

A star has emerged

Three years after its debut, **Crown** restaurant at Palace Hotel Tokyo has earned its first Michelin star. Revelling in that honour is executive chef Manabu Ichizuka. The Japanese native has spent three decades honing his mastery of French cuisine across some of the country's lauded dining rooms: Le Grand Véfour in Paris, and L'Auberge Bretonne in the village of La Roche-Bernard. His recent menu at Crown was developed in careful collaboration with Patrick Henriroux, grand chef of the two Michelin-starred La Pyramide in Vienne, France.

Together, they've created dishes that feature opposing, yet complementary sensations. The interplay of sweet versus tangy, grainy versus silky, and hot versus chilled can be found in dishes such as slow-cooked cod with veal jus, as well as sesame and brandade gnocchi accompanied by Iberian chorizo crumble and yuzu chutney.

Despite vying for a slice of pie with nine other Palace Hotel F&B establishments that include Sushi Kanesaka by Shinji, Crown still manages to stand out for its compelling views of Tokyo's imperial gardens and cityscape from the floor-to-ceiling windows of its sixth floor perch.

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Slow-cooked Salmon Label Rouge.

Chocolate raspberry allumette dessert.



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