



Dinner Menu

May 1,2024~May 31,2024

Cold Dishes

Chilled Corn Soup
Seasonal Fruits with Prosciutto White Dressing

Fresh Onion Quiche
Spanish Mackerel Escabeche

Chilled Jellyfish
Chinese Pickles

Boiled Duck
Octopus with Vinegar Miso

Serve on a Platter/Salad

Marinated Seafood
Cold Meat Selection
Smoked Salmon
Assorted Terrines

Potato Salad

Prosciutto with Chorizo Focaccia

Steamed Chicken Sichuan Green Pepper Sauce

Our Chef's will give the last touch in front of you

Roast Beef with Hot Vegetables

Tempura

Peking Duck

Dandan Noodles

Dim Sum

Rotisserie

Today's Dish

Hot Dishes

Traditional Curry
Macaroni Gratin
Today's Fish Dish
Turkish Meatballs
Assorted Vegetables
Beef Stew in Red Wine

Crab Claw
Stir-fried Abalone and Shrimp
Sauteed Vegetables
Yuba Rolls with Shark Fin

Ball Shape Sushi
Red Snapper Ochazuke
Eel Bowl
Miso Soup

Soup

Clam Chowder
Chinese Soup

Cheese/Salad

Cheese Selection with Dried Fruits
Salad Selection

Dessert

Fruits
Dessert
Gelato
Cherries Jubilee

On account of the ingredients, some menus may be changed. Thank you for your understanding.
Kindly inform us you are allergic to certain foods or are observing dietary restrictions.