LATE NIGHT MENU

From 23:00 to 6:00

APPETIZER

101. Fish & Chips Served with Malt Vinegar and Tartar Sauce	1	¥ 2,640
102. Appetizer Plate Selection of Cheese, Smoked Salmon, Chorizo Salami, Olive, Prosciutto	-	2,860
SALADS		
103. Seasonal Green Leaf Salad With Choice of French, Japanese, Chinese, Thousand Island or Balsamic Dressing	v	1,980
104. Caesar Salad Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Croutons and Anchovies		2,310
105. Chicken Consommé Soup		1,650
PASTA		
Pasta Selection Spaghetti, Penne or Ravioli		
106. Classic Bolognaise		2,970

107. Pesto		2,420
108. Truffle Cream		2,970
109. Tomatoes and Basil	v	2,530

SANDWICHES AND BURGERS

110. Club Sandwich Chicken Breast, Omelette, Bacon, Tomato and *Sandwiches is complemented with potato chip	Lettu	3,080
111. Cheese Burger 175g Domestic Beef Burger, Sesame Bun, Cheddar Cheese, Lettuce, Tomato and Pickles Please allow at least 20 minutes of preparation	time.	3,520
112. Add Bacon		330

*All Burgers Are Complemented with French Fries, Tomato Ketchup and Mustard Please ask our server for any additional condiments.

JAPANESE SPECIALITIES

113. Tonkatsu Pan Fried Pork Loin, Rice, Miso Soup and Japanese Pickles	1	¥ 3,960
114. Grilled Fish Grilled Fish, Rice, Miso Soup and Japanese Pic	kles	3,960
115. A Trio Japanese Onigiri Rice Balls Cod Roe, Salmon, Kombu With Miso Soup and Japanese Pickles		2,300
MAIN COURSES		
116. Grilled New Zealand Beef Tenderloin (150g) Complemented with Your Choice of Daily Vege Daily Potatoes or Steamed Rice. Please allow at least 20 minutes of preparation	etables,	8,030
117. Pan-fried Seabream With Seasonal Vegetables and Tomato Sauce		3,190
118. Beef and Vegetable Curry Japanese Style	ડ 🦡	3,410
119. Rice Porridge Chinese Style (Boiled Chicken, Dried Shrimps, Ginger and Coriander) Or Japanese Style (One Soft-boiled Egg, Dried Sour Plum and Japanese Pickles)	ও 🦔	1,870
120. Wheat Noodle Soup With Prawn Tempura and Egg	٢	2,750
121. Seasonal Ramen Chinese Noodles		2,200
DESSERT		
122. Assorted Fruit		3,080

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123. Matcha Pannacotta	1,760
124. Crème Caramel Brûlée	1,320
125. Tiramisù	1,760
126. Apple Pie	1,760
127. Chocolate Brownie	1,760
128. Macaroon Plate Assorted 6 Pieces of Macaroon	1,980
129. Ice Cream Vanilla, Rum Raisin & Macadamia Nut, Green Tea	1,100