

Order Time 6:15 am - 11:00 am

ROOM SERVICE

BREAKFAST

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

Continental Breakfast ¥4,400

Freshly Baked Bread and Pastries (4Pieces)

Hotel-made Jam

Seasonal Appetizer

Seasonal Salad

Fruits, Yogurt

*Juice, Milk, Drink

American Breakfast ¥5,800

Plain Omelet

Please choose your preferred sauce:

Beef Stew Sauce / Wagyu Sukiyaki Sauce

Truffle Flavored Gueland Salt / Organic Tomato Ketchup

Omelet can be changed to Sunny-side Up or
Boiled Eggs upon request

Grilled Artificial Color-free Bacon and Sausage
with Steamed Vegetables

Freshly Baked Bread and Pastries (4Pieces)

Hotel-made Jam

Seasonal Appetizer

Seasonal Salad

Fruits

*Juice, Milk, Drink

Japanese Breakfast ¥6,000

Today's 3 Small Bowl Dishes

Today's Grilled Fish

Today's Grilled Dish

Rolled Omelet with Seasoned Cod Roe

Japanese Salted Plum (Umeboshi)

Salmon Roe with Grated Raw Radish

Japanese Pickled Vegetables

Laver Seaweed

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 12:00 noon - 10:00 pm

ROOM SERVICE

FOOD

APPETIZER & LIGHT MEAL

- | | |
|--|--------|
| 1. Caprese and Oil Sardine with Olive | ¥1,600 |
| 2. Smoked Salmon and Onion Rouge Salad | 1,600 |
| 3. Red and Black Organic Rice Minestrone | 2,400 |
| 4. Caesar Salad | 2,400 |
| 5. Mixed Sandwiches | 2,800 |
| 6. Fried Chicken & Fried Potato | 2,200 |

FISH

- | | |
|--|-------|
| 7. Grilled Today's Fish Province style | 4,800 |
| 8. Pilaf topped with Prawns Pile | 3,500 |

MEAT

- | | |
|---|-------|
| 9. Wagyu Hamburg steak and Grilled Bacon
Demiglace Sauce or Japanese-style Sauce | 4,000 |
| 10. Wagyu and Vegetable Curry | 3,500 |
| 11. Original Beef Stew | 4,800 |
| 12. Wagyu Loin Steak | 7,000 |

Japanese WASHOKU

- | | |
|--|-------|
| 13. Salmon and Rice "Chazuke"
with Tukudani and Pickles | 3,200 |
| 14. Steamed Rice | 800 |
| 15. Assorted Bread (3 Pieces) | 800 |
| 16. New York Cheese Cake | 2,000 |

Consumption tax and 15% service charge included in prices

Order Time 12:00 noon - 10:00 pm

ROOM SERVICE

BEVERAGES

BEER 334ml	Kirin Green's Free (Non-Alcohol Beverage) ¥1,300	GLASS OF WINE	Pommery Brut Royal FRANCE 3,450
	Japanese Beer Asahi / Kirin / Yebisu 1,500		Lorimer Semillon Chardonnay, De Bortoli 1,850
			AUSTRALIA
SPARKLING WINE 750ml	Alsina Brut Nature Vintage, Cavas Alsina 10,000		Lorimer Shiraz Cabernet, De Bortoli 1,850
	SPAIN		AUSTRALIA
	Pommery Brut Royal FRANCE 19,800		
WHITE WINE 750ml	Lorimer Semillon Chardonnay, De Bortoli 9,000	SAKE 720ml	Hakkaisan Tokubetsu Hon-jozo 8,400
	AUSTRALIA		Nanbubijin Junmai-ginjo 9,300
	Chablis, Maison Olivier Tricon 13,000		Otonanokyujitsu Junmai-daiginjo 14,000
	FRANCE		
	Sauvignon Blanc sur Lie, Gladstone-Urlar 15,600	SOFT DRINK	Almond Milk 1,440
	NEW ZEALAND		Organic Apple Juice 1,440
			Organic Orange Juice 1,440
RED WINE 750ml	Lorimer Shiraz Cabernet, De Bortoli 9,000		Coffee 1,750
	AUSTRALIA		Tea 1,750
	Château de L'Abbaye, Haut-Médoc, Bordeaux 12,000		Evian FRANCE 750ml 2,160
	FRANCE		Evian Sparkling FRANCE 750ml 2,640
	California Cabernet Sauvignon, F.Coppola 14,200		
	USA		

Consumption tax and 15% service charge included in prices