

Private Chef at Castle Hotel and Spa

By

Chef Tadashi Ono

Menu

Starter

Seasonal Small Welcome Dish

1st Course

Seabass Ceviche

Yuzu-Cucumber Vinaigrette

2nd Course

Plant Base Caesar Salad

Sesame-Wasabi Dressing

3rd Course

Pan Roasted Salmon

Fennel-Saffron Bouillon

Main Course

Filet Mignon

Red Wine-Miso Sauce, Garlic Roasted Potato

Dessert

Olive Oil Cake

Citrus-Mascarpone Cream

This menu is subject to change due to seasonal selections.

Reservation is only via email: tadashiono@gmail.com