel.



### Hot dishes

<Rich bisque soup with Ginoza-produced kuruma prawns, cappuccino style>

Okinawa is a major producer of kuruma prawns, ranking first in Japan for production volume and boasting top-class taste. Bisque is a French soup made with shellfish. We've used kuruma prawns to create a rich and flavorful bisque soup.

<Tenderly simmered island octopus and red vegetable pie>

This is traditional Spanish sish made with fresh octopus from Ie island, simmered until tender with tomatoes, beets, and red onion. This dish is made by wrapping the above ingredients in puff pastry and baking it. Please enjoy it with garlic aioli sauce.

<Fried pig's trotters with herbs, served with ravigote sauce>

This dish features pork trotters, rich in collagen, simmered for a long time until tender, then deep-fried with herd breadcrumbs.

Please enjoy it with the accompanying ravigote sauce.



### Fish dishes

<Pan-fried grouper with browned butter sauce and date flavor>

This dish uses fresh coral trout caught in Ie.

The browned butter sauce, which pairs well with the meunière cooking method, is enhanced with the sweetness of date palm vinegar.

Please also try our dried cabbage and spinach, which have concentrated flavor.



### Main

<Domestic pork cheek braised in red wine and miso & locally produced pork shoulder confit>

The pre-processed pork shoulder loin from the prefecture was vacuum-cooked with oil and herbs at 85°C for 6 hours. The pork cheek meat was sourced from the restaurant YYY in Gotemba, and is called Gotemba pork.

Pork cheeks simmered in red wine and miso have no unpleasant odor and you might mistake them for beef cheeks. Enjoy it with two kinds of sauces, island greens, and other Okinawan vegetables.



### Dessert

<Salted caramel eclair with hazelnut flavor>

We've created an eclair using island salt to give it a resort-like feel.

The jelly combines star fruit infused with passion fruit and hibiscus.

We designed this so you can enjoy the scents and textures of the tropics.

Please enjoy the changing flavors as you eat.