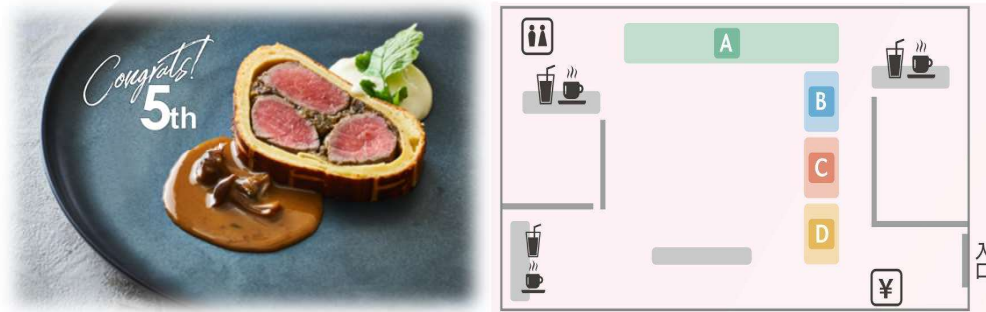


## DINNER MENU 2022.10/1 ~ 11/30



### SPECIALITE

**A : Beef fillet wrapped in brioche with sauce Forestiere**  
**B : Sea urchin flan with salmon roe**

### DRINK

● Orange Juice ● Coke ● Ginger ale ● Oolong Tea ● Tea  
 ● Coffee ● Caffe Latte ● Espresso ● Cappuccino etc.

\*Please be advised that occasionally menu items change based on market availability. \*Accommodations regarding food allergies at our restaurants, banquet facilities, etc. shall cover only the seven specific raw materials (shrimp, crab, wheat, buckwheat, egg, dairy, peanuts) that manufacturing companies, etc. (our food suppliers) have an obligation to label under the Food Labeling Act. Guests who wish for accommodations regarding any of these seven specific raw materials are asked to make a request in advance. To give top priority to the safety of our guests, we regret we are unable to make accommodations regarding ingredients other than the seven specific raw materials. \*The allergy information (seven specific raw materials) is based on the ingredient information (food labeling) of the ingredients used and from the manufacturers, etc. \*At our facilities, as all food and beverages are handled in the same environment, we are unable to completely prevent contamination with minute quantities of an allergen other than the ingredients being used. \*Images are for illustrative purposes only.

Please wear gloves.

### A HAPUNA's board

- Beef fillet wrapped in brioche with sauce Forestiere
- Roast beef with onion sauce
- HAPUNA Burger
- Bouillabaisse
- Grilled pork with cider flavor
- Roasted salmon with white wine sauce
- Potato and pumpkin of gratin
- Risotto with porcini flavor finished with big cheese
- Today's pasta
- French fries

### B Hors d'oeuvre•Salad•Asian board

- Sea urchin flan with salmon roe
- Smoked Duck with Salsa Verde
- Mousse of Celeriac with apple sauce
- Sweet potato cassis espuma
- Panzanella of vegetables
- Salad
- Lomilomi seafood
- 3 types of dim sum
- Mapo tofu
- Stewed diced pork with five-spice powder flavor
- Bread

### C Fusion board

- Sushi
- HAPUNA curry
- Pork Shabu Shabu
- Seafood
- Steamed conger eel rice
- Pickled vegetables & Side dish
- Clam and mushroom soup pot
- Soybean curd
- Soba noodles & Udon noodles
- Crab miso soup
- Today's soup

### D Sweets board

- Mont Blanc
- Sweets Platter
- Autumn taste shortcake
- Grapes and white chocolate cream
- Grass Sweets
- Roasted green tea pudding
- Gelato
- Cappuccino•Vanilla
- Cassis•Strawberry
- GODIVA
- Australia Roogenic Native Tea