



Dinner Menu

August 1, 2026 ~ August 31, 2026

Cold Appetizer Station

Chilled Corn Soup
Prosciutto and Fruit
Pickled Norwegian Herrings
Beet and Potato Salad
Winter Melon with Pork Miso
Goma Tofu (Sesame Tofu)
Chilled Jellyfish with Lemon Flavor
Marinated Seafood
Charcuterie Selection
Smoked Salmon
Daisen Chicken Pressé
Prosciutto and Chorizo with Focaccia
Potato Salad
Caesar Salad
Sardine Escabeche
Salmon Confit Salad
Mackerel Pressed Sushi
Roasted Domestic Pork with Black Pepper Flavor
Shredded Dried Tofu and Steamed Chicken with Garlic Flavor
Cheese Selection with Dried Fruits

Live Cooking Station

Roast Beef
Traditional Curry
Tempura
Peking Duck
Pai Ko Ramen
Dim Sum
Baked Char Siu Bun
Fleskesteg
Baked Salmon en Croute
Anchovy and Potato Gratin

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 (Deep-fried Tofu in Savory Broth)
Takikomi-gohan (Japanese Seasoned Rice)
Fried Shrimp with Mayonnaise Sauce
Stir-fried Meat and Vegetables with Miso Sauce
Vegetables with Crab Meat Thick Sauce

Soup

Today's Soup
Cream of Summer Vegetable Soup

Dessert

Cake Selection
Fresh Fruit Selection
Gelato & Sorbet Selection
Cherries Jubilee

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.