



ANA  
INTERCONTINENTAL.  
TOKYO



IN ROOM DINING MENU

# IN ROOM DINING MENU

## IN ROOM DINING

Please dial the in room dining button on your room telephone to place your order.

\*Prices include consumption tax. An additional 15% service charge will be added.

\*Please inform us of any food allergies, dietary or religious restrictions you may have.

\*Please contact us for any clarifications on traceability of food items.

## KEY

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### Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



### World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



### Light Option



### Vegetarian Option



### Halal Option



### Gluten-free Option



### Vegan Option



### Contains Pork

# BREAKFAST SET & A LA CARTE

## TAKE AWAY BREAKFAST

 ¥3,350

Available 24 hrs (It requires 24 hrs advance notice)

Assorted Bakeries  
Banana  
Fruit Yoghurt  
Cup Fruit Salad  
Bottle of Orange Juice  
Bottle of Mineral Water

## CONTINENTAL BREAKFAST

¥3,350

Available 24 hrs

### Your Choice of Chilled Juice or Smoothie of the Day

Orange, Grapefruit, Tomato, Apple, Pineapple or  
Smoothie of the Day (Please Ask Our Server for  
Today's Selection)

### Your Choice of Assorted Bakeries

Served with Butter, Jam, Marmalade and Honey  
Toast (White, Whole Wheat, Muesli, Rye Bread)  
Croissant or Bakery Basket

### Your Choice of Cereal and Milk

Cornflakes, Rice Krispies, Fruit Granola,  
Sugarless Crispy Muesli, All-bran or Chocolate Cereal,  
Milk, Whole, Low-fat, Soybean, Non-fat Skim,  
Plain Yoghurt, Low-fat Yoghurt, Fat-free Yoghurt

### Your Choice of Drink

Brewed Regular or Caffeine Free Coffee,  
Ceylon, Earl Grey, Darjeeling, English Breakfast Tea,  
Camomile, Peppermint or Rose hip

## THE HEALTHY SPA BREAKFAST

¥4,200

Available from 7:00 A.M. to 10:00 A.M. Only

### Your Choice of Chilled Juice or Smoothie of the Day

Orange, Pineapple, Grapefruit, Apple, Tomato or  
Smoothie of the Day (Please Ask Our Server for  
Today's Selection)

### Plain or Low-fat Yoghurt

Two Eggs White Omelette, Green Asparagus, Brown Loaf  
Freshly Sliced Avocado  
Spinach, Ricotta Cheese and Walnut Salad  
Served with Japanese Green Tea or Brewed Regular Coffee

## THE INTERCONTINENTAL BREAKFAST

¥4,200

Available 24 hrs

### Your Choice of Chilled Juice or Smoothie of the Day

Orange, Grapefruit, Tomato, Apple, Pineapple or  
Smoothie of the Day (Please Ask Our Server for  
Today's Selection)

### Your Choice of Assorted Bakeries

Served with Butter, Jam, Marmalade and Honey  
Toast (White, Whole Wheat, Muesli, Rye Bread)  
Croissant or Bakery Basket

### Your Choice of Cereal and Milk

Cornflakes, Rice Krispies, Fruit Granola,  
Sugarless Crispy Muesli, All-bran or Chocolate Cereal  
Milk, Whole, Low-fat, Soybean, Non-fat Skim,  
Plain Yoghurt, Low-fat Yoghurt, Fat-free Yoghurt

### Two Eggs Cooked Any Style with Your Choice of Three Side Garnitures

Fried, Plain Omelette, Poached, Scrambled or Boiled

Bacon , Pork Sausages , Chicken Sausages  
Baked Beans, Sautéed Mixed Japanese Mushrooms or  
Sautéed Japanese Tomato

### Your Choice of Drink

Brewed Regular or Caffeine Free Coffee,  
Ceylon, Earl Grey, Darjeeling or English Breakfast Tea,  
Camomile, Peppermint or Rose hip

## TRADITIONAL JAPANESE BREAKFAST

¥4,300

 

Available from 7:00 A.M. to 10:00 A.M. Only

Small side Dish, Sesame Tofu, Grilled fish on the Day,  
Simmered Vegetable, Miso Soup, Rice, Japanese Pickles, Fresh Fruits,  
Served with Brewed Regular Coffee or Japanese Green Tea

### Rice Porridge

  2,060

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

### Deep Fried Tofu

  2,450

With Vegetables in Thick Japanese Sauce

### Wheat Noodle Soup

 3,000

With Prawn Tempura and Egg

### Steamed Plain Japanese Rice

  620

# BREAKFAST A LA CARTE

From 6:00 to 10:00

<b>Freshly Squeezed Juice or Smoothie</b>	¥ 1,815	<b>Two Eggs Cooked Any Style with Your Choice of Three Side Garnitures</b>	¥ 2,200
Juice : Orange, Grapefruit or Tomato Smoothie : Banana, Strawberry or Smoothie of the Day (Please ask our server for today's selection)		Scrambled, Fried, Poached or Boiled	
<b>Chilled Juice</b>	¥ 1,155	Bacon 🥓, Chicken Sausages, Pork Sausages 🥓, Daily Potatoes, Baked Beans, Sautéed Mixed Japanese Mushrooms or Sautéed Japanese Tomato	
Apple, Pineapple, Cranberry			
<b>Swiss Bircher Muesli</b>	¥ 1,820	<b>Three Eggs Omelette</b>	2,500
Grated Fresh Apples, Raisins, Honey and Dried Fruits		Please choose the style.	
<b>Oatmeal Porridge</b>	1,940	- Whole Omelette with Cheese, Ham and Mushroom 🥓	
Served with Honey and Mixed Berry Compote		- White Omelette, Served with Vegetables	
<b>Seasonal Sliced Fruits or Compote (Your Choice of One)</b>	¥ 2,025	- Spanish Omelette with Vegetables	
Assorted Seasonal Fruit, Muskmelon, Banana, Pineapple Grapefruit or Papaya Apple Compote, Pear Compote		<b>Eggs Benedict Your Choice of Eggs Benedict</b>	
<b>Your Choice of Cereal and Milk</b>	1,340	Classic	2,100
Cornflakes, Granola with Dried Fruit, All Bran or Choice of : Milk, Low-fat, Soybean or Almond Milk		Honey Ham 🥓	2,200
<b>Yoghurt</b>	1,100	Spinach	2,200
Plain, Low-fat, Fat-free		Smoked Salmon	2,200
<b>Fruit Yoghurt</b>	1,450	Smoked Turkey	2,200
Plain Yoghurt Served with Seasonal Fruit		<b>Your Choice of Side Meats</b>	
<b>Classic Pancakes</b>	2,100	Ham 🥓	880
Served with Maple Syrup and Mixed Berry Compote		Bacon 🥓	880
<b>Original French Toast</b>	2,100	Pork Sausages 🥓	880
Served with Honey and Mixed Berry Compote		Chicken Sausages	880
<b>Your Choice of Assorted Bakeries</b>		<b>Nourish Bowl</b>	
Available 24 hrs		Grilled Vegetables, Rice, Salad & Yuzu Dressing	
Toast (White, Whole Wheat, Muesli, Rye Bread) Brioche, Croissant, Muffins or Danishes Served with Butter, Jam, Marmalade and Honey		<b>Vegan (Tofu)</b>	2,800
<b>Basket of 5 Pieces</b>	2,000	Chicken 🥓	3,260
<b>Basket of 3 Pieces</b>	1,200	Salmon 🐟	3,260
*Gluten-free Bread are Available on Request. Please Ask Our Server. 🌱		<b>Grilled Tofu from Gunma Prefecture, Avocado, Edamame Salad</b>	2,200

# CHEF'S RECOMMEND

## BURGER COMBO ¥ 4,950

From 10:00 to 23:00

### Cheese Burger with French Fries

175g Domestic Beef Burger, Sesame Bun Cheddar Cheese, Lettuce, Tomato and Pickles

\*Please allow at least 20 minutes of preparation time.

Your Choice of One Beverage Per Combo Included

### Beer

Asahi Super Dry, Sapporo Black Label, Kirin Classic Lager, Suntory Premium Malts

### Wine

Your Choice of House Wine White or Red.

## PIZZA COMBO 5,100

From 10:00 to 23:00

Your Choice of Pizza

### Margarita

Tomato Sauce, Oregano, Basil and Mozzarella

### Prosciutto Rucola

Tomato Sauce, Oregano, Mozzarella, Prosciutto and Rocket

### Quattro Formaggi

Gorgonzola, Taleggio, Parmesan, Mozzarella and Honey

With side dish

### Tomato & Rucola Salad with Kalamata Olives, French Dressing

Your Choice of One Beverage Per Combo Included

### Beer

Asahi Super Dry, Sapporo Black Label, Kirin Classic Lager, Suntory Premium Malts

### Wine

Your Choice of House Wine White or Red.

## TASTE OF ASIAN SET 1 set ¥4,000 / 2 sets ¥7,500

From 10:00 to 21:30



Sushi (Salmon, Tuna)

Wok Squid & Prawn with Coriander

Chicken & Lamb Seekh Kebab

Fried Pork Gyoza, Yuzu Mayonnaise

Thai Style Fried Chicken, Garlic & Lemon

Strawberry Daifuku

## TASTE OF SPAIN SET 1 set ¥3,500 / 2 sets ¥6,500

From 10:00 to 21:30



Serrano Ham on Toasted Ciabatta Bread,

Fresh Tomato & Olive Oil

Sauteed Garlic Prawns, "Ajillo"

Paprika Tiger Mussel, Rouille & Black Mayo

Grilled Octopus and Confit Potato with Sweet Paprika Sauce

Crepe Caramel, Biscotti and Seasonal Citrus

# ALL DAY MENU

From 10:00 to 23:00

## APPETIZERS

<b>Tofu and Avocado Salad</b>	¥ 2,200
Grilled Tofu from Gunma Prefecture, Avocado, Edamame	
<b>Fish &amp; Chips</b>	2,905
Served with Malt Vinegar and Tartar Sauce	
<b>Cheese Platter</b>	3,875
Mimoletto, Brie, Gorgonzola, Forest Cheese Served with Dried Fruits	
<b>Appetizer Plate</b>	 3,150
Selection of Cheese, Smoked Salmon, Chorizo Salami, Olive, Prosciutto	

## SALADS

<b>Seasonal Green Leaf Salad</b>	✓ 2,200
with Choice of French, Japanese, Chinese Thousand Island or Balsamic Dressing	
<b>Salad Caprese</b>	3,025
with Tomato and Mozzarella Cheese	
<b>Caesar Salad</b>	2,550
Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Croutons and Anchovies	
<b>With Grilled chicken</b>	3,050
<b>With Smoked Salmon</b>	3,200
<b>With Boiled Prawns</b>	3,200

## SOUPS

<b>French Onion Gratin Soup</b>	2,035
<b>Pumpkin Potage with Ricotta Cheese</b>	1,815

## PIZZA

<b>Margherita</b>	¥3,355
Tomato Sauce, Dried Oregano, Basil and Mozzarella	
<b>Prosciuttoe Rucola</b>	 3,450
Tomato Sauce, Dried Oregano, Basil and Mozzarella, Prosciutto and Ruket	
<b>Quattro Formaggi</b>	3,650
Gorgonzola, Taleggio, Parmesan, Mozzarella and Honey	

## NOODLES

<b>Pasta Selection</b>	
Spaghetti, Penne or Ravioli	
<b>Classic Bolognese</b>	 3,025
<b>Pesto</b>	2,475
<b>Truffle Cream</b>	 3,025
<b>Tomatoes and Bajil</b>	2,585
<b>Traditional Pad Thai</b>	2,585
Langoustines, Sprats and Lime	

## NOURISH BOWL

Grilled Vegetables, Rice, Salad & Yuzu Dressing	
<b>Vegan (Tofu)</b>	  2,800
<b>Chicken</b>	  3,260
<b>Salmon</b>	  3,260

# ALL DAY MENU

From 10:00 to 23:00

## MAIN COURSES

<b>Deep Fried Jumbo Prawns</b> Served with Tartar Sauce and Mixed Salad	¥4,000
<b>Pan-fried Seabream</b> With Seasonal Vegetables and Tomato Sauce	3,520
<b>Grilled King Salmon Fillet</b> With Lemon	3,630

## FROM THE GRILL

Please allow at least 20 minutes of preparation time.

<b>Grilled New Zealand Beef Striploin (200g)</b>	🍴 7,480
<b>Grilled New Zealand Beef Tenderloin (150g)</b>	🍴 8,360
<b>Chicken Thigh</b> Marinated with Garlic and Rosemary	🍴 3,925
<b>Grilled Lamb Chop</b>	🍴 4,480

\*All meats are halal certified.

\*From the grill are complemented with gravy sauce and your choice of one side dish.

## SIDE DISHES

<b>Seasonal Green Leaf Salad</b>	✓ 1,100
<b>Sautéed Vegetables</b>	✓ 1,030
<b>Sautéed Tomatoes</b>	✓ 1,030
<b>Mashed Potatoes or French Fries</b>	✓ 1030
<b>Steamed Plain Japanese Rice</b>	🍴✓ 620

## SANDWICHES AND BURGERS

<b>Club Sandwich</b> Chicken Thigh, Omelette, Bacon, Tomato and Lettuce	🍴🍴 ¥ 3,300
<b>Assorted Sandwich</b> Smoked Salmon, Ham, Cheese, Cucumber, Tomato and Lettuce	🍴 2,970

\*All sandwiches are complemented with potato chips.

<b>Cheese Burger</b> 175g Domestic Beef Burger, Sesame Bun, Cheddar Cheese, Lettuce, Tomato and Pickles	3,575
Please allow at least 20 minutes of preparation time.	

<b>Add Bacon</b>	🍴 380
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<b>Salmon Burger</b> Grilled Marinated Salmon, Sesame Bun, Mozzarella Cheese, Lemon Mayonaise, Lettuce and Tomato	3,685
Please allow at least 20 minutes of preparation time.	

\*All burgers are complemented with French Fries, tomato ketchup and mustard.  
Please ask our server for any additional condiments.

## RICE AND CURRIES

<b>Beef and Vegetable Curry</b> Japanese Style	🍴🍴 3,500
<b>Chicken Murgh Makhani</b> Butter Chicken Curry	🍴 3,630

<b>Vegetable Curry</b>	✓ 3,145
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\*Curries are served with home made naan or rice and pickles.

<b>Rice Porridge</b> Chinese Style (Boiled Chicken, Dried Shrimps, Ginger and Coriander) Or Japanese Style (One Soft-boiled Egg, Dried Sour Plum and Japanese Pickles)	🍴🍴 2,060
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# ALL DAY MENU

From 10:00 to 23:00

## JAPANESE SPECIALITIES

<b>Tonkatsu</b> Pan Fried Pork Loin, Rice, Miso Soup and Japanese Pickles	🍷 ¥ 4,070
<b>Grilled Fish</b> Grilled Fish, Rice and Miso Soup	4,300
<b>Oyako-Don(Chicken and Eggs on Rice)</b> With Miso Soup, Japanese Pickles	3,300
<b>Steaj-ju(Japanese Beef Steak on Rice)</b> With Miso Soup, Japanese Pickles	5,830
<b>Tempura Udon or Soba (Hot or Cold)</b> Batter Fried Shrimp and Seasonal Vegetable	2,970
<b>Deep-fried Chicken</b> With French Fries	2,420
<b>Miso Marinated Grilled Fish</b> Grilled Fish, Rice and Miso Soup	4,510

## VEGETARIAN AND VEGAN DISHES

<b>Mediterranean Chickpea Salad</b>	🌿 2,180
<b>Roasted Vegetable and Fried Rice</b>	🌿 2,860
<b>Tofu-Katsu-Don(Fried Tofu on Rice)</b> With Miso Soup, Japanese Pickles Egg are used if you cannot eat Eggs Please let us Know when you order.	✓ 3,520
<b>Vegan Meat Tandoori</b>	🌿 2,420



## DESSERT

<b>Assorted Fruits</b>	¥ 2,750
<b>Almond Tart, Chantilly Cream and Crème Angles</b>	1,350
<b>Crème Caramel Pudding, Biscotti and seasonal Citrus</b>	1,350
<b>Black Berry Meringue pavlova, Red fruit with Coulis</b>	1,350
<b>Chocolate Mousse, Crumble Cacao and Chocolate Crocanti</b>	1,350
<b>Seasonal Fruits Panna Cotta White Chocolate Crocanti</b>	1,350
<b>Strawberry Daifuku</b>	Order by Piece 500
<b>Ice Cream</b> Vanilla, Rum Raisin & Macadamia Nut, Green Tea	850
<b>Chocolate Plate</b>	1,650



## 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. ¥

<b>Smiley Pumpkin Soup</b>	1,090
<b>Crispy Fish Finger</b> With French Fries	2,300
<b>Mini Beef Burger</b> With French Fries	2,370
<b>Crème Caramel Pudding, Biscotti and seasonal Citrus</b>	1,350

# LATE NIGHT MENU

From 23:00 to 6:00

## APPETIZER

Grilled Tofu from Gunma Prefecture,  
Avocado, Edamame Salad ¥ 2,200

Fish & Chips 2,905  
Served with Malt Vinegar and Tartar Sauce

Appetizer Plate 🍴 3,150  
Selection of Cheese, Smoked Salmon, Chorizo Salami,  
Olive, Prosciutto

## SALADS

Seasonal Green Leaf Salad ✓ 2,200  
with Choice of French, Japanese, Chinese  
Thousand Island or Balsamic Dressing

Caesar Salad 2,550  
Romaine Lettuce, Caesar Dressing, Parmesan Cheese,  
Croutons and Anchovies

## PASTA

Pasta Selection  
Spaghetti, Penne or Ravioli

Classic Bolognese 🍴 3,025  
Pesto 2,475  
Truffle Cream 🍴 3,025  
Tomatoes and Bajil ✓ 2,585

## SANDWICHES AND BURGERS

Club Sandwich 🍷 🍴 3,300  
Chicken Thigh, Omelette, Bacon, Tomato and Lettuce  
\*Sandwiches is complemented with potato chips

Cheese Burger  
175g Domestic Beef Burger, Sesame Bun, Cheddar Cheese  
Lettuce, Tomato and Pickle  
Please allow at least 20 minutes of preparation time.

Add Bacon 🍴 380  
Burger are Complemented with French Fries  
Tomato Ketchup and Mustard  
Please ask our server for any additional Condiments

## JAPANESE SPECIALITIES

Tonkatsu 🍴 4,070  
Pan Fried Pork Loin, Rice, Miso Soup  
and Japanese Pickles

Grilled Fish 4,300  
Grilled Fish, Rice and Miso Soup

## MAIN COURSES

Grilled New Zealand Beef Tenderloin (150g) 🍷 ¥8,360  
Complemented with Your Choice of Daily Vegetables,  
Daily Potatoes or Steamed Rice  
Please allow at least 20 minutes of preparation time

Pan-fried Seabream 3,520  
With Seasonal Vegetables and Tomato Sauce

Beef and Vegetable Curry 🍴 🍷 3,500  
Japanese Style

Rice Porridge 🍴 🍷 2,060  
Chinese Style  
(Boiled Chicken, Dried Shrimps, Ginger and Coriander)  
Or  
Japanese Style  
(One Soft-boiled Egg, Dried Sour Plum and Japanese Pickles)

Wheat Noodle Soup 🍴 2,420  
With Prawn Tempura and Egg

Seasonal Ramen Chinese Noodles 🍴 2200

## NOURISH BOWL

Grilled Vegetables, Rice, Salad & Yuzu Dressing

Vegan (Tofu) 🌿 2,800  
Chicken 🍴 3,260  
Salmon 🍴 3,260

## DESSERT

Assorted Fruits 2,750

Almond Tart, Chantilly Cream and  
Crème Angles 1,350

Crème Caramel Pudding, Biscotti and  
seasonal Citrus 1,350

Black Berry Meringue pavlova,  
Red fruit with Coulis 1,350

Chocolate Mousse, Crumble Cacao and  
Chocolate Crocanti 1,350

Seasonal Fruits Panna Cotta  
White Chocolate Crocanti 1,350

Strawberry Daifuku Order by Piece 500

Ice Cream 850  
Vanilla, Rum Raisin & Macadamia Nut, Green Tea

Chocolate Plate 1,650

# SELECTED RESTAURANT MENU

## THE STEAKHOUSE MENU THE STEAKHOUSE

Available from 10:00 to 21:00 Only  
Please allow at least 20 minutes of preparation time.

**The Steakhouse Burger** ¥3,900  
With Fried Potato  
New Zealand Beef Patty, Cheddar, Lettuce, Tomato,  
Pickled Cucumber and Steakhouse Sauce

**Pork Ribs**  3,700  
Canadian Pork Ribs, BBQ Sauce, Fried Potato

**Meatballs and Mashed Potato**  3,700

**Baked Cheese Cake**  2,100  
Strawberry Jam and Chantilly

## SUSHI KENZAN



From 11:30 to 14:00 17:00 to 21:30   
Please allow at least 20 minutes of preparation time.

**Superior Nigiri Sushi** ¥7,150  
10 Types of Nigiri Sushi and 6 Pieces of Rolled Sushi

**Chirashisushi** 6,160  
Bowl of Rice Topped with Seafood

\*Served with Miso Soup and Green Tea.

# BEVERAGES

## SOFT DRINKS

Coca-cola	¥1,200
Coca-cola Zero	1,200
Ginger Ale	1,200
Perrier (Sparkling Water)	330ml 1,200
S.Pellegrino (Sparkling Water)	500ml 1,200
Tonic Water	1,200
Evian (Still Water)	750ml 1,500
Glass of Milk	880
Whole / Low-fat / Non-fat Skimmed Milk / Soybean	
Milk Shake	1,200

## JUICE

Freshly Squeezed Juice or Smoothie	1,815
Juice : Orange / Grapefruit / Tomato	
Smoothie : Banana / Strawberry / Smoothie of the Day (Please ask our server for today's selection)	
Chilled Juice	1,155
Pineapple / Apple / Cranberry	

## COFFEE & TEA

Pot of Coffee	2,000
Iced Coffee	1,650
Pot of Decaffeinated Coffee	2,000
Café Au Lait	2,000
Caffè Latte	2,000
Cappuccino	2,000
Espresso	2,000
Tea	1,800
English Breakfast / Darjeeling / Earl Grey / Ceylon Orange Pekoe	
Herb Tea	1,800
Camomille / Peppermint / Rosehip & Hibiscus	
Japanese Green Tea (Hot or Iced)	1,800
Chocolate (Hot or Iced)	1,800

## BEER

InterContinental Craft Beer	¥1,540
Suntory The Premium Malts	1,540
Asahi Super Dry	1,540
Sapporo Black Label	1,540
Corona Extra	1,540
Heineken	1,540

## SAKE

	180ml
Dassai 39 Junmai Daiginjo	3,800

## SHOCHU SPIRITS

	100ml
Barley Hakata No Hana 3y.o.	1,500
Rice Oni-taoshi	1,500
Sweet Potato Satsuma-kurogodai	1,500

## WHISKY

	45ml	350ml	Bottle
Jack Daniel's Black	2,400	16,445	31,625
Chivas Regal 12y.o.	2,400	16,445	31,625
Suntory Hibiki	5,060	33,000	66,000
Blender's Choice			

## PLUM LIQUEUR

	60ml
Plum Liqueur Matured in the Toasted Cask in Yamazaki	2,530

## GIN

	45ml
Bombay Sapphire	1,950
Komasa Gin Sakurajima Komikan (Kagoshima)	2,300

## VODKA

	45ml
Absolut	1,940
Okuhida Vodka (Gifu)	2,180

# WINE LIST

CHAMPAGNE				RED WINES			
	Full Bottle	1/2 Bottle	Glass		Full Bottle	1/2 Bottle	Glass
<b>BRUT</b>							
Moët & Chandon Moët Impérial Brut	¥16,000	¥9,460	¥3,080	Clarendelle Rouge Bordeaux (France)	¥10,900	¥5,810	¥2,200
Bollinger Special Cuvée Brut	26,620	14,520	—	Au Bon Climat Santa Barbara County Pinot Noir (U.S.A.)	17,000	—	2,700
Ruinart Blanc de Blancs Brut	32,670	—	—	Cannonball Merlot (U.S.A.)	12,500	—	2,450
Dom Pérignon Vintage Brut	56,870	—	—	Spellbound Cabernet Sauvignon (U.S.A.)	12,500	—	2,500
<b>ROSÉ</b>							
Moët & Chandon Rosé Impérial Brut	21,780	—	—	Shaw & Smith Adelaide Hills Shiraz (Australia)	15,730	—	—
Billecart Salmon Brut Rose	35,200	18,150	—	Chateau Mercian Mariko Vinyard Merlot (Japan)	17,600	—	—
<b>WHITE WINES</b>							
Clos Henri Petit Clos Sauvignon Blanc (New Zealand)	10,900	—	2,200	Domaine Bouchard Pere et Fils Montheilie Rouge (France)	19,800	10,450	—
Dopff Au Moulin Gewurztraminer Terres Épicées (France)	10,900	—	2,200	Chateau Croizet-Bages (France)	26,400	—	—
Francis Ford Coppola Winery Diamond Collection Chardonnay (U.S.A.)	12,100	—	2,450	Kenzo Estate Rindo (U.S.A.)	44,770	24,200	—
Chateau Ste Michelle Columbia Valley Sauvignon Blanc (U.S.A.)	12,100	—	2,450				
Weingut Tesch Löhrrer Berg Riesling Troocken (Germany)	13,310	—	—				
Henri Bourgeois Sancerre Les Baronnes (France)	16,940	7,865	—				
Domaine Servin Chablis Premier Cru Vaillons (France)	29,040	14,520	—				
Kenzo Estate Asatsuyu (U.S.A.)	33,880	18,150	—				