



Dinner Menu

January 4,2026~January 31,2026

Cold Dishes

Chilled Sweet Potato Soup
Raw Ham and Fruit
Steamed Pork with Tuna Sauce (Tonnato Style)
Chilled Smoked Duck with Fennel

Abalone Marinated in Shaoxing Wine
Pickled Mustard Stems with Plum

Serve on a Platter

Marinated Seafood
Cold Meat Selection
Smoked Salmon
Assorted Terrine
Prosciutto with Chorizo Focaccia
Potato Salad
Caesar Salad
Sardine Escabeche
Marinated Herring with Sour Cream Sauce

Scattered Sushi with Red Kidney Beans

Cantonese-style Chilled Jellyfish

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

Roast Beef
Traditional Curry
Tempura
Peking Duck
Noodle Soup with Shark Fin
Dim Sum
Sanuki Udon

Soup

Today's Soup

Cheese/Salad

Cheese Selection with Dried Fruits
Salad Selection

Dessert

Fruits
Dessert
Gelato
Cherries Jubilee

Hot Dishes

Pumpkin and Ham Gratin with Cheese
Assorted Vegetables
Pot-au-feu (French-style Beef Stew)
Acqua Pazza (Italian-style Fish Stew)
Chicken and Sweet Potato Gratin
Braised Ezo Venison in Red Wine

Spiced Grilled Chicken Thigh
Simmered Root Vegetables

Sichuan-style Shrimp with Chili Sauce
Stir-fried Chicken with Cashew Nuts
Mixed Vegetable and Seafood Stir-fry
Coconut Shrimp

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.