

ASIAN FLAVORS

Chicken Satay with Peanut Sauce 1,550

Six Marinated Chicken Skewers with Peanut Dipping Sauce

Mini Spring Rolls 1,700

Six Crispy Fried Mini Vegetable Spring Rolls
with Sweet Chili Dip

The Steamed Dim Sum Basket 1,700

Served with Chili and Soya Sauce, Two Shrimp Har Gao
Dumplings, Two Siew Mai Minced Pork Dumplings and
Two Minced BBQ Pork and Honey Buns
with Traditional Condiments The Selection of Dim Sum
May Be Adjusted to Your Preference

Japanese Vegetable Curry 2,500
with Steamed Rice

Traditional Japanese Beef Curry Sauce with
Fried Vegetables, Pickles and Steamed Rice

Japanese Beef Curry with 3,250
Steamed Rice

Traditional Japanese Beef Curry with
Pickles and Steamed Rice

Vegan Tofu Tempura 3,250

Tempura Tofu with Pickled Beetroot Sauce,
Green Asparagus and Steamed Rice

SALADS & PLATTERS

The Vegan Caesar Salad 2,300

Romaine Lettuce Tossed in Vegan Caesar dressing
with Sautéed Mushrooms, Onion, Garlic and Fresh Herbs

The Classic Caesar Salad 2,100

Romaine Lettuce, Bacon Bits, Croutons,
Egg and Classic Caesar Dressing

The Grilled Chicken Caesar Salad 2,850

The All-Time Classic with Romaine Lettuce,
Garlic Croutons Parmesan and Caesar Dressing,
Topped with Grilled Chicken Strips

The Smoked Salmon Caesar Salad 3,150

Smoked Salmon Slices on Romaine Lettuce, Garlic Croutons,
Parmesan and Caesar Dressing

Garden Green Salad 2,100

Romaine Lettuce with Crispy Arugula, Blanched Green Asparagus,
Cucumber and Cherry Tomatoes Tossed in Lemon Dressing

Smoked Salmon Platter 2,500

Imported Smoked Salmon with Focaccia Bread,
Red Onion Rings, Crispy Green Arugula,
Pickled Capers and Fresh Lemon, Accompanied by Sour Cream

Swissôtel Vitality Platter 2,800

Fresh Mozzarella Cheese, Marinated Fresh Tomato Slices,
Olives, Romaine Lettuce, Cured Prosciutto Ham, Chilled
Soba Noodles and Smoked Salmon Salad

SANDWICHES & MORE

Vegan Eggplant and Hummus Sandwich 2,150
Grilled Cajun Spiced Eggplant in a Vegan
Bread with Fresh Cucumber and Creamy
Chickpea, Served with Garden Greens and Steak House Fries

Smoked Salmon Muffin 2,150
Sliced Smoked Salmon with Cream Cheese, Capers and
Onions on Toasted English Muffin with Garden Greens

Black Peppered Ham Finger Sandwich 2,300
Swiss Cheese and Garden Greens

The Swissôtel Triple 3,050
Decker Club Sandwich
Our Three-Layer White Bread Sandwich with Mayonnaise,
Freshly Grilled Chicken, Smoky Bacon, Fried Egg,
Green Lettuce, and Fresh Tomato,
Served with Garden Greens and Steakhouse Fries

The Swissôtel Gourmet Burger 3,900
180g Seared, Ground Beef, Topped with Bacon and
Swiss Cheese, on a Toasted Bun with
Marinated Iceberg Lettuce, Fresh Tomatoes,
Pickled Gherkins, Salad Greens and Fries

Upgrade One of the Above with Your Choice of Coffee or Tea	+ 1,250
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Vegan Pizza 2,250
Tomato, Grilled Zucchini and Eggplant, Garlic,
Rosemary and Thyme

Margherita Pizza 2,250
Tomato, Buffalo Mozzarella and Fresh Basil

Pizza Salami 2,700
Imported Salami from Italy, Mozzarella, Fresh Basil
and Our Homemade Tomato Sauce

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if you have any special dietary requirements,
food allergies or food intolerance. All prices are in Japanese Yen.
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SNACKS & SMALL PLATES

Bowl of French Fries 850
Crispy golden French fries with ketchup

Cajun Steak House Fries 1,350
Golden fried chunky steak house fries with
Cajun spiced mayonnaise

Karaage Chicken 1,350
Japanese style fried chicken with mayonnaise

Fish and Chips 1,900
Battered golden fried fish fillet served with French fries,
tartar sauce and vinegar

Swiss Bircher Müsli 2,150
Our very own secret Swissôtel Bircher müsli recipe
served with fresh seasonal fruits

G'hacktes & Hörnli 2,600
Swissôtel at its best, the traditional Swiss dish
with macaroni and a special minced beef preparation
served with our very own apple sauce

SOUP

Tomato Soup with Gin 1,550
Classic tomato soup with cream,
gin and crispy pesto croutons

Swissôtel Barley Soup 1,550
Traditional Swiss soup with barley,
carrots, onions and dried beef

Won Ton Noodle Soup 2,350
Rich Asian flavored broth with pork and prawn won ton,
pak choi, vegetables, yellow noodles and spring onions

DESSERT

Swissôtel Carrot Cake 1,250
Our Swiss Secret Recipe Carrot Cake with
Cream Cheese Frosting and Caramelized Nuts

Tiramisu 1,700
Homemade Tiramisu with Swiss Chocolate
and Fresh Berries

Trio of Cracked Swiss Chocolate 1,750
Almond, Pistachio and Hazelnut

Swissôtel Cheesecake 1,800
White Swiss Chocolate, Fresh Berries, Strawberry Coulis
and Vanilla Whipped Cream

Seasonal Fruit Platter 1,850
Freshly Sliced Seasonal Fruit Platter

SWEET SET

Inclusive of One Coffee or Tea

Cake Set 2,700

Warm Classic Scone Set 2,650
Homemade Clotted Cream, Strawberry Jam and Honey

Hotel Toast Set 2,400
Butter and Strawberry Jam

Honey Toast Set 2,500
Vanilla Ice Cream and Honey

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TWG Tea is One of the Finest Luxury Tea Brands
in the World.

Committed to Offering Teas Directly
from Source Tea Fields,

TWG Tea's Collection is One of the Largest in the World
with Fine Harvests from Every Tea Producing Country.

TWG TEA

Geisha Blossom Tea	1,900
French Earl Grey	1,900
English Breakfast Tea	1,900
Royal Darjeeling	1,900
Pomme Prestige Tea	1,900
Moroccan Mint Tea	1,900
Cream Caramel Tea	1,900
Eternal Summer Tea	1,900
Chamomile	1,900
Royal Milk Tea English Breakfast	2,400
Royal Milk Tea Cream Caramel Tea	2,400
Unlimited Free Flow of 9 TWG Teas With the purchase of one Afternoon Tea Delights	1,700 +300

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COFFEE

Freshly Brewed Coffee	1,500
Decaffeinated	1,500
Iced Coffee	1,700
Espresso Single	1,050
Espresso Double	1,250
Café au Lait (Hot or Iced)	1,750
Café Latte (Hot or Iced)	1,750
Soy Latte	1,750
Matcha Soy Latte	1,900
Caramel Macchiato	1,900
White Mocha	1,900
Cappuccino	1,900
Vienna Coffee	1,900
Café Mocha	1,900
Cocoa (Hot or Iced)	1,450
Milk (Hot or Iced)	1,250

Personalized Your Drink

250

Choice of up to 2

Toppings :

Whipped Cream, Cinnamon Powder

Cocoa Powder

Syrups :

Vanilla, Chocolate, Caramel

Crisp Pearls :

Strawberry Chocolate

White Chocolate, Dark Chocolate

Flakes :

Coconut, Almond

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JUICE

Cranberry Juice	1,200
Grapefruit Juice	1,200
Fresh Orange Juice	1,500
Apple & Pineapple	1,650
Grapefruit & Pineapple	1,650
Orange & Mango Juice	1,750

MINERAL WATER

Aqua Panna	(500ml)	1,150
San Pellegrino	(500ml)	1,150
Perrier	(330ml)	1,150

CLASSICS

Mixed Fruit Juice	1,350
Orange Squash	1,350
Fresh Orange Juice and Soda Water	
Lemon Squash	1,350
Lemon Juice and Soda Water	
Cola Float	1,350
Cola Topped with Vanilla Ice Cream	
Coffee Float	1,350
Iced Coffee Topped with Vanilla Ice Cream	
Cream Soda	1,350
Soda Water Topped with Vanilla Ice Cream	

Soft Drink

Coca-Cola	1,100
Coca-Cola Zero	1,100
Ginger Ale	1,100
Oolong Tea	1,100

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Cocktail Hour

16:30-17:30 Enjoy "Buy One, Get One"

On Selected Cocktails, Wine and Beer.

BEER

Suntory Draft The Premium Malt 1,200

Asahi Super Dry 1,200

Kirin Lager 1,200

Guinness Stout 1,200

Suntory All-Free 1,150

Louis Roederer, Brut Premier

France

2,900

16,800

2016 Planet Grape Chardoney

Australia

1,450

8,700

RED WINE

2015 Planet Grape Shiraz

Australia

1,450

8,700

COCKTAILS

Gin Tonic Gin, Tonic Water, Lime	1,600
Kahlua Milk Kahlua, Milk	1,600
Cassis Orange Cassis Liqueur, Orange Juice	1,500
Campari Orange Campari, Orange Juice	1,500
Mangoyan Milk Mangoyan, Milk	1,700
Mango Pine Mangoyan, Pineapple Juice	1,700
Yoggy Pine Yoghurt Liqueur, Pineapple Juice	1,600

LONG DRINKS

Hibiki Harmony Hibiki Whisky, Honey, Lemon Juice, Soda	2,150
Hendrick's Gin & Tonic Hendrick's Gin, Tonic Water, Cucumber	2,000
Moscow Mule with Ginger Vodka, Dry Ginger Ale, Lime	1,500
China Blue with Grapefruit Luchee Liqueur, Blue Curacao, Grapefruit Juice, Tonic Water	1,550
Passion Fruits Mojito White Rum, Mint, Passion Fruits Syrup, Soda, Lemon, Lime	1,550

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JAPANESE WHISKY

30ml

Nikka Yoichi	1,750
Nikka Miyagikyo	1,750
Suntory Hibiki Japanese Harmony	1,750
Suntory World Whisky Ao	1,750

MALT WHISKY

30ml

Bowmore 12 Years	1,900
Royal Lochnagar 12 Years	1,900
The Macallan 12 Years	2,000
Dewars White Label	1,500

BLENDED WHISKY

30ml

Chivas Regal 12 Years	1,750
Johnnie Walker Double Black	1,750
Cutty Sark 12 Years	1,850
Old Parr 12 Years	2,000
Ballantine's 17 Years	2,200

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BOURBON

30ml

I.W. Harper 12 Years 2,000

BRANDY & COGNAC

30ml

Rémy Martin V.S.O.P 2,050

Hennessy V.S.O.P 2,500

PLUM WINE

60ml

Umenoyado Umeshu 1,250
Nara

Kishu-no-Umeshu Nigori 1,250
Wakayama

SHOCHU

60ml

Shiranami Sweet Potato 1,250
Kagoshima

Ichibanfuda Barley Blended 1,250
Tokushima

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