

Order Time 6:15 am - 11:00 am L.O.

IN-ROOM DINING

BREAKFAST

Please call by 10:00 p.m. the day prior to order breakfast menu.

Continental Breakfast ¥4,400

Freshly Baked Breads 3Pieces with Jam and Butter
Seasonal Salad
Dressing Options: Japanese Style or Grape Vinegar
Fruits, Yogurt
*Juice, Milk, Drink

American Breakfast ¥5,800

Freshly Baked Breads 3Pieces with Jam and Butter
Smoked Salmon with Small Salad
Dressing Options: Japanese Style or Grape Vinegar
Egg Dish (Plain omelet or Sunny-side up or Scrambled eggs)
with Sausage, Bacon and Steamed Vegetables
Fruits, Yogurt
*Juice / Milk / Drink

Power Breakfast ¥9,700

Freshly Baked Breads 3Pieces
or Rice
Smoked Salmon with Small Salad
Dressing Options: Japanese Style or Grape Vinegar
Wagyu Beef Fillet Steak 80g,
Wasabi-Japanese Sauce with Steamed Vegetables
Fruits, Yogurt
*Juice / Milk / Drink

Japanese Breakfast ¥6,000

Grilled Salmon with Salted Rice Malt
Wagyu-Sukiyaki
Seasonal Salad with Japanese Style Dressing
Dashi Omelet with Snow Crab Starch Sauce
Cod Roe / Simmered Komatsuna Spinach
Herring Kelp Rolls / Tsukudani Konbu
Vegetables simmered in Dashi
Japanese Salted Plum (Umeboshi)
Japanese Pickles
Steamed Rice and Miso Soup
Fruits
*Juice / Milk / Drink

*Please choose your preferred Juice / Milk / Drink
Juice: Orange, Organic Apple, Mixed Fruits(Guava and White Grape), Organic Tomato
Milk: Almond Milk, Milk, Low Fat Milk
Drink: Coffee, Tea, Decaffeinated Coffee, Decaffeinated Tea, , Hotel Original Flavored Tea, Green Tea

Consumption tax and 15% service charge included in prices.

Order Time 11:00 am - 9:30 pm L.O.

IN-ROOM DINING

FOODS

Chinese DIM SUM

1. Fried Black Sesame Dumplings (4 pcs.)

¥900
2. Steamed Pork Buns and Sweet Red Beans Buns
(2 pcs. each)

1,400
3. Shrimp Dumplings (4 pcs.)

1,600
4. Assorted Spring Rolls & Fried Appetizers
Seafood Spring Roll / Thai Style Spring Roll
Fried Crab Claw / Fried Chilli Shrimp Ball (1 of each)

2,400

APPETIZER

5. Smoked Salmon with Onion, Caper and Lemon

2,400
6. Boiled Sausages (Plain / Coarsely Ground / Chorizo / Herb)
with French Fries

2,500
7. Charcuterie and Smoked Cheese Assortment

2,600
8. Cheese Assortment
Camembert / Goat / Blue / Washed-Rind / Hard / Smoked

3,200

SALAD

9. Fresh Salad with Vegan Cheese Topping
with Roasted Baguette

2,000
10. Seafood Salad
Shrimp / Smoked Salmon / Squid / Sardines in Oil

2,900

11. Gourmandises Salad

2,900
- Pâté de Campagne / Coppa / Salami / Prosciutto

SOUP

12. Vegan Corn Soup

1,800
13. Onion Gratin Soup

2,600

LIGHT MEALS

14. Egg Salad Danish Sandwiches
with Homemade Pickles

2,200
15. Vegetable & Vegan Cheese Sandwiches
with Cornichons and Olives

2,600
16. Wagyu Hamburg Steak Sandwiches
with French Fries and Homemade Pickles

3,200
17. Fried Food Combo (Chicken / Potato / Onion)

2,400
18. Pizza Margherita (6 inch / 6 pcs.)

1,900
19. Pizza Margherita with Vegan Cheese (6 inch / 6 pcs.)

2,000
20. Spice-Infused Chicken Curry with Butter Rice

2,900
21. Vegetable Keema Curry with Rice

2,900

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IN-ROOM DINING

FOODS

LIGHT MEALS

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22. Gluten Free Spaghetti Plant-Based Bolognese

with Vegan Cheese Topping

¥3,300
23. Spaghetti Bolognese with Wagyu Beef

with Parmigiano Reggiano Topping

3,800

Japanese WASHOKU

24. Salmon Chazuke (Rice with Tea or Broth)

with Tsukudani (Sweet Soy-Braised Delicacies) and Japanese Pickles

3,200
25. Marinated Tuna Donburi (Rice Bowl)

with Japanese Pickles and Japanese Clear Soup

4,600

MAIN DISH

26. Pan-Seared Natural Sea Bream, Provence Style

4,400
27. Wagyu Beef Stew with Vegetables and Gnocchi

5,200
28. Grilled Halal-Certified Aussie Lamb Rack

with Condiments

5,800
29. Wagyu Sirloin Roast Beef (150g)

with Horseradish in Original Japanese Style Sauce

9,800

DESSERTS

30. New York Cheesecake

2,000
31. Chocolate Cake

2,200
32. Tofu Donuts, Matcha Gelato and Cookies

2,400
33. Assorted Seasonal Fruits

3,800
34. Kid's Plate

Wagyu Beef Hamburg Steak / Deep-Fried Prawn / Fried Chicken

French Fries / Chicken Ketchup Rice / Sautéed Broccoli and Corn

Rice or Bread / Apple Juice or Orange Juice

5,000
35. Bread or Rice

800

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Order Time 9:30 pm - 10:30 pm L.O.

IN-ROOM DINING

FOODS

APPETIZER

5. Smoked Salmon with Onion, Caper and Lemon2,400
7. Charcuterie and Smoked Cheese Assortment2,600
8. Cheese Assortment3,200
- Camembert / Goat / Blue / Washed-Rind / Hard / Smoked

SALAD

9. Fresh Salad with Vegan Cheese Topping2,000
- with Roasted Baguette

LIGHT MEALS

14. Egg Salad Danish Sandwiches2,200
- with Homemade Pickles
15. Vegetable & Vegan Cheese Sandwiches2,600
- with Cornichons and Olives
17. Fried Food Combo (Chicken / Potato / Onion)2,400
20. Spice-Infused Chicken Curry with Butter Rice2,900
21. Vegetable Keema Curry with Rice2,900

Japanese WASHOKU

24. Salmon Chazuke (Rice with Tea or Broth)3,200
- with Tsukudani (Sweet Soy-Braised Delicacies) and Japanese Pickles
25. Marinated Tuna Donburi (Rice Bowl)4,600
- with Japanese Pickles and Japanese Clear Soup

DESSERTS

30. New York Cheesecake2,000
31. Chocolate Cake2,200
32. Tofu Donuts, Matcha Gelato and Cookies2,400
35. Bread or Rice800

Consumption tax and 15% service charge included in prices.

Order Time 11:00 am - 10:30 pm L.O.

IN-ROOM DINING

BEVERAGES

BEER	Bottle 334ml		SAKE	720ml
Kirin Green's Free (Non-Alcohol Beverage)	¥1,900		Hakkaisan Tokubetsu Hon-jozo	8,880
Japanese Beer Asahi / Kirin / Yebisu	2,000		Nanbubijin Junmai-ginjo	10,560
CHAMPAGNE	Glass	Bottle 750ml	Otonanokyujitsu Junmai-daiginjo	16,560
Pommery Brut Royal FRANCE	3,840	22,800		
SPARKLING WINE			SOFT DRINK	
Alsinac Brut Nature, Cavas Alsinac SPAIN	1,950	10,000	Almond Milk	1,440
			Banana & Almond Smoothie	1,440
WHITE WINE			Green Smoothie	1,440
Angove Organic Chardonnay AUSTRALIA	1,950	9,600	Organic Apple Juice	1,440
Château Mercian Nagano Chardonnay JAPAN	2,250	11,000	Organic Vegetable Juice	1,440
Arugabranca Clareza, Yamanashi JAPAN	2,480	12,000	Organic Orange Juice	1,900
Chablis Les Chanoines, Bourgogne FRANCE	3,000	14,800	Coffee	1,750
RED WINE			Tea	1,750
Berthomieu Cabernet Sauvignon FRANCE	1,950	9,600	Evian FRANCE 750ml	2,160
California Pinot Noir, Iter Cellars USA	2,250	11,000	Hildon Sparkling ENGLAND 750ml	2,880
Rocky Road Shiraz AUSTRALIA	2,480	12,000		
Château Mercian Nagano Merlot JAPAN	3,000	14,800		

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