## ALL DAY MENU

## APPETIZERS

32. Smoked Salmon with Sour Cream $\quad ¥ 1,800$
33. Parma Ham with Pickles 1,800
34. Fish \& Chips 2,640

Served with Malt Vinegar and Tartar Sauce
35. Mezze
Hummus, Tzatziki, Roasted Olives, Pickles, Arabic Bread and Couscous Salad
36. Cheese Platter
Mimolette, Brie, Gorgonzola, Forest Cheese
Served with Dried Fruits
37. Appetizer Plate 2,860
Selection of Cheese, Smoked Salmon,
Chorizo Salami, Olive, Prosciutto

## SALADS

38. Seasonal Green Leaf Salad
With Choice of French, Japanese, Chinese,
Thousand Island or Balsamic Dressing
39. Salad Caprese
With Tomato and Mozzarella Cheese
40. Caesar Salad 2,310

Romaine Lettuce, Caesar Dressing,
Parmesan Cheese, Croutons and Anchovies
41. With Grilled Chicken 2,860
42. With Smoked Salmon 2,860
43. With Boiled Prawns 2,860

## SOUPS

44. French Onion Gratin Soup 1,980
45. Pumpkin Potage with Ricotta Cheese $V$ 1,650
46. Chicken Consommé Soup 1,650

## PIZZA

\section*{47. Margherita <br> ¥ 3 ,300 <br> Tomato Sauce, Dried Oregano, Basil and Mozzarella <br> | Tomato Sauce, Dried Oregano, Basil and Mozzarella |  |
| :--- | :---: |
|  |  |
| 48. Prosciutto e Rucola | 3,410 |
| Tomato Sauce, Dried Oregano, Mozzarella, |  |
| Prosciutto and Rocket | 3,630 |
| 49. Quattro Formaggi |  |
| Gorgonzola, Taleggio, Parmesan, <br> Mozzarella and Honey |  |}

## PASTA

## Pasta Selection

Spaghetti, Penne or Ravioli
50. Classic Bolognaise 2,970
51. Pesto 2,420
52. Truffle Cream 2,970
53. Tomatoes and Basil $V$ 2,530

| 50. Classic Bolognaise | 2,970 |  |
| :--- | ---: | ---: |
| 51. Pesto | 2,420 |  |
| 52. Truffle Cream | 2,970 |  |
| 53. Tomatoes and Basil | v | 2,530 |

## MAIN COURSES

54. Deep Fried Jumbo Prawns
Served with Tartar Sauce and Mixed Salad
55. Pan-fried Seabream

With Seasonal Vegetables and Tomato Sauce
56. Grilled King Salmon Fillet

3,520
With Lemon

## FROM THE GRILL

Please allow at least 20 minutes of preparation time.

| 57. Grilled New Zealand Beef Striploin (200g) | J | 7,150 |
| :---: | :---: | :---: |
| 58. Grilled New Zealand Beef Tenderloin ( 150 g ) | J | 8,030 |
| 59. Chicken Breast <br> Marinated with Garlic and Rosemary | J | 3,410 |
| 60. Grilled Lamb Chop | Jda | 4,070 |
| *All meats are halal certified. <br> *From the grill are complemented with gravy sauce and your choice of one side dish. |  |  |
| SIDE DISHES |  |  |
| 61. Seasonal Green Leaf Salad | $v$ | 880 |
| 62. Sautéed Vegetables | $v$ | 935 |
| 63. Sautéed Tomatoes | $v$ | 935 |
| 64. Mashed Potatoes or French Fries | $v$ | 935 |
| 65. Steamed Plain Japanese Rice | 6 | 550 |

## SANDWICHES AND BURGERS

66. Club Sandwich
Chicken Breast, Omelette, Bacon, Tomato and Lettuce
67. Assorted Sandwich
Smoked Salmon, Ham, Cheese, Cucumber,
Tomato and Lettuce
*All sandwiches are complemented with potato chips.
68. Cheese Burger
175g Domestic Beef Burger, Sesame Bun,
Cheddar Cheese, Lettuce, Tomato and Pickles
Please allow at least 20 minutes of preparation time.
69. Add Bacon
70. Salmon Burger
Grilled Marinated Salmon, Sesame Bun,
Mozzarella Cheese, Lemon Mayonaise,
Lettuce and Tomato
Please allow at least 20 minutes of preparation time.
*All burgers are complemented with fried potato,
tomato ketchup and mustard.
Please ask our server for any additional condiments.

## RICE AND CURRIES

71. Beef and Vegetable Curry
Japanese Style
72. Chicken Murgh Makhani
Butter Chicken Curry
73. Vegetable Curry
*Curries are served with home made naan or rice and pickles.
74. Rice Porridge $\quad$ 心 1,870

Chinese Style (Boiled Chicken, Dried Shrimps, Ginger and Coriander) Or
Japanese Style (One Soft-boiled Egg, Dried Sour Plum and Japanese Pickles)

| JAPANESE SPECIALITIES | U |
| :--- | ---: |
| 75. Tonkatsu |  |
| Pan Fried Pork Loin, Rice, Miso Soup |  |
| and Japanese Pickles |  |$\quad 3,960$

## VEGETARIAN AND VEGAN DISHES

85. Mediterranean Chickpea Salad 1,980
86. Roasted Vegetable and Fried Rice 2,750
87. Tofu Katsu-don (Fried Tofu on Rice) v 3,400 With Miso Soup, Japanese Pickles
Eggs are used; if you cannot eat eggs, please let us know when you order.
88. Vegan Meet Tandoori

## DESSERT

89. Assorted Fruit $¥ 3,080$
90. Matcha Pannacotta 1,760
91. Crème Caramel Brûlée 1,320
92. Tiramisù 1,760
93. Apple Pie $\quad 1,870$
94. Chocolate Brownie $\quad 1,760$
95. Macaroon Plate $\quad 1,980$

Assorted 6 Pieces of Macaroon
96. Ice Cream 1,100

Vanilla, Rum Raisin \& Macadamia Nut, Green Tea


## KIDS MENU

Available 24 hrs

InterContinental 'Planet Trekkers' : InterContinental Hotels Group (Ihg) has launched the first global children's hotel menu designed by a child food expert and an award winning chef in early 2014. The menu promises to take children through an exciting journey of food discovery and is offered by InterContinental hotels all over the world including Tokyo, Osaka and Okinawa.
97. Smiley Pumpkin Soup ..... ¥ 990
98. Crispy Fish Finger ..... 2,090
With Fried Potato
99. Mini Beef Burger ..... 2,150
With Fried Potato
100. Chocolate Brownie Ice Cream Sundae ..... 1,045

