



Lunch Menu

April 1, 2026~ April 30, 2026

Cold Dishes

Chilled Green Pea Soup
Raw Ham and Fruit
Pâté de Viande

Chilled Spring Vegetables with Salmon Roe

Fresh Yuba and Century Egg

Serve on a Platter

Marinated Seafood
Cold Meat Selection
Smoked Salmon
Assorted Terrine
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
Peking Duck
Soup Noodles with Cartilage Char Siu
Dim Sum

Soup

Today's Soup

Cheese/Salad

Cheese Selection with Dried Fruits
Salad Selection

Dessert

Fruits
Dessert
Gelato
Cherries Jubilee

Hot Dishes

Assorted Vegetables
Assorted Fried Dishes
Baked Salmon and Gnocchi with Cheese
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
Meat Wrapped in Tofu Skin
with Oyster Sauce
Glutinous Rice Dumpling
Cantonese-Style Spring Rolls

Today's Bowl

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.