



Dinner Menu

October 1, 2026 ~ October 31, 2026

Cold Appetizer Station

Chilled Pumpkin Soup
Prosciutto and Fruit
Pumpkin Tart
Shrimp and Shellfish Jelly
Deep-Fried Eggplant Soaked
Chrysanthemum Greens with Sesame Dressing
Sichuan-style Root Vegetables with Chili Oil
Herring Roe Marinated in Shaoxing Wine
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
Beef Aspic with Yuzu Flavor

Live Cooking Station

Roast Beef
Traditional Curry
Tempura
Peking Duck
Noodle Soup with Cartilag Rich Roast Pork
Dim Sum
Onion Gratin Soup
Beef Wrapped in Pie Pastry

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
Tomato Braised Pork
Deep-Fried Taro Yuzu Flavor
Takikomi-gohan (Japanese Seasoned Rice)
Shrimp with Chili Sauce
Steamed Pork Buns
Stir Fried Beef and Zha Cai with Black Pepper
Cream Braised Abalone and Mushrooms

Soup

Today's Soup
Potato and Cabbage Chowder

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.