



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



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

Available from 6:00 to 10:00

TAKE AWAY BREAKFAST

₹3,350

THE INTERCONTINENTAL BREAKFAST ¥4,200

Available 24 hrs (It requires 24 hrs advance notice)

Available 24 hrs

Assorted Bakeries Banana Fruit Yoghurt

Cup Fruit Salad

Bottle of Orange Juice Bottle of Mineral Water

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)

CONTINENTAL BREAKFAST

¥3,350

Available 24 hrs

Your Choice of Assorted Bakeries Served with Butter Jam, Marmalade ar

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

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 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 Assorted Bakeries

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

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 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 or English Breakfast Tea, Camomile, Peppermint or Rose hip

Your Choice of Drink

Brewed Regular or Caffeine Free Coffee, Ceylon, Earl Grey, Darjeeling, 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

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

THE HEALTHY SPA BREAKFAST

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

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)

Rice Porridge

♂ ≈ 2,060

Japanese Style (One Soft-boiled Egg, Dried Sour Plum and Japanese Pickles)

Or

¥4,200

Chinese Style (Boiled Chicken, Dried Shrimps, Ginger and Coriander)

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

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

٧٧ ₆₂₀

BREAKFAST A LA CARTE

Available from 6:00 to 10:00

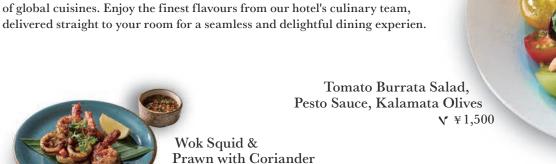
Freshly Squeezed Juice or Smoothie V ¥1,815 uice: Orange, Grapefruit or Tomato moothie: Banana, Strawberry or Smoothie of the Day (Please ask ur server for today's selection)		Two Eggs Cooked Any Style ¥ 2,200 with Your Choice of Three Side Garnitures Omelette, Scrambled, Fried, Poached or Boiled			
Chilled Juice V 1,155 Apple, Pineapple, Cranberry		Bacon , Chicken Sausages, Pork Sausages , Daily Potatoes, Baked Beans, Sautéed Mixed Japanese Mushrooms or Sautéed Japanese Tomato			
Swiss Bircher Muesli Grated Fresh Apples, Raisins, Honey and Dried Fruits	٧	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	Ť	
Seasonal Sliced Fruits or Compote (Your Choice of One)	٧	2,025	- Spanish Omelette with Vegetables		
Assorted Seasonal Fruit, Muskmelon, Banana, Pineapp Grapefruit or Papaya Apple Compote, Pear Compote	le		Eggs Benedict Your Choice of Eggs Benedict		
rr			Classic		2,100
Your Choice of Cereal and Milk		1,340	Honey Ham	ł	2,200
Cornflakes, Granola with Dried Fruit, All Bran or			Spinach		2,200
Choice of : Milk, Low-fat, Non-fat Skim, Soybean or Alı	non		Smoked Salmon Smoked Turkey		2,200 2,200
Yoghurt		1,100			
Plain, Low-fat, Fat-free			Your Choice of Side Meats		
Fruit Yoghurt		1,450	Ham	ŧ	880
Plain Yoghurt Served with Seasonal Fruit			Bacon	ł	880
			Pork Sausages	ł	880
Classic Pancakes		2,100	Chicken Sausages		880
Served with Maple Syrup and Mixed Berry Compote					
			Nourish Bowl		
Original French Toast		2,100	Grilled Vegetables, Rice, Salad & Yuzu Dressing		
Served with Honey and Mixed Berry Compote				_	
Your Choice of Assorted Bakeries			Vegan (Tofu) Chicken Salmon	7	2,800 3,260 3,260
Available 24 hrs					
Toast (White, Whole Wheat, Muesli, Rye Bread) Brioche, Croissant, Muffins or Danishes Served with Butter, Jam, Marmalade and Honey			Grilled Tofu from Gunma Prefecture, Avocado, Edamame Salad		2,200
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,

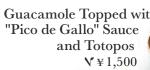
¥1.610





Tuna Tataki "Tiradito" with Coconut and Fresh Citrus Sauce ¥1,500







Homemade Eco Pork Sausage's, Mash Potato, Fried Sishito Peppers & Demi Glace ₩¥1,500





Serrano Ham on Toasted Ciabatta Bread, Fresh Tomato & Olive Oil

Order by Piece ¥920 🖛







Fried Pork Gyoza with Yuzu Mayo 3 Pieces ¥ 527









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 🦡

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

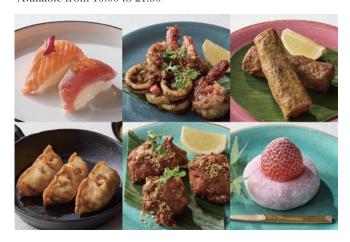
Asahi Super Dry, Sapporo Black Label, Kirin Classic Lager, Suntory Premium Malts

Wine

Your Choice of House Wine White or Red.

TASTE OF ASIAN SET $1 \sec \frac{3}{2} 4,600 / 2 \sec \frac{3}{2} 8,700$

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 $1 \sec \frac{3}{2} 4,030 / 2 \sec \frac{3}{2} 7,560$

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	PIZZA
Tofu and Avocado Salad § 2,20 Grilled Tofu from Gunma Prefecture, Avocado, Edamame	Margherita ¥3,355 Tomato Sauce, Dried Oregano, Basil and Mozzarella
Fish & Chips 2,90 Served with Malt Vinegar and Tartar Sauce	Prosciutto e Rucola Tomato Sauce, Dried Oregano, Basil and Mozzarella, Prosciutto and Rocket
Cheese Platter 3,8' Mimoletto, Brie, Gorgonzola, Forest Cheese Served wuth Dried Fruits	
Appetizer Plate Selection of Cheese, Smoked Salmon, Chorizo Salami, Olive, Prosciutto	NOODLES Pasta Selection Spaghetti, Penne or Ravioli
SALADS	Classic Bolognaise 3,025
Seasonal Green Leaf Salad V 2,20 with Choice of French, Japanese, Chinese Thousand Island or Balsamic Dressing	
Salad Caprese 3,02 with Tomato and Mozzarella Cheese	Langoustines, Sprats and Lime
Caesar Salad 2,55	NOURISH BOWL
Romaine Lettuce, Caesar Dressing, Parmesan Cheese,	Grilled Vegetables, Rice, Salad & Yuzu Dressing
With Grilled chicken 3,08 With Smoked Salmon 3,20 With Boiled Prawns 3,20	00 Salmon \$\\$ \\$ 3,260
SOUPS	
French Onion Gratin Soup Pumpkin Potage with Ricotta Cheese 2,03 1,8	

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 Le	ttuce	¥ 3,300	
Grilled King Salmon Fillet		3,630	*Sandwiches are complemented with potato chips	·.		
With Lemon Marinated with Garlic and Rosemary			Cheese Burger		3,575	
Lamb Seekh Kebab Available from 10:00 to 21:30	2 piece	1,040	175g Domestic Beef Burger, Sesame Bun, Cheddar Cheese, Lettuce, Tomato and Pickles Please allow at least 20 minutes of preparation tim	ıe.		
			Add Bacon	*	380	
FROM THE GRILL			Please allow at least 20 minutes of preparation time.			
Please allow at least 20 minutes of preparation time	e.		*All burgers are complemented with French Fries,			
Grilled New Zealand Beef Striploin (200g)	حادل	7,480	tomato ketchup and mustard. Please ask our server for any additional condime			
Grilled New Zealand Beef Tenderloin (150g)	JYZ	8,360	RICE AND CURRIES			
Chicken Thigh	حلال	3,925	Beef and Vegetable Curry Japanese Style	ં 🐖	3,500	
*All meats are halal certified. *From the grill are complemented			Chicken Murgh Makhani Butter Chicken Curry	©	3,630	
with gravy sauce and your choice of one side dish.			Vegetable Curry	٧	3,145	
SIDE DISHES			*Curries are served with home made naan or rice and pickles.			
Seasonal Green Leaf Salad	٧	1,100				
Sautéed Vegetables	٧	1,030				
Mashed Potatoes or French Fries	٧	1,030				
Steamed Plain Japanese Rice	SV	620				

ALL DAY MENU

Available from 10:00 to 23:00

JAPANESE SPECIALITIES		Ŀ	, 🛦 .				
Tonkatsu Pan Fried Pork Loin, Rice, Miso Soup and Japanese Pickles	♣ ¥ 4,0	70	PLANET				
Oyako-Don(Chicken and Eggs on Rice) With Miso Soup, Japanese Pickles	3,3	00	O MIRCONTINUAL NO.				
Steaj-ju(Japanese Beef Steak on Rice) With Miso Soup, Japanese Pickles	5,8	30	KIDS MENU				
Tempura Udon (Hot or Cold) Batter Fried Shrimp and Seasonal Vegetable	2,9	70	Available 24 hrs InterContinental 'Planet Trekkers': InterContinental Hotels Group (Ihg) has launched the first global children's hotel menu designed by				
Deep-fried Chicken With French Fries	2,4	20	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.				
VEGETARIAN AND VEGAN DISHES							
Roasted Vegetable and Fried Rice	2,8	60	Smiley Pumpkin Soup ¥ 1	1,000			
Tofu-Katsu-Don(Fried Tofu on Rice) With Miso Soup, Japanese Pickles	V 3,5		Crispy Fish Finger With French Fries	1,900			
Egg are used if you cannnot eat Eggs Please let us Know when you order.			Rigatoni Carbonara 2 With Bacon and Mushroom	2,130			
			Spaghetti Bolognese	2,130			
DESSERT			Chicken Nuggets & French Fries	1,400			
Assorted Fruits	¥ 2,75	50					
Almond Tart, Chantilly Cream and Crème Angles	1,35	50	Mini Beef Burger With French Fries	1,900			
Crème Caramel Pudding, Biscotti and seasonal Citrus	1,35	50	Crème Caramel Pudding, Biscotti and seasonal Citrus	1,350			
Black Berry Meringue pavlova, Red fruit with Coulis	1,35	50					
Chocolate Mousse, Crumble Cacao and Chocolate Crocanti	1,35	50					
Strawberry Daifuku Order by Pie	ece 58	80					
Ice Cream Vanilla, Rum Raisin & Macadamia Nut, Green Tea	8.	50					
Chocolate Plate	1,65	50					

LATE NIGHT MENU

Available from 23:00 to 6:00

and Japanese Pickles

APPETIZER		MAIN COURSES		
Grilled Tofu from Gunma Prefecture, Avocado, Edamame Salad	¥ 2,200	Tenderloin (150g)		
Fish & Chips Served with Malt Vinegar and Tartar Sauce	2,905	Complemented with Your Choice of Daily Vegetables, Daily Potatoes or Steamed Rice Please allow at least 20 minutes of preparation time		
Appetizer Plate Selection of Cheese, Smoked Salmon, Chorizo Salami, Olive, Prosciutto	3,150	Beef and Vegetable Curry Japanese Style	3,500	
SALADS		Wheat Noodle Soup With Prawn Tempura and Egg	2,420	
Seasonal Green Leaf Salad V with Choice of French, Japanese, Chinese	2,200	Seasonal Ramen Chinese Noodles	2200	
Thousand Island or Balsamic Dressing		NOURISH BOWL		
Caesar Salad	2,550	Grilled Vegetables, Rice, Salad & Yuzu Dressing		
Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Croutons and Anchovies		Vegan (Tofu) Chicken Salmon	2,800 3,260 3,260	
PASTA		Samon V -AII	3,200	
Pasta Selection Spaghetti, Penne or Ravioli		DESSERT		
Classic Bolognaise	3,025	Assorted Fruits	2,750	
Tomatoes and Basil Y	2,585	Almond Tart, Chantilly Cream and Crème Angles	1,350	
SANDWICHES AND BURGERS		Crème Caramel Pudding, Biscotti and seasonal Citrus	1,350	
Club Sandwich Chicken Thigh, Omelette, Bacon, Tomato and Lettuce *Sandwiches is complemented with potato chips	3,300	Black Berry Meringue pavlova, Red fruit with Coulis	1,350	
Cheese Burger 175g Domestic Beef Burger, Sesame Bun, Cheddar Cheese Lettuce, Tomato and Pickle		Chocolate Mousse, Crumble Cacao and Chocolate Crocanti	1,350	
Please allow at least 20 minutes of preparation time.		Strawberry Daifuku Order by Piece	500	
Add Bacon Burger are Complemented with French Fries Tomato Ketchup and Mustard	380	Ice Cream Vanilla, Rum Raisin & Macadamia Nut, Green Tea	850	
Please ask our server for any additional Condiments		Chocolate Plate	1,650	
JAPANESE SPECIALITIES	S			
Tonkatsu Pan Fried Pork Loin, Rice, Miso Soup	4,070			

SELECTED RESTAURANT MENU

SUSHI KENZAN



Available 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		BEER				
Coca-cola	¥1,260	InterContinental Craft Bo	eer		¥ 1,782	
Coca-cola Zero	1,260	Suntory The Premium M	alts		1,782	
Ginger Ale	1,260	Asahi Super Dry			1,782	
Perrier (Sparkling Water)	330ml 1,260	Sapporo Black Label			1,782	
S.Pellegrino (Sparkling Water)	500ml 1,260	Corona Extra			1,782	
Tonic Water	1,260	Heineken			1,782	
Evian (Still Water)	750ml 1,450					
Glass of Milk	930	SAKE			180ml	
Whole / Low-fat / Non-fat Skimmed Milk / S	oybean	Dassai 39 Junmai Daigin	jo		4,390	
Milk Shake	J 0 J.					
		SHOCHU SPIRITS		100ml		
JUICE		Barley Hakata No Hana	3y.o.		1,740	
		Rice Oni-taoshi			1,740	
Freshly Squeezed Juice or Smoothie	1,750	Sweet Potato Satsuma-kurogodai			1,740	
Juice : Orange / Grapefruit / Tomato Smoothie : Banana / Strawberry / Smoothie	MILLEUM					
(Please ask our server for today's se		WHISKY	45ml	350ml	Bottle	
Chilled Juice	1,150	Jack Daniel's Black	2,770	19,000	36,525	
Pineapple / Apple / Cranberry		Chivas Regal 12y.o.	2,770	19,000	36,525	
		Suntory Hibiki Blender's Choice	5,850	38,115	76,230	
COFFEE & TEA		D				
Pot of Coffee	2,310	PLUM LIQUEUR			60ml	
Iced Coffee 1,850		Plum Liqueur Matured			2,930	
Pot of Decaffeinated Coffee 2,310		in the Toasted Cask in Yamazaki				
Café Au Lait	2,310	GIN			45 1	
Caffè Latte	2,310	GIN			45ml	
Cappuccino	2,310	Bombay Sapphire 2,2			2,255	
Espresso			Komasa Gin Sakurajima Komikan			
Tea	2,030	(Kagoshima)				
English Breakfast / Darjeeling / Earl Grey / Ceylon Orange Pekoe		VODKA			45ml	
Herb Tea	2,030	Absolut			2,245	
Camomille / Peppermint / Rosehip & Hibisco	us	Okuhida Vodka (Gifu)			2,645	
Japanese Green Tea (Hot or Iced)	2,030					
Chocolate (Hot or Iced)	1,850					

WINE LIST

CHAMPAGNE	Full Bottle	1/2 Bottle	Glass	RED WINES	Full Bottle	1/2 Bottle	Glass
BRUT							
Moët & Chandon Moët Impérial Brut	¥ 19,010	¥11,245 ¥	3,665	Clarendelle Rouge Bordeaux (France)	¥ 12,960	¥ 6,905	¥2,620
Bollinger Special Cuvée Brut	31,625	17,255	_	Au Bon Climat Santa Barbara County Pinot Noir (U.S.A.)	20,200	_	3,215
Ruinart Blanc de Blancs Brut	38,820	_	_	Cannonball Merlot (U.S.A.)	14,850	_	2,915
Dom Pérignon Vintage Brut	67,565	_	_	Spellbound Cabernet Sauvignon	14,850	_	2,915
ROSÉ				(U.S.A.)			
Moët & Chandon Rosé Impérial Brut	25,885	_	_	Shaw & Smith Adelaide Hils Shiraz (Australia)	18,690	_	_
Billecart Salmon Brut Rose	41,855	21,575	_	Chateau Mercian Mariko Vinyard Merlot (Japan)	20,900	_	_
WHITE WINES				Domaine Bouchard	23 530	12,100	_
Clos Henri Petit Clos Sauvignon Blanc (New Zealand)	12,960	_	2,620	Pere et Fils Monthelie Rouge (France)	-	12,100	
Dopff Au Moulin Gewurztraminer Terres Épicées (France)	12,960	_	2,620	Chateau Croizet-Bages (France)	31,375	_	_
Francis Ford Coppola Winery Diamond Collection Chardonnay (U.S.	14,380 S.A.)	_	2,915	Kenzo Estate Rindo (U.S.A.)	53,185	26,930	_
Chateau Ste Michelle Columbia Valley Sauvignon Blanc (U.S.A.)	14,380	_	2,915				
Weingut Tesch Löhrer Berg Riesling Trocken (Germany)	15,815	_	_				
Henri Bourgeois Sancerre Les Baronnes (France)	20,130	10,875	_				
Domaine Servin Chablis Premier Cru Vaillons (France)	34,505	19,110	_				
Kenzo Estate Asatsuyu (U.S.A.)	40,250	20,350	_				