News Release

FAR O

Christmas at Innovative Italian Faro

Faro at the 10th Floor of Tokyo Ginza Shiseido Building will offer a special Christmas Menu for Lunch and Dinner from Dec.20th (Fri) until Dec. 25th (Wed).

This year Faro celebrated its first year Anniversary in October and with its unique style has tailored a Christmas traditional menu.

Chef pâtissière Kato will also present a dessert reminiscent of the origin of Christmas.

All Faro staff will be waiting for you and your love ones.



[FARO NATALE]

- From Dec.20th(Fri)~25th(Wed)
- Lunch(Pranzo di Natale)¥10,000(6 dishes)
- Dinner(Cena di Natale)¥20,000(10 dishes)
- * Chef Sommelier Honda special wine pairing selections: Lunch ¥5,000. Dinner ¥12,000, ¥18,000, and ¥30,000. Also non-alcohol pairing is available: Lunch ¥3,000, Dinner ¥8,000.
- * In addition to the Christmas menu, a regular vegan menu is also available for lunch and dinner.



* Prices include sales tax. A 10% service charge will be levied.

The images are for illustrative purposes only.



Appetizer: Eel carpione style, sweet and sour foam.

In Italy there is a custom of eating eel at Christmas. Eating eel will get rid of evil things for the coming year.

In the local recipe the eel was stewed with tomato sauce, but we arrange it by breading it with semolina flavored with curry and fried, so that you can enjoy a crispy texture. Accented with apple vinegar and Taiwan pepper foam.



Pasta: Tortellini with white truffles.

A classic Christmas pasta filled with pork meat, raw ham and parmesan cheese. White truffles will be shaved in front of you.



Main dish: Steamed lobster, estragon butter.

A sauce made by adding paprika juice to a reduced soup made with lobster's shell, serve with homemade ricotta cheese and herbs.

A beautiful harmony of lobster texture, with a refreshing estragon and anchovy oil sauce.



Dessert: Wise men's gift.

A dessert inspire by the wise men who went to Bethlehem led by stars to give their gifts to the Jesus

Made with special ingredients such as rare Peruvian cacao chocolate and milk from Iwate prefecture.





- ■Address: Tokyo Ginza Shiseido Bld. 8-8- 3 Ginza Chuo-ku Tokyo 104-0061 Japan
- ■Tel: 0120-862-150 / 03-3572-3911 Opening hours: Lunch 12~13:30(LO)/Dinner18~20:30(LO)
- ■Holidays: Mondays, Sundays, National holidays, Summer holidays(middle august 1week), Year end holidays
- Official website: https://faro.shiseido.co.jp/ Dress code: Smart-casual(Please note that highchairs and children's menu are not available. For details regarding our policy on children, please contact our staff.)

For further information or inquiries, please contact Kouji Yamasaki, PR Dept., Shiseido Parlour Co., Ltd. TEL:03-3289-2099 (Direct) / E-mail:koji.yamasaki@shiseido.com