



Dinner Menu

September 1, 2025~September 30, 2025

Cold Dishes

Chilled Pumpkin Soup
Raw Ham and Fruit
Chicken and Mushroom à la Grecque
Pumpkin Tarte

Kujo Leek and Shrimp with Vinegared Miso
Simmered Tanba Black Beans with Duck

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
Caesar Salad
Sardine Escabeche

Kyo Mibuna Greens with Mustard Dressing
Pressed Mackerel Sushi

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
Chestnut Rice
Cold Soy Milk Dandan Noodles
Dim Sum

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
Grilled Sea Bream with Yuzu Pepper and
Beurre Blanc
Meatballs with Gorgonzola Sauce
Braised Lamb with Mironton Sauce

Simmered Kyo Mizuna Greens with Chicken
Seafood Doria with White Miso

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.