



Dinner Menu

May 1,2026~ May 31,2026

Cold Dishes

Chilled Green Pea Soup
Prosciutto with Soy–Marinated Beans
Pâté de Viande
Octopus and Potatoes, Galician Style
Chilled Chawanmushi (Savory Egg Custard)
Seared Bonito Tataki

Fresh Yuba and Century Egg

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

Futomaki Sushi Roll

Bang Bang Chicken
Spicy Marinated Daikon and Roast Pork

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

Roast Beef
Traditional Curry
Tempura
Peking Duck
Soup Noodles with Shark Fin and Shredded
Vegetables
Dim Sum
Ajillo

Soup

Today's Soup

Cheese/Salad

Cheese Selection with Dried Fruits
Salad Selection

Dessert

Fruits
Dessert
Gelato
Cherries Jubilee

Hot Dishes

Assorted Vegetables
Today's Pasta
Baked Ham and Sausage, Vegetables
with Cheese
Herb–Crusted Pork Shoulder
with Vinaigrette
Chicken Stew (Miroton)
Seafood and Shell Pasta Gratin

Yuan–Yaki Grilled Sea Bream
(Citrus Soy Marinade)
Seasonal Takikomi Rice

Shrimp with Chili Sauce
Abalone in Oyster Sauce
Chinese Vegetables Stir–Fried
in Light Broth
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.