



Dinner Menu

March 1,2026~ March 31,2026

Cold Dishes

Chilled Green Pea Soup
Raw Ham and Fruit
Pâté de Viande
Earl Gray-Flavored Duck
with Honey and Black Pepper

Chilled Spring Vegetables with Salmon Roe
Firefly Squid with Plum Sauce

Sweet & Sour 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
Avocado Dip with Tortilla Chips

Chirashi Sushi

Cha Siu (Japanese Pork)
Sichuan-Style Chilled Chicken
with Spicy Sauce

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

Roast Beef
Traditional Curry
Tempura
Peking Duck
Malatang Noodles
Dim Sum
Sea Bream Ochazuke with Cherry Blossom

Soup

Today's Soup

Cheese/Salad

Cheese Selection with Dried Fruits
Salad Selection

Dessert

Fruits
Dessert
Gelato
Cherries Jubilee

Hot Dishes

Baked Salmon and Gnocchi with Cheese
Assorted Vegetables
Steamed Cobia with Cherry Blossom
Pink Cream Sauce
Roast Chicken
with Petits Pois à la Française
Pork and White Bean Stew with Tomato
Soy Milk and Tofu Skin Gratin

Japanese Mountain Vegetable Mixed Rice

Shrimp with Chili Sauce
Beef Stir-Fried with Salted Black Beans
Chinese Sticky Rice Dumpling
with Mixed Ingredients
Deep Fried Crab Claw
with Sweet and Sour 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.