



# Dinner Menu

August 1, 2025~August 31, 2025

## Cold Dishes

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

Pickled Nozawana Greens  
Sweet Simmered Wakasagi

Chilled Jellyfish Flavored with Lemon  
Sichuan Pickled Vegetables

## 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

Jellied Beef Shank with Wood Ear Mushrooms  
in Chili Oil

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

Roast Beef  
Traditional Curry  
Tempura  
Peking Duck  
Steak Pilaf with Wild Vegetables  
Cold Soy Milk Dandan Noodles  
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

Ina Rommen  
Fried Chicken Nagano-Style

Shrimp with Mango Mayonnaise  
Stir-Fried Pork with Green Peppers  
Grilled Stingray Fin with Chili Sauce

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.