

ALL-DAY DINING

From 10:30am

JPY MAIN COURSES

- 5,000 Roasted salmon with sauce vierge 🍣🌿
- 7,000 Seafood combo of prawn, scallops and white fish 🍤🦐🐚 Scallops
- 7,500 Black Wagyu beef loin steak with balsamic sauce 🍖 Beef
- 5,000 Braised beef in red wine with mashed potato 🍷🍖 Beef · Sesame · Sulfur dioxide
- 6,000 Roasted lamb rack with mint yoghurt sauce 🍖🌿
- 4,500 Confit chicken leg with roasted potato 🍖🌿 Chicken
- Side dishes**
- +700 Onion rings 🍷🍖🌿🍷🍖🌿 Chicken
- +700 French fries 🍷🍖🌿🍷🍖🌿
- +700 Garlic broccoli 🍷🍖🌿

Main dishes come with complimentary bread (🍷🍖🌿) or steamed rice

JPY APPETIZERS

- 3,500 Burrata caprese 🍷🍖🌿 Pine nuts
- 3,000 Caesar salad 🍷🍖🌿🍷🍖🌿 Apple
- 2,500 Sliced fennel, turnip and watermelon radish salad with orange vinaigrette and tahini sauce 🍷🍖🌿 Orange · Apple · Sesame
- 2,000 Garden salad with ranch dressing 🍷🍖🌿
- Extra toppings**
- +700 Cured ham 🍷
- +700 Smoked salmon 🍷
- +500 Shredded chicken 🍷 Chicken
- 5,000 Charcuterie plate with 5 cured meats 🍷🍖🌿 Beef · Sesame · Sulfur dioxide
- 5,500 Cheese platter with 7 varieties and 2 kinds of crackers 🍷🍖🌿 Peanuts · Cashew nuts · Walnut

- 🍷 Gluten Free
- 🌿 Vegetarian
- 🌱 Vegan
- 🍷 Contains Alcohol
- 🍖 Contains Pork
- 🍷 Contains Fish
- 🍷 Contains Nuts
- 🍷 Contains Wheat
- 🍷 Contains Dairy or Traces of Dairy
- 🍷 Contains Egg
- 🍷 Contains Soy
- 🍷 Contains Soba
- 🍷 Contains Shellfish or Ingredients Containing Shellfish

Price are in Japanese yen and inclusive of 13% service charge and taxes. Allergens are cooked in the same kitchen, if you have special dietary needs or food allergies, please let us know. Please note that menus may be subject to change due to market availability.

JPY COMFORT FOOD

- 4,000 Clubhouse sandwich with French fries 🍷🍖🌿🍷🍖🌿 Chicken · Kiwi · Orange
- 4,000 Beef burger with French fries 🍷🍖🌿🍷🍖🌿 Beef · Mustard
- +500 Add cheddar cheese 🍷
- 3,500 Fish and chips 🍷🍖🌿🍷🍖🌿

JPY PASTA & CURRY

- 3,500 Beef ragu with penne 🍷🍖🌿 Beef · Celery · Sesame · Sulfur dioxide
- 3,500 Fettuccine alla boscaiola 🍷🍖🌿
- 3,500 Spaghetti carbonara 🍷🍖🌿
- 3,500 Vegan penne Bolognese 🌱🍷🍖🌿 Apple
- 4,000 Beef Lasagne 🍷🍖🌿🍷🍖🌿 Beef · Chicken
- 3,500 Japanese beef curry and rice 🍷🍖🌿🍷🍖🌿 Beef · Chicken · Apple
- 4,500 Butter chicken and vegetable curry plate 🍷🍖🌿 Cashew nuts · Chicken
- 3,500 Vegan keema curry 🌱🍷🍖🌿

JPY ASIAN DISHES

- 3,000 Nagoya style Kishimen noodle with mixed vegetables and shrimp tempura 🍷🍖🌿🍷🍖🌿 Sesame
- 3,500 Fried rice with pork 🍷🍖🌿🍷🍖🌿 Chicken
- 5,000 Nagoya specialty "Miso-Katsu" pork cutlet Miso soup, mustard, pickles, bread or steamed rice 🍷🍖🌿🍷🍖🌿
- 3,500 "Oyakodon" chicken and egg bowl Miso soup, pickles 🍷🍖🌿🍷🍖🌿 Chicken

JPY FOR YOUNGER GUESTS

- 3,500 Kid's hamburger steak with demi-glace sauce served with bread or steamed rice 🍷🍖🌿 Beef
- 3,000 Steamed white fish with vegetables and steamed rice 🍷
- 3,000 Kid's pasta spaghetti with tomato sauce 🍷🍖🌿
- 3,000 Deep-fried soysauce marinated chicken "Tatsuta-age" with salad, steamed rice and miso soup 🍷🍖🌿🍷🍖🌿 Chicken

JPY SOUP

- 2,000 French onion soup 🍷🍖🌿🍷🍖🌿 Beef · Chicken
- 2,000 Pumpkin cream soup 🍷

JPY DESSERT

- 2,500 Fruit compote and hazelnut cake with vanilla cream Chantilly 🍷🍖🌿 Hazelnut · Orange · Apple
- 2,500 Raspberry Opera with marinated fruits 🍷🍖🌿 Almond · Cocoa beans · Orange · Apple
- 2,500 Crema catalana 🍷🍖🌿 Orange · Apple
- 2,000 3 kinds of ice cream 🍷🍖🌿 Cocoa beans
- 5,000 7 kinds of asrted sliced fresh fruits 🍷🍖🌿 Kiwi · Orange

ARTISAN CAKE SELECTION FROM CAFE3-3

*Please ask the staff

SEASONAL AFTERNOON TEA

*Please ask the staff



BUFFET

LUNCH BUFFET
&
DINNER BUFFET

*Please ask the staff

DRINK MENU

CHAMPAGNE & SPARKLING WINE

125ml Glass	750ml Bottle
1,900	11,000
2,300	13,500
2,800	16,500

150ml Glass	750ml Bottle
2,000	9,800
2,000	9,800
2,200	10,500
2,400	11,500

150ml Glass	750ml Bottle
2,200	10,500
2,400	11,500
2,500	12,000
2,700	13,000



4,000 3 kinds of wine by the glass
Recommended wine selected by sommeliers monthly

BEER

360ml	450ml
1,200	1,500

1,200	Asahi Super Dry (334ml)
1,200	Kirin Lager (334ml)
1,200	Heineken (330ml)
1,200	Sapporo Premium Yebisu (334ml)

1,300	Ise Kadoya Beer Pale Ale (330ml)
1,300	Ise Kadoya Hime White (330ml)



125ml Glass	750ml Bottle
1,200	6,000

1,000	Asahi Dry Zero (334ml)
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COCKTAILS

Bloody Mary
Gin and Tonic
Mimosa
Whisky Highball



1,000	SOFT DRINKS
	Orange juice (300ml)
	Apple juice (300ml)
	Tomato juice (300ml)
	Oolong tea (300ml)
	Coca-Cola (190ml)
	Coca-Cola Zero (300ml)
	Ninja Ginga (350ml)
	Tonic water (200ml)

NON-ALCOHOLIC

MOCKTAILS
Orange and Pineapple Crush
Orange and pineapple juice with a dash of tonic water

Apple Beer
Fever Tree Ginger Beer, apple juice, and rosemary

White Peach Melba
Peach and lime juice with nanten leaves

Virgin Sea Breeze
Cranberry and grapefruit juice with tonic water and rose petals

1,200	MINERAL WATER
	San Pellegrino (1L)
880	San Pellegrino (500ml)
1,200	Aqua Panna (1L)
880	Aqua Panna (500ml)

SPARKLING WINE

Duc de Montagne - Belgium

COFFEE AND TEA

1100	Coffee
1100	Americano
600	Espresso
800	Double Espresso
1200	Café Latte
1200	Café Mocha
1200	Cappuccino
1200	Hot or Cold Chocolate
1200	Iced Coffee
1100	Iced Tea
1300	Ronnefeldt Tea Leaf Selection (Please ask the team for our Ronnefeldt tea menu)

BEVERAGE PACKAGES All-you-can-drink

JPY	
3,500	Draft Wine Package Sparkling: Prodry White: Verd'oro Red: Gaber
4,500	Standard Package Sparkling: Prodry White: Verd'oro Red: Gaber ASAHI Draft Beer Whisky Soda
5,000	Premium Wine Package Draft Wine Package & Premium Wine White: Mouton Cadet S.B Red: Mouton Cadet Rouge Classic
6,500	Premium Package Standard Package & Premium Wine White: Mouton Cadet S.B Red: Mouton Cadet Rouge Classic

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