



# Lunch Menu

June 1, 2026~ June 30, 2026

## Cold Dishes

Chilled Green Pea Soup  
Prosciutto with Soy-Marinated Beans  
Pâté de Viande

Chilled Chawanmushi (Savory Egg Custard)

Chilled Jellyfish, Beijing Style  
Spicy Pickled Japanese Zha Cai

## Serve on a Platter

Marinated Seafood  
Cold Meat Selection  
Smoked Salmon  
Assorted Terrine  
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  
Peking Duck  
Chilled Soy Milk Tantanmen  
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  
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  
Deep-fried Stuffed Eggplant  
with Mapo Sauce  
Spicy Squid  
Kurobuta Pork Shumai

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.