

MEETING & EVENT MENUS



Breakfast Buffet

Our hearty breakfast options will nourish and refresh your attendees as they begin their day. A range of options are available, including continental, American and American with a Japanese twist. All our buffets are served with freshly brewed coffee, decaffeinated coffee and a selection of hot teas.

CONTINENTAL BREAKFAST BUFFET

- Orange juice, grapefruit juice, tomato juice
- Basket of oven baked fresh bakeries served with Jam, honey and butter
- Power bowl salad (Broccoli, tomato, avocado, quinoa, chickpeas, kale)
- Bircher müsli, almonds
- Seasonal sliced fruits
- Coffee and tea served with hot or cold milk, low fat milk

AMERICAN BREAKFAST BUFFET

- Orange juice, grapefruit juice, tomato juice
- Basket of oven baked fresh bakeries served with Jam, honey and butter
- Power bowl salad (Broccoli, tomato, avocado, quinoa, chickpeas, kale)
- Bircher müsli, almonds
- Scrambled eggs, grilled bacon, ham, hashed brown potato, vegetables
- Seasonal sliced fruits
- Coffee and tea served with hot or cold milk, low fat milk

AMERICAN BREAKFAST BUFFET (JAPANESE MIX)

- Orange juice, grapefruit juice, tomato juice
- Basket of oven baked fresh bakeries served with Jam, honey and butter
- Power bowl salad (Broccoli, tomato, avocado, quinoa, chickpeas, kale)
- Bircher müsli, almonds
- Scrambled eggs, grilled bacon, ham, hashed brown potato, vegetables
- Steamed rice, miso soup, egg roll, condiments, grilled fish
- Seasonal sliced fruits
- Coffee and tea served with hot or cold milk, low fat milk

Menu may slightly be amended according to market availability.

LUNCH BUFFET

Our lunch buffets include a wide variety of hot and cold dishes to satisfy any craving. Sample a range of authentic Japanese and Western dishes before indulging in a delightful selection of breads and desserts curated by our award-winning pastry chefs.

LUNCH BUFFET

- Assorted bread and rolls
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- Cold Item
- **Roasted chicken breast and gizzard confit** *Kiwifruit, bacon, crouton, watercress, mixed leaves, Caesar dressing*

- **Grilled herb crumbed sardine** *Provençal style sautéed vegetables, fresh tomato and herb dressing, arugula and endive salad*

- **Panzanella salad (Vegetarian item)**

- **Quinoa, feta cheese, tomato and cucumber salad (Vegetarian item)** *Dried cranberry, lemon dressing*

- **Slow cooked beef tenderloin** *Grilled zucchini, cherry tomato, lemon oil*
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- Hot Item
- **Casarecce pasta** *Clam, squid, bottarga pepperoncino*

- **Black pepper soy meat stir fry (Vegetarian item)** *Sautéed vegetables*

- **Pan-fried John Dory** *Sage and sun-dried tomato sauce, sautéed black kale and wild rice, young corn*

- **Roasted bacon wrapped pork tenderloin** *Sautéed apple, spinach, mushrooms*

- **Roasted US beef tenderloin** *Black olive sauce, sautéed artichoke and green beans*
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- Grand dessert selection
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Menu may slightly be amended according to market availability.

LUNCH COURSE

Ideal for a lunch meeting, our elegant lunch courses feature seasonal specialties from our chefs and can be customized to suit your attendees’ tastes and preferences. From sustainable salmon to our exotic mango mousse, our menus provide a delectable backdrop to lunchtime gatherings of all sizes.

LUNCH COURSE

- Home smoked sustainable salmon and avocado tartar
- Orange and fennel salad*
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- Roasted Yamanashi chicken breast
- Creamy morel mushroom sauce, green asparagus, broad beans, tomato confit* Or **Pan-fried sea bream** *Marinated vegetables, escabeche sauce, lemon confit*
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- Mango mousse
- Exotic fruit sauce, coconut sherbet*
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- Coffee
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Menu may slightly be amended according to market availability.

LUNCH BENTO BOX

Our bento boxes elevate one of Japan’s iconic culinary experiences, combining diverse flavors and seasonal ingredients into a balanced, fully customizable meal. Perfect for large gatherings with time constraints, our bento boxes provide a memorable moment in an action-packed day.

LUNCH BENTO BOX

Shrimp and broccoli salad
Wasabi and sesame seed dressing

Roasted pork
Ginger sauce, sautéed onion, mushroom, green asparagus

Salt grilled salmon
Baked egg roll, deep-fried minced fish cake, pickled red turnip, green pepper

Steamed Japanese rice
Dried shiso leaves

Chocolate cake

Menu may slightly be amended according to market availability.

Dinner Buffet

Our buffets are the ideal choice for a stylish evening event. Dazzle your attendees with carefully crafted hot and cold dishes before exploring a delectable selection of sweets from our award-winning pastry chefs.

DINNER BUFFET LUXURY V

Assorted bread and rolls

Cold Items V

- **Roasted chicken breast and gizzard confit** *Kiwifruit, bacon, crouton, watercress, mixed leaves, caesar dressing*- **Panzanella salad (Vegetarian item)**- **Sesame seed flavored tuna tartar** *Marinated vegetables, arugula, parmesan cheese*- **Sautéed green asparagus and feta cheese quiche (Vegetarian item)** *Sour cream with olive*- **Yuzu citrus marinated sea bream** *Red onions, coriander*- **Slow cooked beef tenderloin** *Grilled zucchini, cherry tomato, lemon oil*

Hot Items V

- **Penne pasta (Vegetarian item)** *Black olive and eggplant arrabbiata*- **Pan-fried John Dory** *Sage and sun-dried tomato sauce, sautéed black kale and wild rice, young corn*- **Tofu and semolina flour teriyaki hamburger (Vegetarian item)** *Wok-fried vegetables*- **Roasted duck breast** *Green pepper sauce, red wine braised cabbage, sautéed broccoli, dried raisins*

DINNER BUFFET PREMIUM V

Assorted bread and rolls

Cold Items V

- **Grilled black pepper amberjack** *Wasabi mousse, Japanese radish salad, basil oil*- **Smoked duck breast** *Yellow beetroot, radish and white celery salad, pineapple chutney*- **Sautéed mushroom and spinach quiche (Vegetarian item)** *Sour cream with olive*- **Grilled bell pepper (Vegetarian item)** *Green couscous, avocado, lemon dressing*- **Sautéed scallop and angel shrimp salad** *Peperonata, provolone cheese, white balsamic dressing*- **Slow cooked beef sirloin** *Mushroom and shallot salsa, shaved Parmesan cheese, hazelnuts*

Hot Items V

- **Casarecce pasta** *Creamy bisque sauce, lobster claw, broccoli*- **Stir-fried soy meat with black pepper (Vegetarian item)** *Sautéed vegetables*- **Pan-fried John Dory and cured ham** *Mustard sauce, sautéed Daikoku shimeji mushroom, potato and porcini mushroom croquette*- **Pan-fried alfonsino** *Sudachi*

Roasted bacon wrapped pork tenderloin *Sautéed apple, spinach, mushrooms-* **Roasted US beef tenderloin** *Black olive sauce, sautéed artichoke and green beans* * Vegetarian Menu

Grand dessert selection

Coffee

Menu may slightly be amended according to market availability.

Dinner Course

Our chefs have carefully created delectable four-and five-course menus for your attendees to experience during your evening event. From appetizer to dessert, these fully customizable courses will take your attendees’ taste buds on a dramatic journey of discovery.

4 COURSE FRENCH DINNER

Green asparagus and marinated sea bream
Pomegranate vinaigrette, micro crystal

Crab velouté
Sea urchin flan

Roasted beef sirloin
Caper and tomato jus sautéed artichoke and string beans, potato purée

Japanese chestnut Mont Blanc cake
Chocolate sauce, vanilla ice cream

4 COURSE ITALIAN DINNER

Sustainable yellowtail carpaccio
Lemon oil, marinated vegetables, bottarga

Saffron and Italian rice risotto
Pan-fried scallop, balsamic vinegar reduction

Roasted beef sirloin
Black olive sauce, sautéed artichoke and string beans, panisse

Chocolate pudding

citrus butter sauce, zucchini, bell pepper- **Roasted Yamanashi chicken breast** *Creamy morel mushroom sauce, sautéed artichoke, broad beans, tomato confit-* **Roasted beef sirloin**
Cognac flavored cream, sautéed potatoes, shallot, string beans, chive

Grand dessert selection

Coffee

5 COURSE FRENCH DINNER

Home smoked salmon, buckwheat blinis
White wine jelly and yuzu citrus cream, buckwheat sprout

Chilled corn soup
sea urchin flan

Sautéed sea bream
Smoked tomato sauce, bell pepper, green asparagus

Roasted beef tenderloin
Cognac flavored cream, sautéed mushrooms and black kale, potato croquette

Fromage blanc mousse
Seasonal fruit, tahitian vanilla ice cream

5 COURSE ITALIAN DINNER

Seared sustainable bonito
Smoked tomato sauce, caponata, caper, pine nut, bottarga

Porcini mushroom and casarecce pasta
Sautéed scallop, parmesan cheese chips

Sea bream piccata
Lemon and caper jus, sautéed potatoes, green asparagus

Veal saltimbocca

Apricot sauce, amaretti ice cream

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Sage sauce, sweet potato gnocchi, sautéed spinach, hazelnuts

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Mascarpone cheese mousse

Seasonal fruit, pistachio ice cream

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Menu may slightly be amended according to market availability.

COCKTAIL BUFFET

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

COCKTAIL BUFFET

Cocktail of shrimp

Avocado and boiled egg

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Salmon tartar

Niçoise olive, crouton

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Iberico ham and melon pintxos

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Bacon wrapped green asparagus and shrimp

Mango salsa

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Taraba crab cake

Lobster cream sauce

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Falafel (Vegetarian item)

Ratatouille

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Sautéed mushroom and spinach quiche (Vegetarian item)

Sour cream with olive

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Grand dessert selection

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Coffee

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Menu may slightly be amended according to market availability.

REFRESHMENT

Offer the perfect mid-program break or elevate an important meeting with our elegant selection of light refreshments. With an international range of sweet and savory dishes, our bite-sized offerings will energize your guests and set you up for success.

REFRESHMENT (A.M.)

- Yaklut and mixed berry smoothie
- Japanese rice ball with dried shiso leaves (Vegetarian item)
- Gruyere cheese croissant (Vegetarian item)
- Wagyu beef croquette sandwich
- Blueberry tartlet (Vegetarian item)
- Rose and raspberry jelly

REFRESHMENT (P.M.)

- Egg and mayonnaise sandwich (Vegetarian item)
soft bread
- Shrimp and leek quiche
Ttrout roe
- Ratatouille quiche (Vegetarian item)
Parmesan cheese
- Japanese chestnut Mont Blanc cake
- Sunflower honey lemon jelly (Vegetarian item)
Fresh melon
- Financier (Vegetarian item)

Menu may slightly be amended according to market availability.

SIGNATURE WINES

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series is a unique offering carefully crafted by Hyatt to match events of all sizes.

SIGNATURE WINES

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe.

- Canvas Chardonnay, California (white)
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.
- Canvas Cabernet Sauvignon, California (red)
Subtle hints of oak and spice married with lively tannins.

Menu may slightly be amended according to market availability.

CHAMPAGNE & SPARKLING WINES

Crown a spectacular event with a memorable toast or add a touch of luxury to your menu with our Champagne and sparkling wine selection.

CHAMPAGNE

SPARKLING WINE

Francois Moutard Brut Blanc de Noirs NV
Veuve Clicquot Ponsardin Yellow Label Brut
Louis Roederer Collection
Dom Perignon Vintage Brut

Chandon Brut
Chandon Brut Rose

Menu may slightly be amended according to market availability.

WHITE & RED WINES

Explore our extensive wine list and discover the perfect complement to your chosen menu. From a light white wine to full-bodied red, there is something for every palette and occasion.

WHITE WINES

Stimson Estate Cellars Chardonnay
Canvas Chardonnay Michael Mondavi
Dourthe Grands Terroirs Graves
Cloudy Bay Sauvignon Blanc

RED WINES

Stimson Estate Cellars Merlot
Canvas Cabernet Sauvignon Michael Mondavi
Moulin d'Issan
Folium Marlborough Pinot Noir

Menu may slightly be amended according to market availability.

FREE-FLOW PLANS

Enjoy unlimited drinks for a set period and give your attendees the opportunity to relax, connect and create a memorable evening.

6 ITEMS (2 HOURS)

Sparkling Wine
White Wine
Red Wine
Whisky
Domestic Beer
Soft drinks

8 ITEMS (2 HOURS)

Sparkling Wine
White Wine
Red Wine
Whisky
Domestic Beer
Shochu (barley and potato)

Cocktails (Gin / Vodka / Campari / Cassis)

Soft drinks

Menu may slightly be amended according to market availability.

BAR DRINKS

Explore our selection of premium domestic and international beverages, including traditional Japanese sake and shochu.

DOMESTIC BEER

Kirin, Asahi, Sapporo, Suntory

JAPANESE SAKE

Michisakari- Tokujo (Gifu prefecture / by the carafe 180ml)

Nanbubijin Namachozoushu (Iwate prefecture / Bottle 300ml)

JAPANESE SHOCHU (BY THE GLASS)

Kicchom (barley)

Tomi no Houzan (potato)

WHISKY (BY THE GLASS)

Chivas Regal Mizunara 12 years

Old Parr 12 years

Glenmorangie 18 years

Royal Salute 21 years

OTHERS

Cocktails

Mineral Water (Still, Sparkling)

Soft drinks

Menu may slightly be amended according to market availability.



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian