

DRINK MENU

125ml Glass 750ml Bottle

CHAMPAGNE & SPARKLING WINE

- 2,500 15,000** Moët & Chandon Moët Imperial - France
- 2,500 15,000** Moët & Chandon Rose Imperial - France

150ml Glass 750ml Bottle

WHITE WINE

- 2,000 9,800** Mouton Cadet S.B - France
- 2,000 9,800** Stimson Estate Cellars Chardonnay - America
- 2,200 10,500** Montes Alpha Chardonnay - Chile
- 2,400 11,500** Roaring Meg Riesling - New Zealand

150ml Glass 750ml Bottle

RED WINE

- 2,200 10,500** Mouton Cadet Rouge Classic – France
- 2,400 11,500** Kilikanoon The Lackey Shiraz – Australia
- 2,500 12,000** Villa Antinori Rosso - Italy
- 2,700 13,000** Marques de Casa Concha Pinot Noir - Chile



360ml 450ml

BEER

- 1,200 1,500** Asahi Super Dry
- 1,200** DRAFT BEER
- 1,200** Asahi Super Dry (334ml)
- 1,200** Kirin Lager (334ml)
- 1,200** Heineken (330ml)
- 1,200** Sapporo Premium Yebisu (334ml)
- 1,300** CRAFT BOTTLE BEER
- 1,300** Ise Kadoya Beer Pale Ale (330ml)
- 1,300** Ise Kadoya Hime White (330ml)

2,300

COCKTAILS

- Bloody Mary
- Gin and Tonic
- Mimosa
- Whisky Soda



1,600

NON-ALCOHOLIC

MOCKTAILS

- Orange and Pineapple Crush
- Orange and pineapple juice with a dash of tonic water

- Apple Beer
- Fever Tree Ginger Beer, apple juice, and rosemary

with nanten leaves

- Virgin Sea Breeze
- Cranberry and grapefruit juice with tonic water and rose petals

125ml Glass 750ml Bottle

1,200 6,000

SPARKLING WINE

- Duc de Montagne - Belgium

BEER

- 1,000** Asahi Dry Zero (334ml)

JUICES & REFRESHMENTS

1,000 SOFT DRINKS

- Orange juice (300ml)
- Apple juice (300ml)
- Tomato juice (300ml)
- Oolong tea (300ml)
- Coca-Cola (190ml)
- Coca-Cola Zero (300ml)
- Ninja Ginga (350ml)
- Tonic Water (200ml)
- Whole Milk (200ml)
- Low Fat Milk (200ml)
- Soy Milk (200ml)

MINERAL WATER

- 1,200** San Pellegrino (1L)
- Aqua Panna (1L)
- 880** San Pellegrino (500ml)
- Aqua Panna (500ml)

COFFEE AND TEA

- 1,100** Coffee
- 1,100** Americano
- 600** Espresso
- 800** Double Espresso
- 1,200** Café Latte
- 1,200** Café Mocha
- 1,200** Cappuccino
- 1,200** Hot or Cold Chocolate
- 1,200** Iced Coffee
- 1,100** Iced Tea
- 1,300** Ronnefeldt Tea Leaf Selection
(Please ask the team for our Ronnefeldt tea menu)

BEVERAGE PACKAGES All-you-can-drink

- 2,500** Basic Package
Sparkling wine White wine Red wine

- 4,000** Standard Package
Moët & Chandon Moët Imperial

- White Mouton Cadet S.B Red Mouton Cadet Rouge Classic
- Asahi Super Dry Draft

ALL-DAY DINING

From 10:30am

JPY APPETIZERS

- 3,500 Burrata caprese 🌿🥜 Pine nuts
- 3,000 Caesar salad 🥗🥕🥔🥑🌿 Apple
- 2,500 Sliced fennel, turnip and watermelon radish salad with orange vinaigrette and tahini sauce 🥗🍊🍏🌿 Sesame
- 2,000 Garden salad with ranch dressing 🥗🥕🥔🥑
Extra toppings
- +700 Cured ham 🍖
- +700 Smoked salmon 🐟
- +500 Shredded chicken 🍗 Chicken
- 5,000 Charcuterie plate with 5 cured meats 🍖🍖🍖🍖🍖 Beef · Sesame · Sulfur dioxide
- 5,500 Cheese platter with 7 varieties and 2 kinds of crackers 🧀🥜🥜🥜🥜🥜 Peanuts · Cashew nuts · Walnut

JPY MAIN COURSES

- 5,000 Roasted salmon with sauce vierge 🐟🍷
- 7,000 Seafood combo of prawn, scallops and white fish 🍤🦪🐟 Scallops
- 7,500 Black Wagyu beef loin steak with balsamic sauce 🍖🍷 Beef
- 5,000 Braised beef in red wine with mashed potato 🍖🍷🍷 Beef · Sesame · Sulfur dioxide
- 6,000 Roasted lamb rack with mint yoghurt sauce 🍖🌿🥛
- 4,500 Confit chicken leg with roasted potato 🍗🍟 Chicken
- Side dishes
- +700 Onion rings 🍷🥕🥔🥑🌿 Chicken
- +700 French fries 🍷🥕🥔🥑🌿
- +700 Garlic broccoli 🍷🥕🥔🥑🌿

Main dishes come with complimentary bread (🍞🍞) or steamed rice

JPY COMFORT FOOD

- 4,000 Clubhouse sandwich with French fries 🍷🥕🥔🥑🌿 Chicken
- 4,000 Beef burger with French fries 🍷🥕🥔🥑🌿 Beef · Mustard
- +500 Add cheddar cheese 🍷
- 3,500 Fish and chips 🍷🥕🥔🥑🌿

JPY PASTA & CURRY

- 3,500 Beef ragu with penne 🍷🥕🥔🥑🌿 Beef · Celery · Sesame · Sulfur dioxide
- 3,500 Fettuccine alla boscaiola 🍷🥕🥔🥑🌿
- 3,500 Spaghetti carbonara 🍷🥕🥔🥑🌿
- 3,500 Vegan penne Bolognese 🍷🥕🥔🥑🌿 Apple
- 4,000 Beef Lasagne 🍷🥕🥔🥑🌿 Beef · Chicken
- 3,500 Japanese beef curry and rice 🍷🥕🥔🥑🌿 Beef · Chicken · Apple
- 4,500 Butter chicken and vegetable curry plate 🍷🥕🥔🥑🌿 Cashew nuts · Chicken
- 3,500 Vegan keema curry 🍷🥕🥔🥑🌿

JPY ASIAN DISHES

- 3,000 Nagoya style Kishimen noodle with mixed vegetables and shrimp tempura 🍷🥕🥔🥑🌿 Sesame
- 3,500 Fried rice with pork 🍷🥕🥔🥑🌿 Chicken
- 5,000 Nagoya specialty "Miso-Katsu" pork cutlet Miso soup, mustard, pickles, bread or steamed rice 🍷🥕🥔🥑🌿
- 3,500 "Oyakodon" chicken and egg bowl Miso soup, pickles 🍷🥕🥔🥑🌿 Chicken

JPY FOR YOUNGER GUESTS

- 3,500 Kid's hamburger steak with demi-glace sauce served with bread or steamed rice 🍷🥕🥔🥑🌿 Beef
- 3,000 Steamed white fish with vegetables and steamed rice 🍷🥕🥔🥑🌿
- 3,000 Kid's pasta spaghetti with tomato sauce 🍷🥕🥔🥑🌿
- 3,000 Deep-fried soysauce marinated chicken "Tatsuta-age" with salad, steamed rice and miso soup 🍷🥕🥔🥑🌿 Chicken

JPY SOUP

- 2,000 French onion soup 🍷🥕🥔🥑🌿 Beef · Chicken
- 2,000 Pumpkin cream soup 🍷

JPY DESSERT

- 2,500 Fruit compote and hazelnut cake with vanilla cream Chantilly 🍷🥕🥔🥑🌿 Hazelnut · Orange · Apple
- 2,500 Raspberry Opera with marinated fruits 🍷🥕🥔🥑🌿 Almond · Cocoa beans · Orange · Apple
- 2,500 Crema catalana 🍷🥕🥔🥑🌿 Orange · Apple
- 2,000 3 kinds of ice cream 🍷🥕🥔🥑🌿 Cocoa beans
- 5,000 7 kinds of assorted sliced fresh fruits 🍷🥕🥔🥑🌿 Kiwi · Orange

ARTISAN CAKE SELECTION FROM CAFE3-3

*Please ask the staff

5,000 SEASONAL AFTERNOON TEA

- 🌿 Gluten Free
- 🌿 Vegetarian
- 🌿 Vegan
- 🍷 Contains Alcohol
- 🍖 Contains Pork
- 🐟 Contains Fish
- 🥜 Contains Nuts
- 🌿 Contains Wheat
- 🍷 Contains Dairy or Traces of Dairy
- 🥚 Contains Egg
- 🍷 Contains Soy
- 🍷 Contains Soba
- 🍷 Contains Shellfish or Ingredients Containing Shellfish

Price are in Japanese yen and inclusive of 13% service charge and taxes. Allergens are cooked in the same kitchen, if you have special dietary needs or food allergies, please let us know. Please note that menus may be subject to change due to market availability.

