



Dinner Menu

June 1,2026~ June 30,2026

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

Chilled Jellyfish, Beijing Style
Spicy Pickled Japanese Zha Cai

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
Tapas

Futomaki Sushi Roll

Bamboo Shoot Tips and Pig’s Ear Salad

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

Roast Beef
Traditional Curry
Tempura
Peking Duck
Tantanmen
Dim Sum
Ajillo
Paella

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
Sweet and Sour Pork
with Japanese Black Vinegar
Stir–fried Seafood and Vegetables
in Jade–style Sauce
Char Siu Pie

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.