

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

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 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 noon - 9:30 pm L.O.

IN-ROOM DINING

FOODS

Chinese DIM SUM

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| 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

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|---|-------|
| 5. Smoked Salmon with Onion
Lemon and Caper Flavor | 2,400 |
| 6. Boiled Sausage and French Fries
with Mustard & Ketchup | 2,500 |
| 7. Charcuterie and Smoked Cheese Assortment | 2,600 |
| 8. Cheese Assortment
Camembert / Goat / Blue / Washed-Rind / Hard / Smoked | 3,200 |

SALAD

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| V 9. Fresh Salad with Vegan Cheese Topping
with Roasted Baguette | 2,000 |
| 10. Seafood Salad
Shrimp / Smoked Salmon / Squid / Sardines in Oil | 2,900 |

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| 11. Gourmandises Salad | 2,900 |
| Pâté de Cmpagne / Coppa / Salami / Prosciutto | |

SOUP

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|------------------------------|-------|
| V 12. Vegan Corn Soup | 1,800 |
| 13. Onion Gratin Soup | 2,600 |

LIGHT MEALS

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| 14. Egg Salad Danish Sandwiches
with Homemade Pickles | 2,200 |
| V 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 Chicken and French Fries | 2,400 |
| 18. Pizza Margherita (6 inch / 6 pcs.) | 1,900 |
| V 19. Pizza Margherita with Vegan Cheese (6 inch / 6 pcs.) | 2,000 |
| 20. Spice-Infused Chicken Curry with Butter Rice | 2,900 |
| V 21. Vegetable Keema Curry with Rice | 2,900 |

V Vegan-friendly menu Consumption tax and 15% service charge included in prices.

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

IN-ROOM DINING

FOODS

LIGHT MEALS

V 22. **Gluten Free Spaghetti Plant-Based Bolognese** ¥3,300
with Vegan Cheese Topping

23. **Spaghetti Bolognese with Wagyu Beef** 3,800
with Parmigiano Reggiano Topping

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

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** 5,800
with Condiments

29. **Wagyu Sirloin Roast Beef (150g)** 9,800
with Horseradish in Original Japanese Style Sauce

DESSERTS

30. **New York Cheesecake** 2,000

31. **Chocolate Cake** 2,200

V 32. **Tofu Donuts, Matcha Gelato and Cookies** 2,400

V 33. **Assorted Seasonal Fruits** 3,800

34. **Kid's Plate** 5,000

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

Please see the next page for items available until 10:30 pm.

V Vegan-friendly menu

Consumption tax and 15% service charge included in prices.

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

IN-ROOM DINING

FOODS

APPETIZER

- 5. Smoked Salmon with Onion 2,400
Lemon and Caper Flavor
- 7. Charcuterie and Smoked Cheese Assortment 2,600
- 8. Cheese Assortment 3,200
Camembert / Goat / Blue / Washed-Rind / Hard / Smoked

SALAD

- V** 9. Fresh Salad with Vegan Cheese Topping 2,000
with Roasted Baguette

LIGHT MEALS

- 14. Egg Salad Danish Sandwiches 2,200
with Homemade Pickles
- V** 15. Vegetable & Vegan Cheese Sandwiches 2,600
with Cornichons and Olives
- 17. Fried Chicken and French Fries 2,400
- 20. Spice-Infused Chicken Curry with Butter Rice 2,900
- V** 21. Vegetable Keema Curry with Rice 2,900

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 Cheesecake 2,000
- 31. Chocolate Cake 2,200
- V** 32. Tofu Donuts, Matcha Gelato and Cookies 2,400

V Vegan-friendly menu

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

IN-ROOM DINING

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	Alsina Brut Nature, Cavas Alsina 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
	Château Mercian Nagano Chardonnay JAPAN	11,300		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
	Château Jacques Noir, St-Emilion, Bordeaux FRANCE	14,400		Organic Vegetable Juice	1,440
				Organic Orange Juice	1,900
				Coffee	1,750
				Tea	1,750
				Evian FRANCE 750ml	2,160
				Hildon Sparkling ENGLAND 750ml	2,880

 Vegan-friendly menu

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