ALL-DAY DINING

From 10:30am

JPY	APPETIZERS	JPY	COMFORT FOOD
3,500	Burrata caprese & a Pine nuts	4,000	Clubhouse sandwich with French fries
3,000	Caesar salad ♥¾♠å୬♦% Apple	4,000	Beef burger with French fries P Beef · Mustard
2,500	Sliced fennel, turnip and watermelon radish salad	+500	Add cheddar cheese 🐧
	with orange vinaigrette and tahini sauce	3,500	Fish and chips
2,000	Garden salad with ranch dressing ● i 🍬		
	Extra toppings	JPY	PASTA & CURRY
+700 +700	Cured ham ◆ Smoked salmon ③	3,500	Beef ragu with penne
+500	Shredded chicken Chicken	3,500	Fettuccine alla boscaiola №3♦%
5,000	Charcuterie plate with 5 cured meats	3,500	Spaghetti carbonara 🔌 🛮 🖟 ♦ 🗞
5,500	Cheese platter with 7 varieties and 2 kinds of crackers	3,500	Vegan penne Bolognese
		4,000	Beef Lasagne
JPY	SOUP	3,500	Japanese beef curry and rice
2,000	French onion soup	4,500	Butter chicken and vegetable curry plate N
2,000	Pumpkin cream soup i	3,500	Vegan keema curry ﴿ ♥ / 🍬
JPY	MAIN COURSES	JPY	ASIAN DISHES
5,000	Roasted salmon with sauce vierge 3%	3,000	Nagoya style Kishimen noodle
	-	3,000	with mixed vegetables and shrimp tempura
7,000	Seafood combo of prawn, scallops and white fish 🌵 🕽 🗞 Scallops		
7,500	Black Wagyu beef loin steak with balsamic sauce Beef	3,500	Fried rice with pork 🌂 🌢 🌢 🍫 Chicken
5,000	Braised beef in red wine with mushed potato Braised beef in red wine with mushed potato Braised beef in red wine with mushed potato	5,000	Nagoya specialty "Miso-Katsu" pork cutlet Miso soup, mustard, pickles, bread or steamed rice
6,000	Roasted lamb rack with mint yoghurt sauce 🌢 🗞	3,500	"Oyakodon" chicken and egg bowl Miso soup, pickles ႃ͡ຈ 🌢 🕽 🗞 Chicken
4,500	Confit chicken leg with roasted potato 🎄 🗞 Chicken		
	Side dishes		
+700 +700 +700	Onion rings A A A A Chicken French fries A A A A A A A A A A A A A A A A A A		

JPY	FOR YOUNGER GUESTS
3,500	Kid's hamburger steak with demi-glace sauce served with bread or steamed rice
3,000	Steamed white fish with vegetables and steamed rice 3
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 Output Deep-fried soysauce marinated chicken "Tatsuta-age" with salad, steamed rice and miso soup
JPY	DESSERT
<u>JPY</u> 2,500	DESSERT Fruit compote and hazelnut cake with vanilla cream Chantilly A B A B Hazelnut · Orange · Apple
	Fruit compote and hazelnut cake with vanilla cream Chantilly
2,500	Fruit compote and hazelnut cake with vanilla cream Chantilly A B A B Hazelnut · Orange · Apple Raspberry Opera with marinated fruits

ARTISAN CAKE SELECTION FROM CAFE3-3

7 kinds of assorted sliced fresh fruits Kiwi · Orange

*Please ask the staff

5,000

SEASONAL AFTERNOON TEA

*Please ask the staff

Main dishes come with complimentary bread (♦ ¾ 🛦) or steamed rice

🕸 Gluten Free	Vegetarian	√ Vegan	Contains Alcohol	◆ Contains Pork
Contains Fish	Contains Nuts	Na Contains Wheat	Contains Dairy or Traces of Dairy	Contains Egg
Contains Soy	Contains Soba	Contains Shellfis	/	aining 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.





LUNCH BUFFET

& DINNER BUFFET

*Please ask the staff

DRINK MENU

125ml 750ml Glass Bottle	CHAMPAGNE & SPARKLING WINE	<u>360ml</u> <u>450ml</u>	BEER
1,900 11,000	Chandon Brut - Australia		DRAFT BEER
2,300 13,500	Chandon Brut Rose - Australia	1,200 1,500	Asahi Super Dry
2,800 16,500	Moët & Chandon Moët Imperial - France		
			DRAFT BEER
150ml 750ml	WHITE WINE	1,200	Asahi Super Dry (334ml)
Glass Bottle	WITH WINE	1,200	Kirin Lager (334ml)
2,000 9,800	Mouton Cadet S.B - France	1,200	Heineken (330ml)
2,000 9,800	Stimson Estate Cellars Chardonnay - America	1,200	Sapporo Premium Yebisu (334ml)
2,200 10,500	Montes Alpha Chardonnay - Chile		
2,400 11,500	Roaring Meg Riesling - New Zealand		CRAFT BOTTLE BEER
		1,300	Ise Kadoya Beer Pale Ale (330ml)
150ml 750ml Glass Bottle	RED WINE	1,300	Ise Kadoya Hime White (330ml)
2,200 10,500	Mouton Cadet Rouge Classic - France	• • •	
2,400 11,500	Kilikanoon The Lackey Shiraz - Australia	•	
2,500 12,000	Villa Antinori Rosso - Italy	\ ',	
2,700 13,000	Marques de Casa Concha Pinot Noir - Chile	\bigvee	



2,500	Standard Package			
	Sparkling wine White wine Red wine			
4,500	Premium Package			
	Sparkling wine			
	White Mouton Cadet S.B Red Mouton Cadet Rouge Classic			

plus 1500yen / Asahi Beer and High Ball Whiskey

2,300 COCKTAILS

Bloody Mary Gin and Tonic Mimosa Whisky Soda



1,600 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	6.000	
l 25ml	750ml	
Glass	Bottle	

SPARKLING WINE

Duc de Montagne - Belgium

BEER

1,000 Asahi Dry Zero (334ml)

JUICES & REFRESHMENTS

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)

MINERAL WATER

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

COFFEE AND TEA

1,100	Coffee
1,100	Americano
600	Espresso
800	Double Espresso
1,200	Café Latte
1,200	Café Mocha
1,200	Cappuccino
1,200	Hot or Cold Chocolate
1,200	Iced Coffee
1,100	Iced Tea
1,300	Ronnefeldt Tea Leaf Selection (Please ask the team for our Ronnefeld tea menu)

