SAL THE IMPERIAL VIKING

Dinner Menu

November 1, 2026 ~ November 30, 2026

Cold Appetizer Station

Chilled Cauliflower Soup
Prosciutto and Fruit
Spear Squid and Lentils in Puttanesca Sauce
Smoked Duck with Limoncello Sauce
Chilled Boiled Mushrooms with Edible
Simmered Taro Yuzu Flavor
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
Salmon and Salmon Roe Sushi
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
Pizza
Aqua Pazza

Hot Dishes

Assorted Vegetables
Ezo Deer Braised in Red Wine
Roasted Pork with Pizzaiola Sauce
Braised Yellowtail and White Beans
Seafood and Shell Pasta Gratin
Simmered Chicken and Root Vegetables
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
Cream of Tomato 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.