

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 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
Seasonal Salad
Dressing Options: Japanese Style or Grape Vinegar
Smoked Salmon with Lemon and Capers
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
Seasonal Salad
Dressing Options: Japanese Style or Grape Vinegar
Smoked Salmon with Lemon and Capers
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 with Snow Crab Starch Sauce
Cod Roe
Simmered Kelp Roll
Japanese Mustard Spinach
Tsukudani Konbu
Simmered Sweet Potato
Japanese Salted Plum (Umeboshi)
Japanese Pickled Vegetables
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

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1. Vegetable Corn Soup with Soy Milk

¥1,600
2. Corn Soup

1,600
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3. Green Salad Organic Olive Oil & Balsamic Vinegar

1,800
4. Egg Salad Denish Sandwiches with Pickles

2,000
5. Salad with Smoked Salmon, Potato, Caper and Onion

2,400
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6. Roasted Bagette with Vegan Cheese and Nut served with Tomato Salad

2,400
7. Salad with Pâté de Campagne, Coppa and Dry-cured Ham

2,900
8. Fried Chicken & Fried Potato

2,400
9. Chicken Curry with Butter Rice

2,900

FISH

10. Grilled Today's Fish Province style

3,800

MEAT

11. Wagyu Hamburg steak and Grilled Bacon Demiglace Sauce or Japanese-style Sauce

4,000

MEAT

12. Pork Loin Ham and Cheese Cutlet with Rice Gratin

4,100
13. Hotel's Traditional Beef Stew

4,800
14. Wagyu Sirloin Steak (200g) with Wasabi and Original Japanese Sauce

9,800

Japanese WASHOKU

15. Salmon and Rice “Chazuke” with Tukudani and Pickles

3,200
16. Assorted Bread (3 Pieces) or Steamed Rice

800
17. New York Cheese Cake

1,800
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18. TOFU Donut, Matcha Gelato & Cookies

2,200
19. Assorted Fruits

5,000

20. Kid's Plate with Breads or Rice / Apple Juice or Orange Juice

4,300

Order Time 12:00 noon - 10:00 pm

ROOM SERVICE

BEVERAGES

BEER 334ml	Kirin Green's Free (Non-Alcohol Beverage)	¥ 1,900	GLASS OF WINE	Pommery Brut Royal FRANCE	3,450
	Japanese Beer Asahi / Kirin / Yebisu	2,000		Lorimer Semillon Chardonnay, De Bortoli AUSTRALIA	1,850
SPARKLING WINE 750ml	Alsinac Brut Nature Vintage, Cavas Alsinac SPAIN	10,000		Lorimer Shiraz Cabernet, De Bortoli AUSTRALIA	1,850
	Pommery Brut Royal FRANCE	19,800			
WHITE WINE 750ml	Lorimer Semillon Chardonnay, De Bortoli AUSTRALIA	9,000	SAKE 720ml	Hakkaisan Tokubetsu Hon-jozo	8,400
	Chablis, Maison Olivier Tricon FRANCE	13,000		Nanbubijin Junmai-ginjo	9,300
	Sauvignon Blanc sur Lie, Gladstone-Urlar NEW ZEALAND	15,600		Otonanokyujitsu Junmai-daiginjo	14,000
RED WINE 750ml	Lorimer Shiraz Cabernet, De Bortoli AUSTRALIA	9,000	SOFT DRINK	Almond Milk	1,440
	Château de L'Abbaye, Haut-Médoc, Bordeaux FRANCE	12,000		Organic Apple Juice	1,440
	California Cabernet Sauvignon, F.Coppola USA	14,200		Organic Orange Juice	1,440
				Organic Vegetable Juice	1,440
				Coffee	1,750
				Tea	1,750
				Evian FRANCE 750ml	2,160
				Evian Sparkling FRANCE 750ml	2,640

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