



IN-ROOM DINING MENU

IN-ROOM DINING MENU

IN ROOM DINING

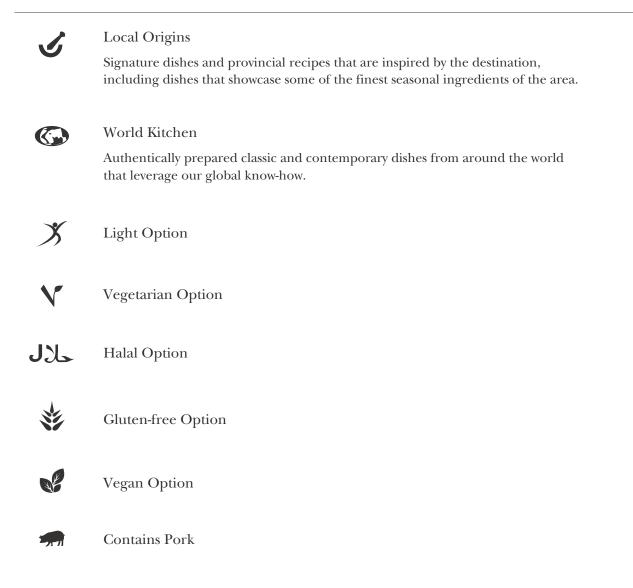
Please dial the in room dining button on your room telephone to place your order.

*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.

$\rm K\, E\, Y$



Available from 6:00 to 10:00

TAKE AWAY BREAKFAST

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

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

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

₩¥3,350

¥3,350

¥4,200

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✗<</th>

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	🦟 ک	2,060
Japanese Style (One Soft-boiled Egg, Dried Sour		
Plum and Japanese Pickles)		
Or		
Chinese Style (Boiled Chicken, Dried Shrimps,		
Ginger and Coriander)		
0 ,		
Deep Fried Tofu	ふく	2,450
With Vegetables in Thick Japanese Sauce		
that togetables in ThickJapanese Sauce		
Wheat Noodle Soup	3	3,000
With Prawn Tempura and Egg		5,000
with Frawn Tempura and Egg		
Steamed Plain Jananese Dies	<u>ک</u> ۷	620
Steamed Plain Japanese Rice		020

BREAKFAST A LA CARTE

Available from 6:00 to 10:00

Freshly Squeezed Juice or Smoothie Juice : Orange, Grapefruit or Tomato Smoothie : Banana, Strawberry or Smoothie of the Day (I our server for today's selection)	″¥1,815 Please ask	Two Eggs Cooked Any Style with Your Choice of Three Side Garnitu Omelette, Scrambled, Fried, Poached or Boiled		¥ 2,200
Chilled Juice N Apple, Pineapple, Cranberry	,	Bacon 🐜, Chicken Sausages, Pork Sausages 🐜, Dail Baked Beans, Sautéed Mixed Japanese Mushrooms or Sautéed Japanese Tomato	ly Potate	oes,
Swiss Bircher Muesli V Grated Fresh Apples, Raisins, Honey and Dried Fruits	1,820	Three Eggs Omelette		2,500
Oatmeal Porridge Served with Honey and Mixed Berry Compote	1,940	Please choose the style. - Whole Omelette with Cheese, Ham and Mushroom - White Omelette, Served with Vegetables	n я	
Seasonal Sliced Fruits or Compote (Your Choice of One)	2,025	- Spanish Omelette with Vegetables		
Assorted Seasonal Fruit, Muskmelon, Banana, Pineapple Grapefruit or Papaya Apple Compote, Pear Compote		Eggs Benedict Your Choice of Eggs Benedict		
Your Choice of Cereal and Milk Cornflakes, Granola with Dried Fruit, All Bran or Choice of : Milk, Low-fat, Non-fat Skim, Soybean or Almo	1,340 nd Milk	Classic Honey Ham Spinach Smoked Salmon		2,100 2,200 2,200 2,200
Yoghurt Plain, Low-fat, Fat-free	1,100	Smoked Turkey Your Choice of Side Meats		2,200
Fruit Yoghurt Plain Yoghurt Served with Seasonal Fruit	1,450	Ham Bacon Pork Sausages	*	880 880 880
Classic Pancakes Served with Maple Syrup and Mixed Berry Compote	2,100	Chicken Sausages Nourish Bowl		880
Original French Toast Served with Honey and Mixed Berry Compote	2,100	Grilled Vegetables, Rice, Salad & Yuzu Dressing		
Your Choice of Assorted Bakeries		Vegan (Tofu) Chicken Salmon	\$ 8 \$ ₹	2,800 3,260 3,260
Available 24 hrs		Grilled Tofu from Gunma Prefecture,		2,200
Toast (White, Whole Wheat, Muesli, Rye Bread) Brioche, Croissant, Muffins or Danishes Served with Butter, Jam, Marmalade and Honey		Avocado, Edamame Salad		
Basket of 5 Pieces Basket of 3 Pieces *Gluten-free Bread are Available on Request. Please Ask Our Server. 👹	2,000 1,200			

FROM ATRIUM LOUNGE

Available from 10:00 to 21:30

Indulge in our new 'Marketplace' concept, featuring a curated selection of global cuisines. Enjoy the finest flavours from our hotel's culinary team, delivered straight to your room for a seamless and delightful dining experien.

> Tomato Burrata Salad, Pesto Sauce, Kalamata Olives V ¥1,300

Wok Squid & Prawn with Coriander ¥ 1,400



Tuna Tataki "Tiradito" with Coconut and Fresh Citrus Sauce ¥1,300



Andalusian Style Fried Calamari, Togarashi & Garlic Mayo 900

Guacamole Topped with "Pico de Gallo" Sauce and Totopos V¥1,300 Homemade Eco Pork Sausage's, Mash Potato, Fried Sishito Peppers & Demi Glace # ¥1,300





Chicken Tikka Tandoor Grilled Chicken Marinated with Spices and Yogurt 2 Pieces ¥ 500



Paprika Tiger Mussel,

Rouille & Black Mayo

Order by Piece ± 350

Serrano Ham on Toasted Ciabatta Bread, Fresh Tomato & Olive Oil Order by Piece ¥800 🖛

Fried Pork Gyoza with Yuzu Mayo @ 3 Pieces ¥ 500



Grilled Octopus and Confit Potato with Sweet Paprika Sauce ¥1,300



Tandoori Platter (Chicken, Shrimp, Lamb Seekh Kebab) ¥1,300

CHEF'S RECOMMEND

BURGER COMBO

¥ 4,950

Available 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

Available from 10:00 to 23:00

Your Choice of Pizza

Margherita Tomato Sauce, Oregano, Basil and Mozzarella

Prosciutto e Rucola *m* 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 SET1 set ¥4,000 / 2 sets ¥7,500

Available 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

Available 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 Creme Caramel, Biscotti and Seasonal Citrus

ALL DAY MENU

Available from 10:00 to 23:00

APPETIZERS	
AFFEIIZERS	

Tofu and Avocado Salad Grilled Tofu from Gunma Prefecture, Avocado, Edama		₹2,200
Fish & Chips Served with Malt Vinegar and Tartar Sauce		2,905
Cheese Platter Mimoletto, Brie, Gorgonzola, Forest Cheese Served wuth Dried Fruits		3,875
Appetizer Plate Selection of Cheese, Smoked Salmon, Chorizo Salami, Olive, Prosciutto	9	3,150
SALADS		
Seasonal Green Leaf Salad with Choice of French, Japanese, Chinese Thousand Island or Balsamic Dressing	۷	2,200
Salad Caprese with Tomato and Mozzarella Cheese		3,025
Caesar Salad Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Croutons and Anchovies		2,550
With Grilled chicken With Smoked Salmon With Boiled Prawns		3,050 3,200 3,200
SOUPS		

French Onion Gratin Soup	2,035
Pumpkin Potage with Ricotta Cheese	1,815

PIZZA Margherita Tomato Sauce, Dried Oregano, Basil and Mozzarella Prosciutto e Rucola

Tomato Sauce, Dried Oregano, Basil and Mozzarella, Prosciutto and Rocket Quattro Formaggi 3,650

G

¥3,355

3,450

-

Quattro Formaggi3,65Gorgonzola, Taleggio, Parmesan, Mozzarella and Honey

NOODLES

Pasta Selection Spaghetti, Penne or Ravioli

Classic Bolognaise Tomatoes and Basil	-	3,025 2,585
Traditional Pad Thai Langoustines, Sprats and Lime		2,585

NOURISH BOWL

Grilled Vegetables, Rice, Salad & Yuzu Dressing

Vegan (Tofu)	* 4	2,800
Chicken	🔅 🛲	3,260
Salmon	i 🛲	3,260

ALL DAY MENU

Available from 10:00 to 23:00

MAIN COURSES

SANDWICHES AND BURGERS

Deep Fried Jumbo Prawns Served with Tartar Sauce and Mixed Salad		¥4,000	Club Sandwich Chicken Thigh, Omelette, Bacon, Tomato and Lett		¥ 3,300
Grilled King Salmon Fillet		3,630	*Sandwiches are complemented with potato chips.		
Marinated with Garlic and Rosemary			Cheese Burger		3,575
	o ·	000	175g Domestic Beef Burger, Sesame Bun,		
Lamb Seekh Kebab Available from 10:00 to 21:30	2 piece	900	Cheddar Cheese, Lettuce, Tomato and Pickles		
Available from 10:00 to 21:50			Please allow at least 20 minutes of preparation time	•	
			Add Bacon	-	380
FROM THE GRILL			Please allow at least 20 minutes of preparation time		
Please allow at least 20 minutes of preparation tim	e.		* All become one consultant and devide France bride		
Grilled New Zealand Beef	٦۲٢	7,480	*All burgers are complemented with French Fries, tomato ketchup and mustard.		
Striploin (200g)	0705	7,100	Please ask our server for any additional condiment	ts.	
1 (0)			,		
Grilled New Zealand Beef	حلال	8,360			
Tenderloin (150g)			RICE AND CURRIES		
Chicken Thigh	JYZ	3,925	Beef and Vegetable Curry Japanese Style	ં 🦛	3,500
*All meats are halal certified.			Chicken Murgh Makhani	G	3,630
*From the grill are complemented			Butter Chicken Curry		0,000
with gravy sauce and your choice of one side dish.					
			Vegetable Curry	Y	3,145
SIDE DISHES			*Curries are served with home made naan or rice as	nd pickl	les.
Seasonal Green Leaf Salad	v	1,100			
Sautéed Vegetables	v	1,030			
	,	-			
Mashed Potatoes or French Fries	V	1,030			
Steamed Plain Japanese Rice	<u>ک</u> ۲	620			

ALL DAY MENU

Available from 10:00 to 23:00

JAPANESE SPECIALITIES

Tonkatsu Pan Fried Pork Loin, Rice, Miso Soup and Japanese Pickles	M	4,070
Oyako-Don(Chicken and Eggs on Rice) With Miso Soup, Japanese Pickles		3,300
Steaj-ju(Japanese Beef Steak on Rice) With Miso Soup, Japanese Pickles		5,830
Tempura Udon (Hot or Cold) Batter Fried Shrimp and Seasonal Vegetable		2,970
Deep-fried Chicken With French Fries		2,420
VEGETARIAN AND VEGAN DISHES		
Roasted Vegetable and Fried Rice	Ş	2,860
Tofu-Katsu-Don (Fried Tofu on Rice) With Miso Soup, Japanese Pickles Egg are used if you cannnot eat Eggs Please let us Know when you order.	v	3,520
DESSERT		
Assorted Fruits	¥	2,750
Almond Tart, Chantilly Cream and Crème Angles		1,350





KIDS MENU

3

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.

Smiley Pumpkin Soup	¥1,000
Crispy Fish Finger With French Fries	1,900
Rigatoni Carbonara With Bacon and Mushroom	• 1,500
Spaghetti Bolognese	1,500
Chicken Nuggets & French Fries	1,400
Mini Beef Burger With French Fries	1,900
Crème Caramel Pudding, Biscotti and seasonal Citrus	1,350

LATE NIGHT MENU

Available from 23:00 to 6:00

APPETIZER

and Japanese Pickles

Grilled Tofu from Gunma Prefecture, Avocado, Edamame Salad	¥2,200
Fish & Chips Served with Malt Vinegar and Tartar Sauce	2,905
Appetizer Plate Selection of Cheese, Smoked Salmon, Chorizo Salami, Olive, Prosciutto	3,150
SALADS	
Seasonal Green Leaf Salad V with Choice of French, Japanese, Chinese Thousand Island or Balsamic Dressing	2,200
Caesar Salad Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Croutons and Anchovies	2,550
PASTA	
Pasta Selection Spaghetti, Penne or Ravioli	
Classic Bolognaise Tomatoes and Basil V	3,025 2,585
SANDWICHES AND BURGERS	
Club Sandwich 🐼 🦛 Chicken Thigh, Omelette, Bacon, Tomato and Lettuce *Sandwiches is complemented with potato chips	3,300
Cheese Burger 175g Domestic Beef Burger, Sesame Bun, Cheddar Chees Lettuce, Tomato and Pickle Please allow at least 20 minutes of preparation time.	e
Add Bacon Surger are Complemented with French Fries Tomato Ketchup and Mustard Please ask our server for any additional Condiments	380
JAPANESE SPECIALITIES	Ś
Tonkatsu 🖷 Pan Fried Pork Loin, Rice, Miso Soup and Japanese Pickles	4,070

MAIN COURSES

Grilled New Zealand Beef Tenderloin (150g) Complemented with Your Choice of Daily Vegetable Daily Potatoes or Steamed Rice Please allow at least 20 minutes of preparation time		¥8,360
Beef and Vegetable Curry Japanese Style	ડ 🦏	3,500
Wheat Noodle Soup With Prawn Tempura and Egg	3	2,420
Seasonal Ramen Chinese Noodles	9 71	2200
NOURISH BOWL		
Grilled Vegetables, Rice, Salad & Yuzu Dressing		
Vegan (Tofu) Chicken Salmon	🔅 🛲	2,800 3,260 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
Strawberry Daifuku Order by	Piece	500
Ice Cream Vanilla, Rum Raisin & Macadamia Nut, Green Tea		850
Chocolate Plate		1,650

SELECTED RESTAURANT MENU

SUSHI KENZAN	T TL IL A
Available from 11:30 to 14:00 Please allow at least 20 minute	
Superior Nigiri Sushi 10 Types of Nigiri Sushi and 6 Piece	¥7,150 es of Rolled Sushi
Chirashisushi Bowl of Rice Topped with Seafood	6,160

 $\ensuremath{^*\!Served}$ with Miso Soup and Green Tea.

BEVERAGES

SOFT DRINKS

Coca-cola	¥	1,150	
Coca-cola Zero		1,150	
Ginger Ale		1,150	
Perrier (Sparkling Water)	330ml	1,150	
S.Pellegrino (Sparkling Water)	500ml	1,150	
Tonic Water		1,150	
Evian (Still Water)	750ml	1,450	
Glass of Milk		850	
Whole / Low-fat / Non-fat Skimmed Milk / Soybean			
Milk Shake		1,150	

JUICE

Freshly Squeezed Juice or Smoothie		
Juice : Orange / Grapefruit / Tomato		
Smoothie : Banana / Strawberry / Smoothie of the Day (Please ask our server for today's selection)		
Chilled Juice	1,150	
Pineapple / Apple / Cranberry		

COFFEE & TEA

Pot of Coffee	1,950	
Iced Coffee	1,600	
Pot of Decaffeinated Coffee	1,950	
Café Au Lait	1,950	
Caffè Latte	1,950	
Cappuccino	1,950	
Espresso	1,950	
Tea	1,750	
English Breakfast / Darjeeling / Earl Grey /		
Ceylon Orange Pekoe		
Herb Tea	1,750	
Camomille / Peppermint / Rosehip & Hibiscus		
Japanese Green Tea (Hot or Iced)		
Chocolate (Hot or Iced)	1,750	

BEER

InterContinental Craft Bee	r		¥1,550	
Suntory The Premium Malts				
Asahi Super Dry			1,550	
Sapporo Black Label			1,550	
Corona Extra			1,550	
Heineken			1,550	
SAKE			180ml	
Dassai 39 Junmai Daiginjo			3,650	
SHOCHU SPIRITS				
Barley Hakata No Hana 3y	.0.		1,450	
Rice Oni-taoshi			1,450	
Sweet Potato Satsuma-kuro	godai		1,450	
WHISKY	45ml	350ml	Bottle	
Jack Daniel's Black	2,300	15,750	30,270	
Chivas Regal 12y.o.	2,300	15,750	30,270	
Suntory Hibiki	4,850	31,580	63,160	
Blender's Choice				
DI IIM I IOIIFIID			<u> </u>	
PLUM LIQUEUR			60ml	
Plum Liqueur Matured	1.		2,430	
in the Toasted Cask in Yamazaki				
GIN			45ml	
Bombay Sapphire	1,870			
Komasa Gin Sakurajima Komikan			2,210	
(Kagoshima)				
VODKA			45ml	
Absolut			1,860	
Okuhida Vodka (Gifu)			2,090	

WINE LIST

CHAMPAGNE	Full Bottle	1/2 Bottle	Glass	RED WINES	Full Bottle	1/2 Bottle	Glass
BRUT							
Moët & Chandon Moët Impérial Brut	¥15,820	¥ 9,350 ¥	¥ 3,050	Clarendelle Rouge Bordeaux (France)	¥ 10,780	¥ 5,750	¥2,180
Bollinger Special Cuvée Brut	26,310	14,350	_	Au Bon Climat Santa Barbara County Pinot Noir (U.S.A.)	16,800	_	2,670
Ruinart Blanc de Blancs Brut	32,290	_	_	Cannonball Merlot (U.S.A.)	12,360	_	2,430
Dom Pérignon Vintage Brut	56,200	_	_	Spellbound	12,360	_	2,480
ROSÉ				Cabernet Sauvignon (U.S.A.)			
Moët & Chandon Rosé Impérial Brut	21,530	_	_	Shaw & Smith Adelaide Hils Shiraz (Australia)	15,730	_	_
Billecart Salmon Brut Rose	34,790	17,940	_	Chateau Mercian Mariko Vinyard Merlot (Japan)	17,400	_	_
WHITE WINES					10 570	10.220	
Clos Henri Petit Clos Sauvignon Blanc (New Zealand)	10,780	_	2,180	Domaine Bouchard Pere et Fils Monthelie Rouge (France)	-	10,330	
Dopff Au Moulin Gewurztraminer Terres	10,780	_	2,180	Chateau Croizet-Bages (France)	26,090	_	_
Épicées (France)				Kenzo Estate Rindo (U.S.A.)	44,240	23,920	—
Francis Ford Coppola Winery Diamond Collection Chardonnay (U.S	11,960 S.A.)	_	2,430	Kiido (0.5.A.)			
Chateau Ste Michelle Columbia Valley Sauvignon Blanc (U.S.A.)	11,960	—	2,430				
Weingut Tesch Löhrer Berg Riesling Trocken (Germany)	13,160	_	_				
Henri Bourgeois Sancerre Les Baronnes (France)	16,740	7,780	_				
Domaine Servin Chablis Premier Cru Vaillons (France)	28,700	14,350					

Kenzo Estate 33,480 17,940 Asatsuyu (U.S.A.)