

DINNER

LE BISTRO IF

MENU PRIX FIXE

4 Courses (entrée, soup, plat principal, dessert) | 7,400

5 Courses (entrée, soup, poisson, viande ou volaille, dessert) | 9,400

A LA CARTE

PARTY PLAN

GOURMET BISTRO 3 Dishes & Free Flow Beverage | 6,000

4 Dishes & Free Flow Beverage | 7,000

5 Dishes & Free Flow Beverage | 8,000

RUE D'OR

LE BISTRO 1F DINNER

Summer Menu from June 1, 2024

MENU PRIX FIXE

4 Courses (entrée, soup, plat principal, dessert) | 7,400
5 Courses (entrée, soup, poisson, viande ou volaille, dessert) | 9,400

ENTRÉE

Pork & Duck Pâté en Croûte (S)
Fruit Chutney, Cornichon, Dijon Mustard

Poached Hokkaido Scallop Carpaccio
Summer Vegetable, Passion Fruit Vinaigrette

Add Caviar | +1,400

Escargot a la Bourguignonne
Garlic Herb Butter, Croûton

SOUPE

French Onion Soup (S)
Gruyère, Croûton

Chilled Corn Potage (V)
Croûton, Herb

Lobster Bisque | +1,800 (S)
Cognac, Hokkaido Cream, Chives

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RUE D'OR

PLAT PRINCIPAL

Sautéed Sea Bream Meunière
Lemon Butter Sauce, Roasted Potato, Ratatouille

Sautéed Canadian Lobster Tail | +2,500
Americaine Sauce, Sautéed Potato, Provençal Tomato

Braised Beef Cheek Bourguignon (S)
Potato Purée, Mushroom, Bacon, Pearl Onion

Sautéed Beef Tenderloin
Red Wine Sauce, Potato Purée, Glazed Carrots

Duck Leg Confit (S)
Red Wine Sauce, Potato Purée, Provençal Tomato

Add Pan Fried Duck Foie Gras | +2,500

DESSERT

Coconut Blancmanger | +2,200
Peach & Raspberry Ice cream

Gâteau au Chocolat
Fruit Sauce
(We also serve Vegan Gateau au Chocolat) (V)

(S) Signature Dish (V) Vegan (Veg) Vegetarian

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3-6-12 Hommachi, Chuo-ku, Osaka, Japan, 541-0053 The St. Regis Osaka Restaurant Reservation +81-6-6105-5659

RUE D'OR

LE BISTRO IF

DINNER

Autumn Menu from September 1, 2024

MENU PRIX FIXE

4 Courses (entrée, soup, plat principal, dessert) | 7,400
5 Courses (entrée, soup, poisson, viande ou volaille, dessert) | 9,400

ENTRÉE

Pork & Duck Pâté en Croûte
Thyme & Honey Fig Compote, Cornichon, Dijon Mustard

Maple Syrup Cured and Smoked Tuna
Pickled Cauliflower, Avocado & Anchovy Cream, Long Pepper Oil

Add Caviar | +1,400

Escargot a la Bourguignonne
Garlic Herb Butter, Croûton

SOUPE

French Onion Soup (S)
Gruyère, Croûton

Hokkaido Pumpkin Veloute,
Whipped Cream, Crispy Bacon, Chives

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RUE D'OR

PLAT PRINCIPAL

Sautéed Sea Bream Meunière
Lemon Butter Sauce, Roasted Potato, Ratatouille

Sautéed Canadian Lobster Tail | +2,800
Americaine Sauce, Sautéed Potato, Provençal Tomato

Braised Beef Cheek Bourguignon (S)
Potato Purée, Mushroom, Bacon, Pearl Onion

Sautéed Beef Tenderloin
Red Wine Sauce, Potato Purée, Glazed Carrots

Roasted Hokkaido Ezo Deer
Mixed Berries Wine Sauce, Potato Purée, Glazed Carrot

Add Pan Fried Duck Foie Gras | +2,500

DESSERT

Tamba Chestnut Glacée Mont Blanc, Meringue

Gâteau au Chocolat Seasonal Fruit Sauce
(We also serve Vegan Gateau au Chocolat) (V)

(S) Signature Dish (V) Vegan (Veg) Vegetarian

RUE D'OR

LE BISTRO IF

Summer Menu from June 1, 2024

A LA CARTE

ENTRÉE FROIDE

Pork & Duck Pâté en Croûte (S) Fruit Chutney, Cornichon, Dijon Mustard	2,400
Poached Hokkaido Scallop Carpaccio Summer Vegetable, Passion Fruit Vinaigrette	2,200
Add Caviar	+1,200
Smoked Salmon Trout Sour Cream, Caper, Lemon	2,600
Charcuterie Platter Bayonne Ham, Jambon Blanc & Cured Sausage	2,600
Caesar Salad Romaine Lettuce, Bacon, Parmesan	1,800
Cobb Salad (V) Broccoli, Avocado, Tomato, Corn, Boiled Potato, Lettuce, Mustard Dressing	1,600
Cheese Platter Seasonal Selection, Condiments & Fruit Bread	3,600

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RUE D'OR

ENTRÉE CHAUDE

Escargot Bourguignon 2,000
Garlic Herb Butter, Croûton

Sautéed Duck Foie Gras (S) 3,700
Caramelized Apple with Calvados, Port Wine Sauce

Fried Crab Cakes 3,200
Tartare Sauce, Lemon

SOUPE

French Onion Soup (S) 1,800
Croûton, Gruyère

Lobster Bisque (S) 2,300
Cognac, Hokkaido Cream, Chives

Chilled Corn Potage (V) 1,600
Croûton, Herb

POISSON

Sautéed Sea Bream Meunière 2,800
Lemon Butter Sauce, Roasted Potato, Ratatouille

Fried Alaskan Cod Beignet 2,600
Tartare Sauce, French Fries, Creamed Spinach

Bouillabaisse 3,800
Mixed Seafood & White Fish, Baguette, Rouille Sauce

Sautéed Canadian Lobster Tail 5,200
Americaine Sauce, Sautéed Potato, Creamed Spinach

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RUE D'OR

VIANDE

Steak & Frites Beef Hanger Steak, French Fries, Café de Paris Butter, Green Salad	2,800
Braised Beef Cheek Bourguignon (S) Potato Purée, Mushroom, Bacon, Pearl Onion	3,200
Roasted Lamb Chops Garlic Herb Butter, Sautéed Potato, Provençal Tomato	4,200
Rue d'Or Beef Burger (S) Ground Japanese Beef, Gruyère, Bacon, French Fries, Green Salad	3,400
Sautéed Japanese Beef Tenderloin Red Wine Sauce, Potato Purée, Glazed Carrots	7,500
Add Pan Fried Duck Foie Gras	+2,500

VOLAILLE

Duck Leg Confit (S) Red Wine Sauce, Potato Purée, Provençal Tomato	2,800
Roasted Japanese Chicken Breast Pickled Mustard Cream Sauce, Potato Purée, Glazed Carrot	2,600

VEGAN

Roasted No-Meat Hamburg Steak (V) Boiled White Sorghum, Soy Milk Braised Spinach	3,200
Summer Vegetable Sorghotto (V) Tomato, Zucchini, Paprika, Eggplant, Herbs de Provence	2,600

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RUE D'OR

PETIT PLAT

Potato Purée (Veg)	800
French Fries (Veg)	600
Sautéed Potato (Veg)	800
Ratatouille (V)	800
Glazed Carrot (Veg)	600
Creamed Spinach (Veg)	800
Provençal Tomato (Veg)	1,200

DESSERT

Crème Brûlée Chantilly Cream	1,600
Gateau au Chocolat Fruit Sauce We also serve Vegan Gateau au Chocolat (V)	1,800
Profiteroles Vanilla Ice Cream, Chocolate Sauce	1,600
Coconut Blancmanger Peach & Raspberry Ice cream	2,200
Sliced Seasonal Fruit (V)	2,000
Ice Cream & Sorbet Vanilla, Chocolate, Strawberry	600

(S) Signature Dish (V) Vegan (Veg) Vegetarian

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RUE D'OR

LE BISTRO IF

Autumn Menu from September 1, 2024

A LA CARTE

ENTRÉE FROIDE

Pork & Duck Pâté en Croûte (S) Thyme & Honey Fig Compote, Cornichon, Dijon Mustard	2,400
Maple Syrup Cured & Smoked Tuna Pickled Cauliflower, Avocado & Anchovy Cream, Long Pepper Oil	2,200
Add Caviar	+1,200
Smoked Salmon Trout Sour Cream, Caper, Lemon	2,600
Charcuterie Platter Bayonne Ham, Jambon Blanc & Cured Sausage	2,600
Caesar Salad Romaine Lettuce, Bacon, Parmesan	1,800
Cobb Salad (V) Broccoli, Avocado, Tomato, Corn, Boiled Potato, Lettuce, Mustard Dressing	1,600
Cheese Platter Seasonal Selection, Condiments & Fruit Bread	3,600

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RUE D'OR

ENTRÉE CHAUDE

Escargot Bourguignon 2,000
Garlic Herb Butter, Croûton

Sautéed Duck Foie Gras (S) 3,700
Caramelized Apple with Calvados, Port Wine Sauce

Fried Crab Cakes 3,200
Tartare Sauce, Lemon

SOUPE

French Onion Soup (S) 1,800
Croûton, Gruyère

Lobster Bisque (S) 2,300
Cognac, Hokkaido Cream, Chives

Hokkaido Pumpkin Veloute 1,600
Whipped Cream, Crispy Bacon, Chives

POISSON

Sautéed Sea Bream Meunière 2,800
Lemon Butter Sauce, Roasted Potato, Ratatouille

Fried Alaskan Cod Beignet 2,600
Tartare Sauce, French Fries, Creamed Spinach

Bouillabaisse 3,800
Mixed Seafood & White Fish, Baguette, Rouille Sauce

Sautéed Canadian Lobster Tail 5,200
Americaine Sauce, Sautéed Potato, Creamed Spinach

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RUE D'OR

VIANDE

Steak & Frites Beef Hanger Steak, French Fries, Café de Paris Butter, Green Salad	2,800
Braised Beef Cheek Bourguignon (S) Potato Purée, Mushroom, Bacon, Pearl Onion	3,200
Roasted Lamb Chops Garlic Herb Butter, Sautéed Potato, Provençal Tomato	4,200
Rue d'Or Beef Burger (S) Ground Japanese Beef, Gruyère, Bacon, French Fries, Green Salad	3,400
Sautéed Japanese Beef Tenderloin Red Wine Sauce, Potato Purée, Glazed Carrots	7,500
Add Pan Fried Duck Foie Gras	+2,500

VOLAILLE

Duck Leg Confit (S) Red Wine Sauce, Potato Purée, Provençal Tomato	2,800
Roasted Japanese Chicken Breast Porcini Mushroom Cream Sauce, Potato Purée, Glazed Carrot	2,600

VEGAN

Roasted No-Meat Hamburg Steak (V) Boiled White Sorghum, Soy Milk Braised Spinach	3,200
Autumn Vegetable Sorghotto (V)	2,600

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RUE D'OR

PETIT PLAT

Potato Purée (Veg)	800
French Fries (Veg)	600
Sautéed Potato (Veg)	800
Ratatouille (V)	800
Glazed Carrot (Veg)	600
Creamed Spinach (Veg)	800
Provençal Tomato (Veg)	1,200

DESSERT

Crème Brûlée Chantilly Cream	1,600
Gateau au Chocolat Fruit Sauce We also serve Vegan Gateau au Chocolat (V)	1,800
Profiteroles Vanilla Ice Cream, Chocolate Sauce	1,600
Tamba Chestnut Glacée Mont Blanc Meringue	2,200
Sliced Seasonal Fruit (V)	2,000
Ice Cream & Sorbet Vanilla, Chocolate, Strawberry	600

(S) Signature Dish (V) Vegan (Veg) Vegetarian

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RUE D'OR

LE BISTRO 1F

September - October

SEASONAL A LA CARTE

Roasted Osaka Duck Breast, Sautéed Canadian Matsutake Mushroom Duck Jus & Dried Persimmon	3,600
Snow Crab & Champagne Cream Tagliatelle	3,200
Roasted Sweet Potato with Camembert Cheese, Honey, Walnut	2,600
Autumn Vegetable Beer Batter Fritter, Tartare Sauce Canadian Matsutake Mushroom, Chestnut, Sweet Potato, Sprout Cabbage	2,100
Hokkaido Pear Tatin, Crème Anglaise, Vanilla Chantilly	2,200

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LE BISTRO IF

PARTY PLAN
GOURMET BISTRO

3 Dishes & Free Flow Beverage | 6,000
4 Dishes & Free Flow Beverage (no supplement charge) | 7,000
5 Dishes & Free Flow Beverage (no supplement charge) | 8,000
Limited to 90 minutes

FOOD

HORS D'OEUVRE

Smoked Salmon Trout, Classic Condiments
Cold Cuts Platter, Pate, Charcuterie +800
Cheese Platter, Dried Fruit & Nuts +800
Caesar Salad
Escargot Bourguignon
Crab Croquette, Tartare Sauce
Prawns à l'Ail
Onion Soup, Gruyere

PLAT PRINCIPAL

Beef Steak, Café de Paris Butter +1,000
Braised Beef Bourguignon
Lamb Navarin, Olives
Coq au Vin
Duck Confit +1,000
White Fish Beignet, Tartare Sauce
Seafood au Gratin

SIDE

Mashed Potato
French Fries
Creamed Spinach
Sautéed Mushroom
Ratatouille

RUE D'OR

DESSERT

Crème Brûlée
Gâteau Chocolat
Profiteroles, Chocolate Sauce
Sliced Seasonal Fruit
Ice Cream or Sorbet

BEVERAGE

SPARKLING WINE

Espace Brut +1,500

WINE BY THE GLASS

Pays d'Oc Chardonnay
Pays d'Oc Cabernet Sauvignon

DRAFT BEER

Suntory Premium Malt's

HIGHBALL

Dewar's White Label
Maker's Mark Red Top

SOFT DRINK

Orange Juice
Grapefruits Juice
Oolong Tea
Pepsi Cola
Ginger Ale

RUE D'OR

CHAMPAGNE LOUNGE

L'ÉTAGE 2F

5 PM - 8 PM

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RUE D'OR

The St. Regis Osaka Champagne Ritual 90 minutes “free flow” Champagne Telmont Réserve Brut	10,000	
	Glass	Bottle
Telmont Réserve Brut	2,000	12,000
Telmont Réserve Rosé	2,700	15,000
Telmont Blanc de Blancs 2014	6,500	58,000
Telmont Sans Soufre 2013		39,000
Telmont Blanc de Noir 2015		55,000
Telmont Blanc de Blancs Vinothèque 2006		90,000
Veuve Clicquot Yellow Label	2,900	17,000
Veuve Cliquot La Grande Dame Brut Rosé 2006		97,000
Ruinart Blanc de Blancs		24,000
Barons de Rothschild Brut		24,000
Pol Roger Brut Réserve		24,000
Perrier-Jouët Grand Brut		18,800
Perrier-Jouët Belle Epoque Rosé 2012		125,000
Castelnau Brut Réserve		23,000
Castelnau Extra Brut		26,000
Billecart Salmon Brut Nature		27,000
NV Billecart Salmon Brut Sous Bois		36,000

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Femme de Champagne Grand Cru, Duval Leroy		48,000
Femme de Champagne Rosé, Duval Leroy 2007		75,000
Moët & Chandon MCIII		128,000
Dom Pérignon Rosé 2006		104,000
Louis Roederer Cristal 2015		90,000
Krug Vintage 2014		92,000
Krug Rosé		102,000
Bollinger La Grande Année 2007		52,000
Bollinger La Grande Année Rosé 2007		65,000
Non-Champagne		
Sauvignon Blanc 2022, Dashwood	1,600	7,000
Bourgogne Chardonnay La Part des Anges Cave de Lugny	1,800	10,000
Alsace Riesling 2020, Marcel Deiss	2,000	12,000
Fleur de d'Artagnan Rosé, Plaimont 2022	1,600	7,000
Bourgogne Rosé, La Chablisienne 2020	1,800	10,000
Bourgogne Pinot Noir Stéphane Brocard 2021	1,800	9,000
Château La Cardonne Les Domaine C.G.R 2016	2,200	10,000
Evian (Still)		1,600
Perrier (Sparkling)		1,600

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RUE D'OR

SNACK MENU

Charcuterie, Cheese & Crudités Platter Bread Basket	2,400
Cheese Platter Bread Basket	2,000
Crab Cake Tartare Sauce, Lemon	1,400
Sorghum & Bacon Arancini Truffle Flavored Sour Cream	1,600
Fried Chicken Thigh Yuzu Pepper & Honey Flavored Mayonnaise	1,600
Duck Leg Confit Croquette Red Wine Sauce, Mustard	1,800
Gougères & Duck Foie Gras Terrine	2,800
Mini Wagyu Beef Burger Caramelized Onion, Gruyère, French Fries	2,500

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