

Buffet & Grill QWACHI DINNER

Enchanting Curry & Lovely Mango Fair

2025/8/30– 2025/10/31

【Standard Buffet】

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

【Hotel Guest Fee】

Adults ¥7,000 / Kids (age 7-12) ¥3,500 / Kids (age 0-6) free

【Additional All-You-Can-Eat Crab】

Adults ¥2,000 / Kids (age 7-12) ¥1,000 / Kids (age 0-6) free

■ Junglia Open Celebration Special Menu

Whole Roasted Chicken / Smoked Duck / Dinosaur Pancakes / Yambaru Quina Egg (Coconut Mousse)

■ Salad Station

Island Salad Bar ~ Commitment to Yambaru Ingredients ~ / Original Dressing 4 Kinds

Lettuce / Perilla Leaves / Kimchi / Fried Garlic

■ Appetizers

Steamed Chicken Breast with Honey Mustard / Cold Pork Belly with Shiitake /  Island Vegetable Namul

■ Grill

BBQ Spare Ribs / Stuffed Bacon / Mugwort Sausage / Grilled Squid Teriyaki / Wedge Potatoes

 Seasonal Roasted Vegetables ~ Garlic Miso & Green Onion Sauce / Okinawan Pork Tomahawk ~ Salsa Verde

“California Tri-Tip Style Beef BBQ”

~ Santa Maria Salsa, Spicy Mayonnaise, Yogurt Salsa, Crunchy Spices, Avocado Dip, Hamburger Sauce, Caponata ~

■ Side Dishes

Pita Bread / Tortilla / Mini Hot Dog / Saffron Rice

■ Western Hot Dishes

Daily Stir-Fry ~ Tofu, Bitter Melon, Papaya ~

Mediterranean Meatballs / Acqua Pazza / Samgyeopsal / Tandoori Chicken / Fried White Fish with Tartar Sauce

Daily Pasta with Extra Cheese ~ Gorgonzola, Taor Tonara Arrabbia, Genovese ~ /  Gratin

■ Chinese Hot Dishes

Ryu-ka-ho Special Sweet & Sour Pork / Daily Dim Sum 3 Kinds

■ Soup / Noodles / Rice / Curry

Minestrone Soup /  Vegan Chickpea Curry / Kids' Curry / White Rice

Okinawa Soba ~ Pork Belly, Fish Cake, Pickled Ginger, Green Onion ~

■ Oriental Hotels & Resorts Original Menu

Kobe High Curry

■ Bread & Hotel Original Jam

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

Tête de Moine (Hard Cheese) / Parmesan / Dried Fruits / Olives / Pickles

■ Desserts & Fruit

Roasted Honey Sweet Potato Mont Blanc / Shine Muscat Maritozzi / Apple Chausson / Grape & Peach Jelly / Tiramisu

Salted Caramel Pumpkin & Coconut Pudding / Blue Seal Ice Cream / Apple Chiboust / Mont Blanc Tart / Chestnut Roll Cake

Honey Sweet Potato Cake / Basque Cheesecake / Bamboo Wrapped Mochi / Japanese Warabi Mochi / Pear Red Wine Compote & Jelly

Today' s Gelato ~ Milk, Chocolate, Yogurt, Melon, Mango

Today' s Cake (2 Kinds) / Today' s Glass Dessert (3 Kinds) / Fresh Fruit

※  Items marked with this symbol are vegan-friendly.

Menu items may change depending on produce availability.