



Dinner Menu

July 1,2026~ July 31,2026

Cold Dishes

Chilled Corn Soup
Prosciutto with Soy-Marinated Beans
Pickled Norwegian Herring
Beet and Potato Salad

Winter Melon with Pork Miso
Sesame Tofu

Chilled Jellyfish, Beijing Style
Spicy Pickled Japanese Zha Cai

Serve on a Platter

Marinated Seafood
Cold Meat Selection
Smoked Salmon
Chicken Terrine
Prosciutto with Chorizo Focaccia
Potato Salad
Caesar Salad
Sardine Escabeche
Tapas
Salmon Confit Salad

Pressed Mackerel Sushi

Bamboo Shoot Tips and Pig's Ear Salad

Our chefs will give the last touch in front of you

Roast Beef
Traditional Curry
Tempura
Peking Duck
Tantanmen
Dim Sum
Fleskesteg
Salmon en Croûte
Anchovy and Potato Gratin

Soup

Today's Soup
Cream of Summer Vegetable Soup

Cheese/Salad

Cheese Selection with Dried Fruits
Salad Selection

Dessert

Fruits
Dessert
Gelato
Cherries Jubilee

Hot Dishes

Assorted Vegetables
Today's Pasta
Tomato-Braised Pork Belly with Vegetables

Salmon Trout and Vegetables in Dill-Scented
Nage

Swedish Meatballs
Chicken and Ham Macaroni Gratin

Agedashi Tofu

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 if you are allergic to certain foods or are observing dietary restrictions.