



# Dinner Menu

July 1,2025~July 31,2025

## Cold Dishes

Cold Corn Soup  
Raw Ham and Fruit  
Summer Vegetables with Tomato Jelly  
Smoked Tuna with Grilled Eggplant

Pickled Nozawana Greens  
Simmered Japanese Pond Smelt in Soy Sauce

Cantonese Style Cold Jellyfish  
Steamed Chicken and Dried Tofu with Ginger Dressing

## Serve on a Platter

Marinated Seafood  
Cold Meat Selection  
Smoked Salmon  
Assorted Terrine  
Prosciutto with Chorizo Focaccia  
Potato Salad  
Sardine Escabeche

Potato Salad with Vinegar Dressing  
Pressed Sushi with Conger Eel

Soy Marinated Charsiu and Daikon Radish

## Our Chef's will Give the Last Touch in Front of You

Roast Beef  
Traditional Curry  
Tempura  
Peking Duck  
Steak Pilaf with Wild Vegetables  
Soup Soba with Shark Fin  
Dim Sum  
Potato Puree

## Soup

Today's Soup

## Cheese/Salad

Cheese Selection with Dried Fruits  
Salad Selection

## Dessert

Fruits  
Dessert  
Gelato  
Cherries Jubilee

## Hot Dishes

Baked Avocado and Salmon with Cheese  
Assorted Vegetables  
Today's Pasta  
Roasted Yellowtail with Japanese-Style Tartare Sauce

Chicken and Ham Macaroni Gratin  
Braised Pork Belly with Barbecue Sauce

Ramen  
Nagano-Style Fried Chicken

Shrimp with Chili Sauce  
Vegetables with Dried Scallop Sauce  
Ray Fin  
with Japanese Black Vinegar Sauce  
Cantonese Style Crispy Pork

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.