

DINNER MENU

TAPAS

¥500

MARINATED OLIVE
FRENCH FRIES
HOMEMADE PICKLES
ORIENTAL ROASTED NUTS

APPETIZER

¥800

PROSCIUTTO PLATE
SNAPPER CARPACCIO
BAGNA CAUDA
HAWAIIAN SHRIMP SALAD

SEA FOOD

¥1,500

ROASTED LOBSTER WITH AMERICAN SAUCE
SAUTÉED SNAPPER WITH BLACK GERICK SOUP
[+¥300 FRIED RISOTTO]

MAIN DISH

¥2,000

ROASTED PORK
SELECTED BEEF STEAK
HERB ROASTED RACK OF LAMB

* ABOVE RATES ARE INCLUSIVE OF GOVERNMENT TAX 8%.

COURSE MENU

¥3,800 PER PERSON

COLD APPETIZER SCALLOPS WITH TOMATO SALAD

FISH CHEESE RISOTTO WITH BAMBOO SHOOT

MEAT ROASTED HOKKAIDO PORK

DESSERT DESSERT OF THE DAY

¥5,800 PER PERSON

AMUSE OF THE DAY

COLD APPETIZER ROASTED LEEK SALAD

HOT APPETIZER PASTA WITH YOUNG SARDINE AND FLYING FISH

FISH SAUTÉED COT FISH WITH MUSHROOM SAUCE

MEAT HERB ROASTED RACK OF LAMB

DESSERT DESSERT OF THE DAY

¥8,000 PER PERSON

AMUSE OF THE DAY

COLD APPETIZER BULGUR WHEAT SALAD

HOT APPETIZER ROASTED LOBSTER WITH BLACK RICE GALETTE

FISH SAUTÉED SEA BASS WITH LIME BUTTER SAUCE

MEAT SELECTED BEEF STEAK WITH ROASTED GARLIC POTATOES

DESSERT DESSERT OF THE DAY

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