



Room Service Menu

Push the ROOM SERVICE button on the guestroom telephone if you would like to order.
11:30 a.m. - 2:00 p.m. / 5:30 p.m. - 9:00 p.m.

*Please take a look at the doorknob menu about breakfast.

Foods

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| Assorted Appetizers | ¥ 3,400 |
| Highland Vegetable Salad with Homemade Dressing | ¥ 2,600 |
| Karuizawa Corn Soup | ¥ 2,200 |
| Beef Consommé Soup | ¥ 2,500 |
| Curry with Stewed Beef Cheeks | ¥ 5,300 |
| Wagyu Hamburg Steak Topped with Slow-simmered Demi-glace Sauce | ¥ 5,100 |
| Fried Shrimp with Tartar Sauce, Steamed Vegetables, and Salad | ¥ 4,600 |
| Rice | ¥ 900 |
| Bread | ¥ 900 |

Desserts

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| Hotel-made Cake | ¥ 1,600 |
| Hotel-made Ice Cream (Vanilla / Matcha) | ¥ 1,600 |
| Classic Custard Pudding | ¥ 1,600 |
| Classic Bavarois with Apricot Sauce | ¥ 1,600 |

Soft Drinks

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|-----------------------------------|---------|
| Original Blend Coffee (Hot / Ice) | ¥ 1,200 |
| Tea (Hot / Ice) | ¥ 1,200 |
| Hot Chocolate (Hot / Ice) | ¥ 1,200 |
| Milk (Hot / Ice) | ¥ 1,000 |

Alcohol

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| Beer (Small Bottle) | ¥ 1,200 |
| Champagne by the Glass: Laurent Perrier | ¥ 3,200 |
| White Wine by the Glass: Takayamamura Chardonnay | ¥ 2,700 |
| Red Wine by the Glass: Shiojiri Merlot | ¥ 3,200 |

Please ask a staff member about other drinks.

*All prices include consumption tax. There is a separate 15% service charge.

*If you are allergic to any specified foods or ingredients, please inform a staff member when ordering.