

Buffet & Grill QWACHI DINNER

Warm Gourmet Luxurious Winter Market

2024/12/1 – 2024/12/25

【 Standard Buffet 】

Adults ¥6,500 / Kids (age 7-12) ¥3,250 / Kids (age 3-6) ¥1,600 / Age 2 and under free

【 Additional All-You-Can-Eat Crab & Shrimp 】

Adults ¥2,000→¥1,500 / Kids (age 7-12) ¥1,000→¥750 / Kids (age 3-6) free / Age 2 and under free

■ Salad Station

Island Salad Bar ~Commitment to Yambaru Ingredients~

Original Dressing 4 Kinds

■ Appetizers

Festive Beetroot Salad & Smoked Salmon / Vegetable Flan

Island Vegetable Namul / Fresh Yuba with Sweet Soy Sauce

■ Grill

Wagyu Roast Beef

Daily Grilled BBQ (Pork Cartilage, Squid, Sausage)

Seasonal Roasted Vegetables (Vegan)

Okinawa Pork Tomahawk ~ Fond de Veau / Whole Grain Mustard ~

■ Western Style Hot Dishes

Shrimp Mac & Cheese (Lobster version Dec. 23-25)

Orzo & Mushroom Risotto with Truffle Flavor served with Sautéed Grafois

Minced Meat Cutlet / Mackerel Pepperoncino / Roasted Fresh Fish / Roast Chicken

■ Chinese Hot Dishes

Mabo Tofu with Broad Beans & Island Tofu (Vegan) / Shrimp Mayonnaise with Mango Chutney Accent

Eight Ingredient Seafood & Vegetable Dish / Daily Dim Sum 3 Kinds

■ Soup / Noodles / Rice / Curry

Cheddar Seafood Chowder / Vegan Chickpea Curry with Naan / Okinawa Soba / White Rice

■ Oriental Hotels & Resorts Original Menu

Kobe High Curry

■ Bread & Jams

Bread 4 Kinds / Hotel Original Jam 4 Kinds / White Cheese in Oil / Marbled Cheese

Tête de Moine (hard cheese) / Parmesan / Dried Fruits / Olives / Pickles

■ Sweets & Fruit

Freshly Squeezed Strawberry Mont Blanc / Blue Seal Ice Cream / Shortcake / Soufflé Cheesecake

Strawberry Mousse / Gateau au Chocolat / Apple Pie / Noel / Orange Jelly / Shikuwasa Jelly

Strawberry Cupcake / Salted Caramel Cupcake / Petit Sandwich / Madeleine / Canelé