

# FOOD & DRINK PLAN



## A

**Buffet**  
**¥5,000**

Rental fee charged  
separately for bar

10 items

- Rustic pork pate
- Escabeche of Seasonal Fish and Vegetables
- Fresh Vegetable Salad
- Herbs and citrus aromatic smoked salmon
- Seasonal ingredient canape
- Special spices marinated fried chicken
- Truffle fragrant French fries
- Margherita Pizza
- Chef's recommended seasonal pasta
- Juicy grilled chicken steak with salsa sauce

## B

**Buffet**  
**¥7,000**

Rental fee charged  
separately for bar

10 items

- Mimosa style smoked salmon
- Rustic pork pate and assorted cured ham
- Crispy chicken with Tartar sauce
- Caviar and fresh cheese canapes
- Fresh Vegetable Salad, with basil dressing
- Truffle fragrant French fries
- Chef's recommended seasonal pasta
- Juicy grilled chicken steak with salsa sauce with turmeric butter rice
- Braised pork roast, with mixed mushroom sauce
- Blancmange with Vanilla and Red fruits sauce

## C

**Buffet**  
**¥9,000**

※Only for LIVERALLY on  
2nd floor

- Amuse
  - Incanomezame potatoes mousse with caviar cream
- Cold dish
  - Seared Angel Prawns and Turnip Tartar Karasumi fragrant
- Seasonal Soup
  - Today's cream soup with duck ham
- Fish
  - Today's fresh fish poele with spinach reduction and lightly braised chestnuts and mushrooms
- Meat
  - Red wine-braised beef with truffle fragrant potato puree
- Baguette
- Dessert
  - Pâtissier made seasonal dessert
- Coffe or Tea

※Example course

**All courses include drinks (2 hours max.)**

Draft beer, Sparkling wine, high-ball, lemon sour (cocktail), various cocktails and soft drinks.

- All prices include tax.
- The menu is subject to change depending on availability and seasonality.
- Other food and beverage requests are available upon request.