



Dinner Menu

September 1, 2026 ~ September 30, 2026

Cold Appetizer Station

Chilled Pumpkin Soup
Prosciutto and Fruit
Shrimp and Shellfish jelly
☆ Tuna Kinilaw
Deep-Fried Eggplant Soaked
Sweet Potato and Ground Pork Soboro
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
Cheese Selection with Dried Fruits
Chestnut Chirashi-zushi
Roasted Domestic Pork with Black Pepper Flavor
Shredded Dried Tofu and Steamed Chicken with Garlic Flavor

Live Cooking Station

Roast Beef
Traditional Curry
Tempura
Peking Duck
Pai Ko Ramen
Dim Sum
Baked Char Siu Bun
French Onion Gratin Soup
☆ Adobo Silog

Hot Dishes

Assorted Vegetables
Today's Pasta
Potato and Spinach Meat Gratin
Steamed Sea Bream in White Wine Chestnuts and Saikyo Miso
Poeler Chicken Diable sauce
☆ Pork Sisig
Deep-Fried Taro Yuzu Flavor
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
Potato and Cabbage Chowder

Dessert

Cake Selection
Fresh Fruit Selection
Gelato & Sorbet Selection
Cherries Jubilee

☆ Menu items with a star are part of the Philippines Fair.

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.