

# Buffet & Grill QWACHI DINNER

## Spring in Full Bloom Strawberry Fair!

2025/2/3– 2025/4/6

### 【 Standard Buffet 】

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



### 【 Guest Fee 】

Adults ¥7,000 / Kids (age 7-12) ¥3,500 / 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 /  Island Vegetable Namul  
Strawberry Caprese /  Fresh Yuba with Sweet Soy Sauce


#### ■ Grill

Beef Steak ~ Fond de Veau / Japanese Sauce / Horseradish / Wasabi ~  
Daily Grilled BBQ (Squid, Sausage) / Seafood Skewers /  Seasonal Roasted Vegetables  
Okinawa Pork Tomahawk ~ Fond de Veau / Whole Grain Mustard ~

#### ■ Western Style Hot Dishes

Salmon Beignets with Strawberries / Exotic Roasted Magret Duck with Strawberry Sauce  
Pollock Roe Spaghetti / Seafood Gratin

#### ■ Chinese Hot Dishes

 Mabo Tofu with Broad Beans & Island Tofu / Shrimp Mayonnaise with Mango Chutney Accent  
Yambaru Mixed Vegetable Dish / Daily Dim Sum 3 Kinds

#### ■ Soup / Noodles / Rice / Curry

Corn Soup / Bouillabaisse /  Chickpea Curry with Naan / Okinawa Soba / White Rice / Pickles 2 Kinds

#### ■ 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 / Amaou & Fromage Blanc Panna Cotta  
Strawberry Tiramisu / Strawberry & Mixed Berry Tart / Chocolate Fountain / Donuts  
Today's Cake Selection / Today's Glass Dessert / Fresh Fruit

※  Items marked with this symbol are vegan-friendly.