American Breakfast 4,200

Juice:

Grapefruit / Orange / Mango / Mixed Vegetables / Carrot and Ginger

Selection of Two Bakery Items:

Plain Croissant / Chocolate Croissant / Cheese and Ham Croissant Banana Bread / Fruit Danish Pastry / Mango Brioche / Blueberry Muffin English Muffin / Plain Bagel / White Toast / Whole Wheat Toast Served with Honey, Butter and Jams

Seasonal Fresh Fruit Plate

Caspian Sea Yogurt (Low Fat): Plain / Blueberry / Mango

Your choice of Egg Dish:

All Egg Dishes are served with Roasted Tomato and Hash Brown Potatoes

Two Eggs cooked to your choice: Fried / Poached, on Toasted English Muffins/ Scrambled / Boiled

or

Two-egg Omelette or Egg White Omelette with your choice of filling: Spinach / Mushrooms / Onion / Cheddar Cheese / Tomato

or

One-egg Benedict on a Toasted English Muffin with Zuwai Crab Meat and Hollandaise Sauce

Your choice of Two Sides to complement your egg dish:
Bacon / Crispy Bacon / Canadian Bacon / Chicken Sausages / Pork Sausages
Sautéed Mushrooms / Steamed Green Asparagus / Sautéed Spinach / Baked Beans

Original Blend Coffee, Tea or Hot Chocolate

Continental Breakfast 3,000

Juice:

Grapefruit / Orange / Mango / Mixed Vegetables / Carrot and Ginger

Selection of Three Bakery Items:

Plain Croissant / Chocolate Croissant / Cheese and Ham Croissant Banana Bread / Fruit Danish Pastry / Mango Brioche / Blueberry Muffin English Muffin / Plain Bagel / White Toast / Whole Wheat Toast Served with Honey, Butter and Jams

Selection of Three Cold Cuts and Three International Cheeses

Seasonal Fresh Fruit Plate

Caspian Sea Yogurt (Low Fat): Plain / Blueberry / Mango

or

Your choice of Cereal:

Organic Fig Crunch / Fruits Granola / Cornflakes / All-Bran Weetabix / Choco Krispies / Bran Flakes Served with your choice of Milk: Whole Milk/ Low Fat / Skimmed / Soy

Original Blend Coffee, Tea or Hot Chocolate

Breakfast Menus

Japanese Breakfast (Available 6:00 – 11:00)	4,5 00
Juice: Grapefruit / Orange / Mango / Mixed Vegetables / Carrot and Ginger	
Braised Prawn and Vegetables	
Japanese Omelette	
Seasoned Cod Roe	
Tofu	
Umeboshi Sour Plum	
Seaweed Laver	
Pickled Vegetables	
Miso Soup	
Marinated White Fish with Saikyo Miso	
or	
Baked Salmon	
Steamed Japanese Rice	
or	
Congee	
Seasonal Fresh Fruit Plate	
Green Tea, Roasted Green Tea or Jasmine Tea	

Freshly	Sc	ueezed	Fruit	Iuice
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Melon / Mango 1,500

Grapefruit / Orange / Pineapple / Apple / Kiwi 1,300

Fruit Juice 1,200

Peach / Mango / Grapefruit / Orange

Blueberry / Cranberry / Pomegranate

Vegetable Juice 1,300

Carrot and Ginger

Tomato

Mixed Vegetables

Smoothie 1,500

All smoothies are made with yogurt, honey and apple juice

Green Vegetables: Cucumber, Spinach and Ginger

Mango and Pineapple

Banana and Strawberry

Milk Shake 1,500

Strawberry

Banana

Chocolate

Vanilla

Fresh Fruit

Seasonal Fresh Fruit Plate	2,400
Quarter Musk Melon	2,400
Sliced Whole Mango	2,300
Half Papaya	1,400
Sliced Banana	600
Grapefruit Segments	900
Mixed Berries	2,400
Cereal	
Oatmeal with Raisin, Brown Sugar and Cinnamon Prepared with Hot Water or your choice of Milk: Whole Milk/ Low Fat / Skimmed / Soy	1,2 00
Bircher Muesli with Mixed Fruits and Hazelnuts	1,200
Organic Fig Crunch Served with your choice of Milk: Whole Milk / Low Fat / Skimmed / Soy	1,000
Fruits Granola Served with your choice of Milk: Whole Milk/ Low Fat / Skimmed / Soy	1,100
Cornflakes / All-Bran / Weetabix / Choco Krispies / Bran Flakes Served with your choice of Milk: Whole Milk / Low Fat / Skimmed / Soy	900

Dairy

Caspian Sea Yogurt

The feature of this Low Fat yogurt is a less sour taste and a creamy texture with distinctive viscosity.

Plain Yogurt 1,200

Mango / Blueberry 1,400

Four French Cheeses served with Dried Figs, Walnuts and Raisin Bread 3,500

Bakery

Selection of Three Freshly Baked Items:

1,400

Plain Croissant / Chocolate Croissant / Cheese and Ham Croissant

Banana Bread / Fruit Danish Pastry / Mango Brioche / Blueberry Muffin

English Muffin / Plain Bagel / White Toast / Whole Wheat Toast

Served with Honey, Butter and Jams

Caviar

Oscietra Caviar (30 gr) with Shallot, Boiled Eggs, Chives and Blinis

18,000

Egg Dish

All egg dishes are prepared using specialty eggs originated from the Nakamura farm in Yamanashi prefecture. Chickens are fed with soy, rosehip, chili and seaweed; giving the eggs their distinctive reddish colour.

All Egg Dishes are served with Roasted Tomato and Hash Brown Potatoes

Two Eggs cooked to your choice: Fried / Scrambled / Boiled, served with White or Whole Wheat Toast Poached, served on Toasted English Muffins	1,500
Two-egg Omelette or Egg White Omelette with your choice of filling: Spinach / Mushrooms / Onion / Cheddar Cheese / Tomato Served with White or Whole Wheat Toast	1,600
Side Dishes to complement your egg dish:	
Bacon / Crispy Bacon / Canadian Bacon / Chicken Sausages / Pork Sausages / Pork Ham	850
Smoked Salmon	850
Steamed Green Asparagus / Sautéed Spinach / Steamed Broccoli / Sautéed Green Beans Ratatouille / Baked Beans	500
Hash Brown Potatoes / Rosemary Flavoured Roasted Potatoes / Sautéed Mushrooms	500
Egg Benedict	
Two-egg Benedict on Toasted English Muffin with Mushrooms, Crispy Bacon, Roasted Potatoes and Hollandaise Sauce	2,500
Two-egg Benedict on Toasted English Muffin with Zuwai Crab Meat and Hollandaise Sauce	2,500
Two-egg Benedict on Toasted English Muffin with Poached Canadian Lobster, Asparagus, Hollandaise Sauce and Lobster Bisque	3,000

Breakfast Classic

Smoked Salmon Bagel with Cream Cheese, Cucumber, Lettuce and Capers	2,200
Mandarin Oriental Pancakes Served with Maple Syrup, Fresh Berries and Whipped Cream	2,000
Cinnamon Flavoured French Toasts Served with Maple Syrup, Fresh Berries and Whipped Cream	1,300
Waffles, served with Maple Syrup, Fresh Berries and Whipped Cream	1,400

V Vegetarian À-La-Carte

Vegetable Congee with Chinese Chives and Dried Shiitake Mushrooms	1,500
Scrambled Tofu with Pickled Mustard Leaves and Macadamia Nuts	1,500
Stir-fried Vermicelli, Sautéed Vegetables and Sprouts with Soy Sauce	1,500
Eggless Caspian Yogurt Pancakes Served with Maple Syrup, Fresh Berries and Whipped Cream	2,000

$\hat{\mathbf{v}} = \mathbf{Vegetarian}$

Japanese "Otsukare" Beer & Snacks

2,200

Choice of 2 kinds of Japanese Bottled Beers (334 ml)

Asahi Super Dry Kirin Classic Lager Ebisu Premium Black

Served with 3 kinds of "Otsumami" Snacks:

Fried Anchovies with Bagna Cauda Sauce Pâté-en-croûte with pork, veal and duck meat 3 kinds of Pickled Japanese Vegetables



Japanese Sake & Delicacies

3,900

"Mizubasho" Junmaiginjo Kasumizake, Sparkling Sake (300 ml)

Served with 3 kinds of Delicacies:

Toasted Dried Ray Fins Salted Squid Guts Fish Cakes



© Deep-fried Spring Rolls served with Sweet Chili Sauce (4 Pieces)	1,900
Vegetable Crudités served with Bagna Cauda	1,800
© Vegetable Chips	1,000
© Truffle Potato Fries served with Truffle Mayonnaise	1,400
Toasted Dried Ray Fins Served with Truffle Sauce, Japanese Red Chili Paste "Shichimi" Mixed Pepper and Mayonnaise	1,600
Tuna Tartare with Avocado and Ginger Served with a Wasabi Oil and Dashi Dressing	2,000
Assorted Italian Cold cuts with Olives 60 gr	1,800
Fried Chicken Nuggets with Spicy Barbeque Sauce	1,900

Please kindly note that the savory western dishes from International Cuisine and Supper selection come with a complementary basket of bread and butter; except for the snacks and sandwiches.



Appetizers

v	"Caprese" Mozzarella, Tomato and Basil Pesto	2,400
	Seared Tuna with Wasabi and Avocado Relish	2,000
	Fresh Paradise Prawn Spring Rolls with Coriander-flavoured Fish Sauce (8 pieces)	1,600
v	"Taboulé" Salad with Cous cous made of Bulgur Wheat, Cucumber, Tomato, Parsley Coriander and Red Onion, served with Lemon Dressing	1,800
	Topped with your choice of Chicken or Prawns (5 pieces)	2,400
	Nicoise Salad, Green Lettuce, Anchovies, Black Olives, Tomatoes, Hard Boiled Eggs, Green Beans, Pan Seared Tuna	2,200
(V)	Salad of Five Varieties of Tomatoes, Red Onions and Cervia Sea Salt Served with Raspberry Dressing	2,200
	Caesar Salad with Garlic Croutons, Poached Egg and Anchovy Dressing	1,800
	Topped with your choice of Chicken or Prawns (5 pieces)	2,400
(v)	Mixed Leaf Salad, Asparagus, Carrots and Radish Served with Balsamic Vinegar from Modena	1,500
	Cobb Salad with Romaine and Iceberg Lettuce, Endive, Avocado, Tomato, Onion Boiled Egg, Chicken Breast, Bacon and Crispy Croutons Served with Mustard Dressing	2,400
	Chef Salad, Crisp Lettuce Leaves, Avocado, Tomatoes, Cucumbers, Asparagus Hard Boiled Eggs and Shallots Served with your choice of:	
	Prawn, Crab, Smoked Salmon with Lemon Dressing Or	2,800
	Chicken Breast, Pork Ham, Roast Beef and Cheddar Cheese with Red Wine Vinegar Dressing	2,400

$\mathbf{\hat{V}} = \mathbf{Vegetarian}$

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	Soup	
	Gratinated Onion Soup	1,600
	Chicken Consommé with Cheese Agnolotti and Vegetable Julienne	1,800
(V)	Creamy Tomato Soup served with Basil Pesto	1,800
(V)	Creamy Corn Soup	1,600
	Seasonal Soup	1,600
	Pasta & Risotto	
	Three-meat Lasagna Beef, Veal, Pork served with a Mixed Leaf Salad	2,500
v	Macaroni and Cheese With Bacon With Lobster	1,900 add 500 add 1,500
•	Spaghetti or Linguini	2.200
	Served with Basil Pesto Served with Tomato Sauce and Basil	2,300 1,800
v	With Prawn & Scallops	add 1,000
	Rigatoni with Three-meat Bolognese Sauce Beef, Veal, Pork and Parmesan Cheese	2,000
	Spaghetti with Hamaguri Clams, Scallops and White Wine	2,200
	Fettuccini with Mushrooms Seasonal Mushrooms, Creamy Sauce, Herbs	2,300
	Spaghetti Carbonara Italian Pancetta, Egg Yolk, Cream and Parmesan Cheese	2,300
	Carnaroli Risotto with Seasonal Mushrooms and Porcini, Fresh Herbs and Parmesan With Lobster	2,400 Add 1,500

Sandwich

All Sandwiches except Wagyu Beef Burger and Vegan Burger are served with your choice of Potato Fries or a Green Leaf Salad

Classic Cheese Burger

2,900

Australian Beef, Toasted Sesame Bun, Tomato, Lettuce, Sliced Onions, Mayonnaise with your choice of Cheese: Cheddar, Comté or Blue and your choice of One Topping: Avocado, Sautéed Mushrooms or Grilled Bacon

Additional Topping Options:

Grilled Pork Bacon / Over Medium Yamanashi Egg / Truffle Mayonnaise Avocado / Sautéed Mushrooms / Grilled Bacon add 500 add 350

Wagyu Beef Burger 3,900

Japanese Wagyu Beef, Toasted Multi Grain Bun

Foie Gras Terrine, Lettuce, Onion and Tomato, Mayonnaise, Fond de Veau Sauce

Served with House-made Double Cooked French Fries

and a Romaine Lettuce Salad with Avocado and Parmesan Cheese Shaving

Served with Black Pepper and Lemon Dressing

∇ Vegan Burger 2,000

Patty made of Brown Rice, Wheat-free Seitan, Tofu and Shiitake Mushrooms Toasted Rice Bun, Alfalfa Sprouts, Shiso Leaves, Tomato, Avocado, Lemon and Macadamia Nuts Served with Japanese 7-spice, Steamed Vegetables and Soy Bean Sprouts

Club Sandwich 2,700

Fried Egg, Bacon, Honey Ham, Grilled Chicken

Toasted White Bread, Tomato, Lettuce and Cheddar Cheese

Steak Sandwich 3,200

Sliced Australian Beef Rib Eye, Ciabatta Bread, Sautéed Mushrooms, Cheddar Cheese Sautéed Onion, Mustard, Lettuce and Tomato

Salmon & Crab Tartine

2,600

Multigrain Bread Open Faced Sandwich with Smoked Salmon, Crab Meat Avocado and Dill Mayonnaise

© = Vegetarian

Main Course

	Braised Fish of the Day, Hamaguri Clams and Shrimp with Fresh Tomatoes, Basil and White Wine Sauce	3,800
	Slow Roasted Veal Ossobuco with Porcini Mushrooms Mashed Potatoes, Snap Peas and Fresh Grapes	3,5 00
Ŷ	Grilled Seasonal Vegetables, Marjoram & Basil Pesto Sauce	2,300

From The Grill

All grilled items are served with your choice of two side dishes and one sauce

Japanese Beef Sirloin 200 gr	7,500
U.S. Beef Tenderloin 180 gr	5,600
Australian Beef Rib Eye 300 gr	4,5 00
Japanese Chicken Supreme 250 gr	2,900
Sea Bass 150 gr	3,400
Salmon 150 gr	3,400

Side Dish:

Steamed Rice	Steamed Spinach	Sautéed Broccoli with Garlic and Chili	
Potato Wedges	Steamed Asparagus	Vegetable Ratatouille	
Mashed Potatoes French Fries	Steamed Mix Vegetables	Sautéed Seasonal Mushrooms	
Additional Side Dish			600

Sauce:

Red Wine Reduction / Black Pepper / Béarnaise Barbecue / Japanese Teriyaki / Olive Oil and Tomato Concassé

Cheese

Cheese Plates are served with Dried Figs, Walnuts and Raisin Bread	
Three kinds of Assorted Artisanal Japanese Cheeses from Hokkaido Miso Marinated Ochiado / Sarabetsu Washed / Semi Hard Ochiado	3,500
Four French Cheeses served with Dried Figs, Walnuts and Raisin Bread	3,500
Dessert	
Vanilla Crème Brulée	1,200
Tiramisu with Camporelli Cookies	1,200
Chocolate Cake with Caramel Mousse and Cacao Biscuit	1,300
Classic Baked Cheesecake, served with Berries	1,300
Seasonal Berry Short Cake	1,200
Seasonal Fresh Fruit Plate	2,400
Ice Cream	
Ice Cream 2 scoops Vanilla / Green Tea / Chocolate / Pistachio	1,300
Sorbet 2 scoops Strawberry / Raspberry / Mango / Coconut	1,300
Served with Two Toppings: Chocolate Crunch / Cacao Nibs / Biscotti Crumbs / Mixed Nuts Colourful Sprinkles / Fruit Coulis / Chocolate Sauce / Whipped Cream	
Additional Topping	300

Soup

Miso Soup with Hamaguri Clams, Myoga and Green Onion

2,000

Noodles

Japanese Udon Noodle

With Spinach, Fishcake, Deep-fried Tofu and Shiitake Mushrooms

2,000

With Assorted Shrimp, Squid and Vegetable Tempura

2,800

With Roasted Kyoto Duck Breast

3,200

With Shiitake Mushroom Broth and Vegetables Tempura

2,600

Rice

Three Kinds of Onigiri Rice Balls with Salmon, Dried Bonito Flakes and Umeboshi Sour Plum 2,000 Served with Miso Soup, Pickled Vegetables and Nori Seaweed

Rice Porridge Cooked with Zuwai Crab, Japanese Radish, Yamanashi Egg Served with Pickled Vegetables 2,000

Japanese Seasonal Bento

5,400

(All Bento component are seasonal and might change, all the details will be given by the operator)

Steamed Rice, Japanese Pickles, Miso Soup, Tofu, Braised Vegetable

Assorted Tempura with Seasonal Seafood and Vegetables

Baked White Fish Marinated with Saikyo Miso

Japanese Beef Steak

Seasonal Fruits

Japanese Style Curry

All Curries are served with Steamed Rice

	Braised Australian Beef	2,900
	Deep-fried Breaded Pork Cutlet "Tonkatsu"	2,900
	Chicken	2,700
(V)	Mixed Vegetables	2,200
	Main Course	
	Black Cod with Saikyo Miso Served with Ginger Pickles, Steamed Rice and Miso Soup	3, 000
	Assorted Vegetable, Shrimp and Squid Tempura Served with Tentsuyu Sauce, Grated Daikon Radish and Green Tea Salt	3,200
	"Oyako Don" Chicken and Poached Egg in Seasoned Dashi Broth served over Steamed Rice Served with Miso Soup	2,700
	"Katsu Don" Pork Cutlet and Poached Egg in Seasoned Dashi Broth served over Steamed Rice Served with Miso Soup	2,900
	Australian Beef Steak (200 gr) Domburi, served over Steamed Rice With Grilled Vegetables and Ginger Honey Sauce Served with Miso Soup	4,500
	Upgrade to Japanese Beef	add 3,000

Chinese Cuisine from our Cantonese Dining SENSE

Available 11:30 – 15:00 and 17:00 – 22:00

Appetizer

Barbecued Peking Duck Rolls (3 pieces) served with Chinese miso-peanut sauce	2,200
Double Boiled Premier Clear Broth with Whelks, Chinese Cabbage and Black Mushrooms	2,200
Noodles	
Wok Fried Noodle with Yellow Chives and Bean Sprouts	2,400
Shrimp Wantons and Noodles in a Clear Soup	2,200
Rice	
Cantonese Fried Rice with Diced Vegetables and Prawns	2,800
Main Course	
Cantonese-style Pan-fried Prawns, Green Vegetables Served with Black Bean Sauce and Steamed Rice	3,300
Stewed Pork Belly (100 gr) with Chinese Rice Wine, Black Vinegar and Chinese Vegetables Served with Steamed Rice and a Chinese Soup	3,800
Dessert	
Fresh Mango Pudding	1,800

Children

Recommended Dishes for Little Fans from One to Three-Year Old

© Corn soup	900
© Unseasoned Congee with Vegetable Purée	1,000
Recommended Dishes for Little Fans from Three to Six-Year Old	
Chicken Rice Omelette with Demi-Glace Sauce, served with Potato Fries	1,600
Fried Chicken Nuggets with Tomato Sauce	1,200
Grilled Chicken 100 gr with Mashed Potatoes	1,500
Mini Beef Burger with Tomato and Lettuce, served with Potato Fries	1,600
Macaroni Pasta with Cheddar Cheese Sauce	1,500
Penne or Spaghetti with Three-meat Bolognese Sauce Beef, Veal, Pork	1,500
© Penne or Spaghetti with Tomato Sauce and Basil	1,500
Daggart	
Dessert	
Banana Sundae with Brownie and Vanilla Ice Cream	1,100
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© Buffalo Mozzarella, Tomato and Basil Pesto	2,400
Seared Tuna with Wasabi and Avocado Relish	2,000
Fresh Paradise Prawn Spring Rolls with Coriander-flavoured Fish Sauce (8 pieces)	1,600
Salad	
Caesar Salad with Garlic Croutons, Poached Egg and Anchovy Dressing	1,800
Topped with your choice of Chicken or Prawns (5 pieces)	2,400
Mixed Leaf Salad, Asparagus, Carrots and Radish Served with Balsamic Vinegar from Modena	1,500
Salad of Five Varieties of Tomatoes, Red Onions and Cervia Sea Salt Served with Raspberry Dressing	2,200
© Couscous Salad Made of Bulgur Wheat, Cucumber, Tomato Parsley, Coriander and Red Onions; served with Lemon Dressing Topped with your choice of Chicken or Prawns (5 pieces)	1,800 2,400
Soup	
Miso Soup with Hamaguri Clams, Myoga and Spring Onion	2,000
Gratinated Onion Soup	1,600
© Creamy Tomato Soup served with Basil Pesto	1,800
© Creamy Corn Soup	1,600
© Seasonal Soup	1,600

Sandwich

Classic Cheese Burger and Club Sandwich are served with Potato Fries or a Green Leaf Salad

Classic Cheese Burger

2,900

Australian Beef, Toasted Sesame Bun, Tomato, Lettuce, Sliced Onions, Mayonnaise with your choice of Cheese: Cheddar, Comté or Blue and your choice of One Topping: Avocado, Sautéed Mushrooms or Grilled Bacon

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Additional	Lopping	Options:
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Grilled Pork Bacon / Over Medium Yamanashi Egg / Truffle Mayonnaise Avocado / Sautéed Mushrooms / Grilled Bacon add 500 add 350

Club Sandwich 2,700

Fried Egg, Bacon, Honey Ham, Grilled Chicken Toasted White Bread, Tomato, Lettuce and Cheddar Cheese

Vegan Burger

2,000

Patty made of Brown Rice, Wheat-free Seitan, Tofu and Shiitake Mushrooms Toasted Rice Bun, Alfalfa Sprouts, Shiso Leaves, Tomato, Avocado, Lemon and Macadamia Nuts Served with Japanese 7-spice, Steamed Vegetables and Soy Bean Sprouts

Pasta, Noodles and Rice

Three-meat Lasagna Beef, Veal, Pork served with a Mixed Leaf Salad

2,500

Macaroni and Cheese

1,900

With Bacon
With Lobster
add 500
add 1,500

© Spaghetti or Linguini served with Tomato Sauce and Basil

1,800

With Prawn & Scallops

add 1,000

Udon Noodle Soup with Spinach, Fishcake, Deep-fried Tofu and Shiitake Mushrooms

2,000

Rice Porridge Cooked with Zuwai Crab, Japanese Radish, Yamanashi Egg Served with Pickled Vegetables

2,000

© = Vegetarian

All prices are in Japanese Yen, exclusive of consumption tax and subject to 15% service charge. Please tell your order taker if you have any food allergies or dietary requirements and our chefs will be delighted to assist you

Main Course

Fish and Seafood

Baked Black Cod Marinated with Saikyo Miso
Served with Ginger Pickles, Steamed Rice and Miso Soup

3,000

Assorted Vegetable, Shrimp and Squid Tempura 3,200 Served with Tentsuyu Sauce, Grated Daikon Radish and Green Tea Salt

Meat

"Oyako Don" 2,700

Chicken and Poached Egg in Seasoned Dashi Broth served over Steamed Rice Served with Miso Soup

Australian Beef Steak (200 gr) Domburi, served over Steamed Rice
With Grilled Vegetables and Ginger Honey Sauce
Served with Miso Soup

Upgrade to Japanese Beef add 3,000

Japanese Style Curry

All Curries are served with Steamed Rice

Braised Australian Beef 2,900

© Mixed Vegetables 2,200

$\mathbf{\hat{v}} = Vegetarian$

Cheese

Four French Cheeses served with Dried Figs, Walnuts and Raisin Bread	3,500
Dessert	
Vanilla Crème Brulée	1,200
Tiramisu with Camporelli Cookies	1,200
Chocolate Cake with Caramel Mousse and Cacao Biscuit	1,300
Seasonal Fresh Fruit Plate	2,400
Ice Cream	
Ice Cream 2 scoops Vanilla / Green Tea / Chocolate / Pistachio	1,300
Sorbet 2 scoops Strawberry / Raspberry / Mango / Coconut	1,300
Served with Two Toppings: Chocolate Crunch / Cacao Nibs / Biscotti Crumbs / Mixed Nuts Colourful Sprinkles / Fruit Coulis / Chocolate Sauce / Whipped Cream	
Additional Topping	300

Coffee

Original Blend Coffee / Decaffeinated Coffee	1,200
Espresso (Single)	1,200
Espresso (Double)	1,500
Cappuccino / Café Latte	1,500
Tea and Infusion	1,500

English Breakfast / Earl Grey / Darjeeling / Ceylon

Lemongrass / Chamomile / Rose Hip / Mint

Mandarin Oriental Blend / Green Tea / Roasted Green Tea / Jasmine Tea

Milk

Glass of Milk	950
Whole / Low Fat / Skimmed / Soy	
Chocolate Drink: Hot / Cold	1,400

^{*}Decaffeinated Earl Grey and Ceylon teas are available upon request.

Melon / Mango	1,500
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Grapefruit / Orange / Pineapple / Apple / Kiwi 1,300

Fruit Juice 1,200

Peach / Mango / Grapefruit / Orange

Blueberry / Cranberry / Pomegranate

Vegetable Juice 1,300

Carrot and Ginger

Tomato

Mixed Vegetables

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Coca Cola / Coca Cola Zero / Ginger Ale / 7 Up	955
Tonic Water / Soda Water / Oolong Tea	

Seasonal Japanese Soda

955

Milk Shakes

Banana / Vanilla / Chocolate / Strawberry

1,500

Mineral Water

Still

Acqua Panna	(500ml/1000 ml)	950/1,850
Evian	(750 ml)	1,850
Voss	(375 ml)	1,200

Sparkling

San Pellegrino	(500ml/1000 ml)	950/
Perrier	(330ml/750 ml)	950/
Voss	(375 ml)	
Chateldon	(750ml)	2

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Asahi Super Dry	(334 ml)	1,200
Sapporo Black Label	(334 ml)	1,200
Kirin Classic Lager	(334 ml)	1,200
Yebisu Premium Black	(334 ml)	1,200
Echigo Koshihikari Lage	r (500 ml)	2,400

Imported Beer

Heineken	(330 ml)	1,400
Guiness	(330 ml)	1,400

Non-alcohol Beer

Suntory All Free (334 ml) 1,200

Non-alcohol Sparkling Wine

NV Manoire de Sacre, So Jennie (Rosé) Glass 1,500

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Nanbubijin Junmai Ginjo, Iwate Prefecture	(180 ml)	2,000
Kokuryu, Daiginjo, Fukui Prefecture	(180 ml)	3,000

Shochu

Satsuma Kohi, Sweet Potato, Kagoshima Prefecture	(90 ml)	1,400
Torikai, Rice, Kumamoto Prefecture	(90 ml)	1,400
Jufuku Kinuko, Barley, Kumamoto Prefecture	(90 ml)	1,400

The hotel's main wine list and our sommelier's recommendations are available upon request

Champagne	Glass	Half Bottle	Bottle
Non-Vintage			
Charles Heidsieck Brut Réserve	2,400		14,000
Louis Roederer Brut Premier		7,500	
Bollinger Special Cuvée			17,000
Ruinart Blanc de Blancs	3,200	12,000	19,000
Rosé			
Deutz Brut Rosé	2,800		16,000
Ruinart Brut Rosé		12,000	
Bruno Paillard Rosé Première Cuvée			25,000
Prestige			
Krug Grande Cuvée	4,500		32,000
Dom Pérignon			34,000
Louis Roederer Cristal			45,000
Franciacorta			
Non-Vintage			
Bellavista Alma Cuvée Brut	2,000		12,000

White wines	Glass	Half Bottle	Bottle
<u>Italy, Veneto</u> Pieropan, Soave Classico	1,200		6,000
<u>Italy, Piemonte</u> Gaja, Rossj Bass			16,000
<u>Italy, Friuli-Venezia Giulia</u> Jermann, Chardonnay	2,400		12,000
<u>New Zealand, Marlhorough</u> Cloudy Bay Vineyards, Sauvignon Blanc	1,700		8,500
<u>United States, California</u> Clos du Val, Chardonnay, Carneros		6,500	11,000
France, Burgundy Olivier Leflaive, Chassagne Montrachet Village		9,000	16,000
Bouchard Père & Fils, Meursault 1 ^{er} Cru Genevrières François Carillon Puligny Montrachet 1 ^{er} Cru Les Champs Gain		15,000	32,000
<u>Austria, Traisental</u> Huber, Grüner Veltliner Mandarin Oriental Tokyo Private Selection		4, 000	7,500
<u>Japan, Yamanashi</u> Tomi No Oka Winery, Koushu Tomi No Oka	2,000		10,000

Red wines	Glass	Half Bottle	Bottle
<u>Italy, Abruzzo</u>			
Masciarelli, Montepulciano d'Abruzzo	1,200		6,000
<u>Italy, Puglia</u>			
Tormaresca, Torcicoda Primitivo, Salento	1,600		8,000
<u>Italy, Tuscany</u>			
Ca' Marcanda Gaja, Promis			12,500
United States, Oregon			
Cooper Mountain Vineyards, Pinot Noir Willamette Valley	2,400		12,000
United States, California			
Clos du Val, Cabernet Sauvignon, Napa Valley		8,000	15, 000
France, Bordeaux			
Château Chasse Spleen, Moulis en Médoc	2,800	8,000	15,000
Château Giscours, Margaux			19,000
Château Grand Puy Lacoste, Pauillac		13,000	
<u>France, Burgundy</u>			
Louis Jadot, Vosne Romanée Village		12,000	
Lignier Michelot, Morey Saint Denis En la Rue de Vergy			20,000
<u>Japan, Yamanashi</u>			
Team Kisvin & Château Sakaori, Kisvin Pinot Noir			11,000