American Breakfast 4,200

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

Selection of Two Bakery Items:
Plain Croissant / Chocolate Croissant / Blueberry Muffin / Fruit Danish Pastry
White Toast / Whole Wheat Toast / Plain Bagel

Served with Honey, Butter and Three Jams

Seasonal Fruits Platter

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

Your choice of Egg Dish
All Egg Dishes are served with an Roasted Tomato and Hash Brown Potatoes

Two Eggs cooked to your choice: Fried / Poached / Scrambled / Boiled

or

Two-egg Omelette or Egg White Omelette
with your choice of filling:
Spinach / Mushroom / Onion / Cheddar Cheese / Pork Ham

or

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

Your choice of Two Sides to compliment your Egg dish:
Bacon / Crispy Bacon / Chicken Sausage / Pork Sausage / Pork Ham
Sautéed Mushroom / Green Asparagus

Original Blend Coffee, Tea or Hot Chocolate

Continental Breakfast 3,000

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

Selection of Two Bakery Items:
Plain Croissant / Chocolate Croissant / Blueberry Muffin / Fruit Danish Pastry
White Toast / Whole Wheat Toast / Plain Bagel
Served with Honey, Butter and Three Jams

Seasonal Fruits Platter

Caspian Sea Yogurt (low fat): Plain / Blueberry / Mango

Original Blend Coffee, Tea or Hot Chocolate

Breakfast Menus — Available 6:00-11:00

Japanese Breakfast — 4,500

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

Miso Soup
Braised Prawn and Vegetables
Pickled Vegetables
Japanese Omelette
Seasoned Cod Roe
Tofu
Japanese Salted Plum
Seaweed Laver

Baked Black Cod Marinated with Saikyo Miso
or
Baked Salty Salmon

Steamed Japanese Rice
or
Congee

Seasonal Fruits Platter

Green Tea, Roasted Green Tea or Jasmine Tea

All prices are in Japanese Yen, exclusive of 8% consumption tax and subject to 15% service charge

A-La-Carte Breakfast — Available 24 Hours

Juice

Freshly Squeezed Fruit Juice

Melon / Mango	2,000
Grapefruit / Orange / Pineapple / Apple / Kiwi	1,500

Fruit Juice	1,200

Peach / Mango / Grapefruit / Orange

Blueberry / Cranberry / Pomegranate

Freshly Squeezed Vegetable Juice	1,500

Carrot and Ginger

Virgin Mary Mix (Tomato, Celery, Mildly Spiced Seasoning)

Mixed Vegetables

Smoothie	1,800

All smoothies are made with yogurt, honey and apple juice

Green Vegetables: Cucumber, Spinach and Ginger

Mango and Pineapple

Banana and Strawberry

All prices are in Japanese Yen, exclusive of 8% consumption tax and subject to 15% service charge

A-La-Carte Breakfast — Available 24 Hours

Fresh Fruit

Seasonal Fruit Platter	2,700
Sliced Banana	1,000
Sliced Whole Mango	2,400
Quarter Musk Melon	2,500
Half Papaya	1,500
Mixed Berries	2,000
Grapefruit Segments	1,000

Cereal

Oatmeal with Raisin, Brown Sugar and Cinnamon Served with Hot Water or Milk	1,400
Bircher Muesli with Mixed Fruits and Hazelnuts	1,200
Organic Fig Crunch	1,200
Fruits Granola	1,200
Cornflakes, All-Bran, Weetabix, Choco Krispies, Bran Flakes Served with your choice of Milk: Regular / Low Fat / Skimmed / Soy	1,000

All prices are in Japanese Yen, exclusive of 8% consumption tax and subject to 15% service charge

A-La-Carte Breakfast — Available 24 Hours

Dairy

Caspian Sea Yogurt
The feature of this yogurt is a less sour taste and creamy type with distinctive viscosity.

Plain Yogurt	1,200
Yogurt with Fruit: Mango / Blueberry	1,400
Four International Pasteurized Cheeses: Brie / Gouda / Goat Cheese / Gorgonzola	2,100

Bakery

Selection of Three Freshly Baked Items:	1,800

Plain Croissant / Chocolate Croissant / Cheese and Ham Croissant
Banana Bread / Fruit Danish Pastry / Fruit Brioche / Blueberry Muffin
White Toast / Whole Wheat Toast / English Muffin / Plain Bagel

Served with Honey, Butter and Three Jams

All prices are in Japanese Yen, exclusive of 8% consumption tax and subject to 15% service charge

A-La-Carte Breakfast — Available 24 Hours

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 color.

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

Two Eggs cooked to your choice: Fried / Poached / Scrambled / Boiled White or Whole Wheat Toast	1,700
Two-egg Omelette or Egg White Omelette With your choice of filling: Spinach / Mushroom / Onion / Cheddar Cheese / Pork Ham White or Whole Wheat Toast	2,000
Two-egg Benedict on Toasted English Muffin With Zuwai Crab Meat and Hollandaise Sauce	2,700

Side Dishes to compliment your Egg dish:

Your choice of 3 pieces: Bacon / Crispy Bacon / Chicken Sausage / Pork Sausage / Pork Ham	1,000
Sautéed Mushroom	850
Green Asparagus / Sautéed Spinach / Broccoli / Green bean	850
Hashed Brown Potatoes	850

All prices are in Japanese Yen, exclusive of 8% consumption tax and subject to 15% service charge

A-La-Carte Breakfast — Available 24 Hours

Breakfast Main Dish

Smoked Salmon Bagel with Cream Cheese, Cucumber, Lettuce and Capers	2,500
Egg Frittata with Asparagus, Spinach, Bell Peppers, Parmesan and Focaccia Bread	2,000
Plain Pancakes / Green Tea Pancakes / French Cinnamon Raisin Toasts / Waffles Served with Maple Syrup, Mixed Berry Sauce and Whipped Cream	1,400
Japanese Congee with Traditional Condiments	1,200

Caviar

Oscietra Caviar (30 gr) with Classic Condiments and Buckwheat Blinis	18,000
En-K-de Caviar (15 gr) Hybrid Sturgeon Kaluga and Schrencki served in a Tin	6,800

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Please kindly note that the savory western dishes from the all-day-dining selection come with a complimentary basket of bread except for the sandwiches, mezze platter, and Iberico ham snack which comes with its own sliced bread.

All-day-dining menu

Available 24 Hours

Snacks

Deep-fried Spring Rolls served with Sweet Chili Sauce Ⓥ	1,900
Vegetable Crudités served with Bagna Cauda	1,800
Black-Truffled Potato Wedges Ⓥ	1,600
Mezze Platter: Pita Bread, Hummus, Baba Ganoush, Tzatziki Ⓥ	1,700
Prawn Cocktail with Marie Rose Sauce (5 pieces)	2,900
24-months Aged Iberico de Bellotta Ham served with Pan Con Tomate	3,200
Chicken Satay and Peanut Sauce (6 pieces)	2,600

Ⓥ = Vegetarian

All prices are in Japanese Yen, exclusive of 8% consumption tax and subject to 15% service charge

All-day-dining menu — Available 11:00 – 23:00

Appetizer

Seared Tuna with Wasabi and Avocado Relish	2,500
Assorted Sashimi	4,000
Paradise Prawn Spring Rolls with Coriander-flavoured Fish Sauce	1,900
"Pâté-en-croûte" a Traditional Meat Terrine wrapped in a Crust Served with a Small Green Salad and Cornichon	2,100
Antipasto Misto Selection of Seafood Salad, Tomato-Mozzarella, Italian Cold Cuts and Pickles	2,400
Caprese with Buffalo Mozzarella, Tomato and Basil Pesto Ⓥ	2,400

Salad

Soy Sauce-marinated Jellyfish Salad with Pickled Vegetables	2,800
Shredded Cold Chicken Salad served with Turnip, Cucumber, Sesame and Red Chili Sauce	2,800
Caesar's Salad with Garlic Croutons and Poached Egg Topped with your choice of Grilled Chicken or Prawns	2,400
Green Leaf Salad, Shaved Vegetables, Sunflower Seeds and Balsamico Dressing Ⓥ	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	1,700
Taboulé Salad Made of Bulgur Wheat, Cucumber, Tomato Ⓥ Parsley, Coriander and Red Onions; served with Lemon Dressing	1,700
Topped with your choice of Grilled Chicken or Prawns	2,400

Ⓥ= Vegetarian

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All-day-dining menu

Available 11:00 – 23:00

Soup

Miso Soup with Watari Crab and Myoga Ginger	2,000
Double Boiled Premier Clear Broth with Whelks, Chinese Cabbage and Black Mushrooms	2,200
Gratinated Onion Soup Ⓥ	1,600
Creamy Tomato Soup served with Basil Pesto Ⓥ	1,800

Sandwich

Japanese Beef Burger with Green Olive Bun, Grilled Zucchini Tomato and Rucola Pesto	3,200
Rosemary Ciabatta with House-preserved Swordfish Black Olive Tapenade and Tomato	2,800
Focaccia, Grilled Ham, Provolone Cheese, Egg Frittata Tomato and Tonnato Sauce	2,800
Baguette, Grilled Vegetables, Mozzarella and Basil Pesto Ⓥ	1,900

All Sandwiches are served with Potato Wedges and a Green Leaf Salad

Ⓥ = Vegetarian

All prices are in Japanese Yen, exclusive of 8% consumption tax and subject to 15% service charge

All-day-dining menu — Available 11:00 – 23:00

Pasta and Noodle

Three-meat Lasagna *Beef, Veal, Pork*	2,400
Macaroni and Cheese	2,100
Spaghetti with Tomato Sauce and Basil Ⓥ	2,000
Rigatoni with Beef Bolognese Sauce and Parmesan Cheese	2,200
Linguine with Mixed Seafood, Parsley, Garlic and Olive Oil	2,400
Udon or Soba Noodle Soup served with Prawn and Vegetable Tempura	2,600
Fried Crispy Cantonese Noodles with Shredded Chicken and Bean Sprouts	2,600

Bento

Bento Box 5,400

Steamed Rice, Miso Soup, Sashimi, Tofu, Stewed Vegetable
Japanese Pickles and Fruits

Please choose one of your favorite Main Dishes:

Roasted Duck Breast with Fukaya Leek and Yuzu Pepper

Baked Black Cod Marinated with Saikyo Miso

Prawn and Vegetable Tempura

Japanese A4 Beef Loin Steak (100 gr) add 3,000
Oyster Mushroom, Grated Daikon, Chilli and Ponzu

Ⓥ = Vegetarian

All prices are in Japanese Yen, exclusive of 8% consumption tax and subject to 15% service charge

All-day-dining menu — Available 11:00 – 23:00

Main Course

Fish

Baked Sea Bream with Black Olives, Fennel, Potatoes and Spring Onions	3,200
Cantonese-style Pan-fried Prawns, Green Vegetables and Black Bean Sauce with Steamed Rice	3,300
Baked Black Cod Marinated with Saikyo Miso Served with Ginger Pickles, Steamed Rice and Miso Soup	3,000

Meat

Kagoshima Chicken topped with a Poached Egg, served over Steamed Rice and a Seasoned Broth	2,700
Japanese Style Braised Beef Curry served with Steamed Rice and Naan	2,900
Deep-fried Breaded Pork Cutlet served with Japanese Style Vegetable Curry Steamed Rice and Naan	2,900
Chinese Barbecue Pork and Broccolini Served with Maltose Honey Sauce and Steamed Rice	4,000
Slow Roasted Veal Ossobuco with Porcini Mushrooms Mashed Potatoes, Snap Peas and Fresh Grapes	4,500

Vegetarian Ⓥ

Japanese Vegetable Curry served with Steamed Rice and Naan	2,200
Cantonese Fried Rice with Diced Vegetables	2,200
Udon or Soba Noodles in a Shiitake Mushroom Broth Mushroom and Vegetable Tempura	2,100
Baked Eggplant with Mozzarella Cheese served with Tomato Sauce and Basil	2,200

All prices are in Japanese Yen, exclusive of 8% consumption tax and subject to 15% service charge

All-day-dining menu — Available 11:00 – 23:00

From The Grill

All grilled items are served with one side dish and a sauce

Japanese A4 Beef Loin 200 gr	6,500
Australian Beef Rib Eye 300 gr	5,000
Kagoshima Chicken Supreme Breast 250 gr	3,400
Sea Bass 150 gr	3,400
Salmon 150 gr	3,400

Side Dish:

Steamed Rice
Potato Wedges
Mashed Potatoes
French Fries
Creamy Spinach
Sautéed Broccoli with Garlic and Chili
Steamed Asparagus
Steamed Mix Vegetables

Additional Side Dish	1,000

Sauce:

Red Wine Reduction
Black Pepper
Béarnaise
Barbecue
Japanese Teriyaki

All prices are in Japanese Yen, exclusive of 8% consumption tax and subject to 15% service charge

Chef Daniele's Italian Signature Dishes — Available 11:00 – 22:00

Appetizer

Alici Fritte Dorate — 2,100
Fried Fresh Anchovies, Fennel and Lemon Salad with Bagna Cauda

Insalata di Cinque Pomodori e Cipolla — 2,200
Salad of Five Varieties of Tomatoes, Red Onions and Cervia Sea Salt Ⓥ

Pasta

Risotto all'Astice, Pomodorini ed Erba Cipollina — 4,100
Lobster Risotto, Cherry Tomato and Chives

Strozzapreti all' Anatra e Pistacchi — 2,200
Artisanal Strozzapreti Pasta, Duck Ragout, Pistachio and Marjoram Herb

Main

Branzino al Sale — 3,300
Black Olive Salted Sea Bass, Fennel Ciambotta, Pomodoro Sauce & Basil

Porchetta ai Semi di Finocchio, Salsa all`Aglio Dolce — 3,200
Roasted Japanese Korobuta Pork Loin, Fennel Seeds, Garlic Sauce

Dessert

Crema al Limone e Briciole — 1,500
Lemon Cream and Almond Biscotti Crumbs

Torta di Ricotta — 1,500
Ricotta Tart, Cinnamon and Wild Strawberry Compote

Ⓥ = Vegetarian

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Cheese

Four International Pasteurized Cheeses: Brie / Gouda / Goat Cheese / Gorgonzola	2,100
Four French Unpasteurized Cheeses from Bernard Anthony	3,500

Cheese plates are served with Dry Figs, Walnuts and Raisin Bread

Dessert

Vanilla Crème Brulée	1,500
Lemon Tart with Meringue	1,500
Tiramisu with Camporelli Cookies	1,500
Soft Panna Cotta topped with Strawberry Sauce	1,500
Chocolate Tart flavoured with Mandarin Oriental Blend Tea	1,500
Fresh Fruits Plate	2,700
Ice Cream or Sorbet (2 Scoops) Vanilla / MO Tea / Chocolate / Pistachio / Strawberry / Raspberry / Mango / Coconut	1,500

Served with Two Toppings:
Chocolate Crunch / Cacao Nibs / Biscotti Crumbs / Cracked Mix Nuts / Kit-Kat Crunch
Colorful Sprinkles / Fruit Coulis / Chocolate Sauce / Whipped Cream

Additional Topping	600

All prices are in Japanese Yen, exclusive of 8% consumption tax and subject to 15% service charge

All-day-dining menu

Available 11:00 – 23:00

Children

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

Corn Soup Ⓥ	900
Unseasoned Congee with Vegetable Purée Ⓥ	800

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

Chicken Rice and Omelette with Demi Glace Sauce, served with a Mixed Leaf Salad	1,600
Mini Beef Burger with Tomato and Lettuce, served with Potato Wedges	1,600
Fried Chicken Bites with Tomato Sauce	1,200
Macaroni Pasta with Cheddar Cheese Sauce Ⓥ	1,500
Spaghetti and Bolognese Sauce	1,500

Dessert

Banana Sundae with Brownie and Vanilla Ice Cream	1,100
Soft Panna Cotta with Strawberry Sauce	1,100

Ⓥ = Vegetarian

All prices are in Japanese Yen, exclusive of 8% consumption tax and subject to 15% service charge

Supper Menu — Available 23:00 – 6:00

Appetizer & Salad

Seared Tuna with Wasabi and Avocado Relish	2,500
Assorted Sashimi	4,000
Paradise Prawn Spring Rolls with Coriander-flavoured Fish Sauce	1,900
"Pâté-en-croûte" a Traditional Meat Terrine wrapped in a Crust Served with a Small Green Salad and Cornichon	2,100
Caprese with Buffalo Mozzarella, Tomato and Basil Pesto Ⓥ	2,400
Caesar's Salad with Garlic Crouton and Poached Egg Topped with your choice of Grilled Chicken or Prawns	2,400
Green Leaf Salad, Shaved Vegetables, Sunflower Seeds and Balsamico Dressing Ⓥ	1,500

Sandwich

Japanese Beef Burger with Green Olive Bun, Grilled Zucchini Tomato and Rucola Pesto	3,200
Focaccia, Grilled Ham, Provolone Cheese, Egg Frittata Tomato and Tonnato Sauce	2,800
Baguette, Grilled Vegetables, Mozzarella and Basil Pesto Ⓥ	1,900

All Sandwiches are served with Potato Wedges and a Green Leaf Salad

Ⓥ = Vegetarian

All prices are in Japanese Yen, exclusive of 8% consumption tax and subject to 15% service charge

Supper Menu — Available 23:00 – 6:00

Pasta & Soup

Three-Meat Lasagna *Beef, Veal, Pork*	2,400
Macaroni and Cheese	2,100
Spaghetti with Tomato Sauce and Basil Ⓥ	2,000
Miso Soup with Watari Crab and Myoga Ginger	2,000
Creamy Tomato Soup, served with Basil Pesto Ⓥ	1,800
Gratinated Onion Soup Ⓥ	1,600

Main Course

Baked Black Cod Marinated with Saikyo Miso Served with Pickled Ginger, Steamed Rice and Miso Soup	3,000
Japanese Style Braised Beef Curry served with Steamed Rice and Naan	2,900
Baked Eggplant with Mozzarella Cheese, served with Tomato Sauce and Basil Ⓥ	2,200
Grilled Australian Beef Rib Eye (300 gr), served with Potato Wedges and Black Pepper Sauce	5,000

Dessert

Vanilla Crème Brulée	1,500
Lemon Tart with Meringue	1,500
Tiramisu with Camporelli Cookies	1,500
Chocolate Tart flavoured with Mandarin Oriental Blend Tea	1,500

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Beverage List Non-Alcoholic Drinks — Available 24 Hours

Coffee, Tea & Milk

Original Blend Coffee / Decaffeinated Coffee / Espresso	1,200
Cappuccino / Cafe Latte	1,500
Tea and Infusion Selection: English Breakfast / Earl Grey / Darjeeling / Ceylon Lemongrass / Chamomile / Rose Hip / Spearmint Mandarin Oriental Blend / Green Tea / Roasted Green Tea / Jasmine Tea	1,200
Milk: Regular / Low Fat / Skimmed / Soy	1,200
Chocolate: Hot / Cold	1,500

Juice

Freshly Squeezed Fruit Juice

Melon / Mango	2,000
Grapefruit / Orange / Pineapple / Apple / Kiwi	1,500

Fruit Juice	1,200

Peach / Mango / Grapefruit / Orange / Blueberry / Cranberry / Pomegranate

Freshly Squeezed Vegetable Juice	1,500

Carrot and Ginger

Virgin Mary Mix (Tomato, Celery, Mildly Spiced Seasoning)

Mixed Vegetables

All prices are in Japanese Yen, exclusive of 8% consumption tax and subject to 15% service charge

Beverage List Non-Alcoholic Drinks — Available 24 Hours

Soft Drink

Coca Cola / Coca Cola Zero Ginger Ale / 7 Up / Tonic Water / Soda Water Oolong Tea	1,050

Mineral Water

Still

Acqua Panna	(1000 ml)	2,100
Acqua Panna	(500 ml)	1,200
Evian	(750 ml)	1,800
Voss	(375 ml)	1,200

Sparkling

San Pellegrino	(1000 ml)	2,100
San Pellegrino	(500 ml)	1,200
Perrier	(750 ml)	2,100
Perrier	(330 ml)	1,200
Voss	(375 ml)	1,200

Milk Shakes

Banana / Vanilla / Chocolate	1,800

All prices are in Japanese Yen, exclusive of 8% consumption tax and subject to 15% service charge

Beverage List Alcoholic Drinks

Available 24 Hours

Domestic Beer

Asahi Super Dry	(334 ml)	1,400
Kirin Classic Lager	(334 ml)	1,400

Import Beer

Corona	(355 ml)	1,600
Grolsch	(450 ml)	2,100
Guiness	(330 ml)	1,600

Non-alcohol Beer

Suntory All Free	(334 ml)	1,400

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Sake

Hokusetsu, Junmai	(180 ml)	1,500
Koku Ryu, Daiginjo	(180 ml)	3,500

Shochu

Satsuma Kohi, Sweet Potato	(90 ml)	1,600
Ohishi, Rice	(90 ml)	1,600
Jufuku Kinuko, Barley	(90 ml)	1,600

Wine List

Available 24 Hours

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		19,000

Rosé

Deutz Brut Rosé	2,800		16,000
Ruinart Brut Rosé		12,000	
Perrier Jouët Blason Rosé			25,000

Prestige

Krug Grande Cuvée	4,500		32,000
Dom Pérignon			34,000
Louis Roederer Cristal			45,000

All prices are in Japanese Yen, exclusive of 8% consumption tax and subject to 15% service charge

Wine List

Available 24 Hours

White wines	Glass	Half Bottle	Bottle
Italy, Veneto			
Pieropan, Soave Classico	1,200		6,000
Italy, Piemonte			
Castello di Tassarolo, Gavi			10,000
Italy, Friuli-Venezia Giulia			
Jermann, Chardonnay	2,400		12,000
New Zealand, Marlborough			
Cloudy Bay Vineyards, Sauvignon Blanc	1,700		8,500
United States, California			
Clos du Val, Chardonnay, Carneros		6,500	11,000
France, Burgundy			
Frédéric Magnien, Meursault Coeur de Roches	2,400		14,000
Olivier Leflaive, Chassagne Montrachet Village		9,000	16,000
Pierre Yves Colin Morey, Puligny Montrachet Le Trezin		14,000	
François Carillon, Puligny Montrachet Les Enseignières			22,000
France, Loire Valley			
de Ladoucette, Pouilly Fumé		7,000	12,000
Austria, Traisental			
Huber, Grüner Veltliner Mandarin Oriental Tokyo Private Selection		4,000	7,500

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Wine List

Available 24 Hours

Red wines	Glass	Half Bottle	Bottle
Italy, Tuscany			
Villa Puccini, Vino Nobile di Montepulciano	1,200		6,000
Tenuta Il Borro, Il Borro, Tuscany IGT			17,000
Italy, Piemonte			
Luciano Sandrone, Dolcetto d'Alba	1,700		8,500
United States, California			
Zepaltas Wines, Pinot Noir, Russian River Valley	2,400		12,000
Clos du Val, Cabernet Sauvignon, Napa Valley		8,000	15,000
France, Bordeaux			
Château Chasse Spleen, Moulis en Médoc	2,600		14,000
Château Tournefeuille, Lalande de Pomerol		6,500	11,000
Chateau Lagrange, Saint Julien		12,000	
Château Rauzan Ségla, Margaux			24,000
France, Burgundy			
Domaine Olivier, Santenay 1er Cru Beaurepaire			11,000
Louis Jadot, Vosne Romanée Village		12,000	
David Duband, Gevery Chambertin Village			16,000
Chile, Central Valley			
Montes Alpha, Cabernet Sauvignon		4,000	7,500
Mandarin Oriental Tokyo Private Selection			

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The wine cellar book and our sommelier's recommendations
are available upon request

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