LUNCH BUFFET PACKAGES

Packages require a minimum of 20 people and include a standing buffet. Room, seating, beverage, basic audio-visual and service charges apply

THE PACIFIC

Members: 3,900 | Non-Members: 4,700

Chinese Chicken Salad Asian Slaw with Spicy Yogurt Dressing Mixed Greens with Green Goddess Dressing Sweet Potato Salad with Roasted Macadamia Nuts Fuii Apple Waldorf Salad Hoisin-Marinated Tofu Tortilla Wrap with Cucumber and Cilantro **Beef Brisket Sliders** Cajun-Roasted Salmon with Yuzu Butter Winter Bean, Carrot and Corn Succotash with Thyme Tarragon and Lemon-Grilled Japanese Chicken over Vegetable Quinoa Mushroom and Semi-Dried Tomato Cream Penne Pasta Red Thai Chicken Curry with Bamboo and Shimeji Mushrooms Steamed Rice Fruit Panna Cotta Double Chocolate Brownies Segafredo Zanetti Coffee and Organic Tea Selection

+ Roasted Australian Grain-Fed Sirloin with au Jus and Horseradish Members: 1,500 | Non-Members: 1,800

THE ATLANTIC

Members: 4,600 | Non-Members: 5,600

Greek Salad with Feta Cheese Mixed Greens with Green Goddess Dressing Sweet Basil Hummus with Fried Pitas American Potato Salad Fuji Apple Waldorf Salad Shrimp Cocktails with Classic Horseradish Sauce Roasted Chicken Wraps with Japanese Mustard Greens and Basil-Mayonnaise Spread Asian Slaw with Spicy Yoghurt Dressing Dry-Rubbed Barbecued Back Ribs with Barbecue Sauce Reuben Sandwiches with Gruyère Cheese and Sauerkraut Vegetable Penne Arrabiatta Lemon Mustard-Marinated Cedar Plank-Roasted Salmon Deep-Fried Vegetable Samosas with Yogurt Dipping Sauce Indian Pork Curry Steamed Rice Fruit Panna Cotta Baked Cheese Tarts Segafredo Zanetti Coffee and Organic Tea Selection

+ Roasted Australian Grain-Fed Sirloin with au Jus and Horseradish Members: 1,500 | Non-Members: 1,800



LUNCH BUFFET PACKAGES

SPA CUISINE LUNCH

Members: 5,100 | Non-Members: 6,200

Sweet Basil Hummus Tuna Carpaccio with Daikon Salad Raw Fennel and Orange Salad Baby Spinach Salad with Balsamic Dressing and Pine Nuts Chilled Cucumber and Avocado Yogurt, Dill and Lime Juice Cuban-Style Avocado and Tomato Salad Crab Cakes with Spicy Tofu Mayonnaise Steamed White Fish with Ginger, Lime and Fresh Chili Basil- and Lemon-Baked Chicken with Wild Rice Baked Middle Eastern Lamb Meatballs with Cumin Yogurt Thai Lettuce Wraps with Beef Wok-Sautéed Tofu and Seasonal Vegetables Fresh Fruit Salad Yogurt Parfait Sorbet Bar

東京

LUNCH COURSE PACKAGES

No minimum number of guests required. Room rental, beverages, basic audio-visual and service charges apply.

BASIC LUNCH

Members: 3,900 | Non-Members: 4,700

Bread Rolls with Extra Virgin Olive Oil

Grilled Tuna Salad Herb Lentils and Wasabi-Lime Dressing

Red Wine Braised Beef Creamy Mashed Potatoes and Gremolata

or

Cedar Plank-Roasted Salmon Filet Lemon-Barley Risotto

or

Pan-Roasted Beef Tenderloin French Mustard Cream and Chive Sauce Members: + 1,300 | Non-Members: 1,600

Panna Cotta with Fruit Salsa

Segafredo Zanetti Coffee and Organic Tea Selection

SPA CUISINE LUNCH

Members: 4,600 | Non-Members: 5,600

Sweet Basil Hummus with Belgian Endive and Lavosh

Chilled Cucumber and Avocado Soup Yogurt, Dill and Lime Juice

Raw Salad Fennel, Orange and Micro Leaves

Crispy Seabass Saffron Broth, Barley Risotto and Baked Asparagus

Soy Milk Pudding with Fresh Berries

Segafredo Zanetti Coffee and Organic Tea Selection



Prices exclude consumption tax.

LUNCH COURSE PACKAGES

FESTIVE LUNCH

Members: 5,800 | Non-Members: 7,000

Bread Rolls with Whipped Butter

Classic Caesar Salad with Crispy Bacon

Low Country Crab Soup

Mustard and Herb-Rubbed Prime Rib Creamed Potatoes and Au Jus

Slice of Pie

Segafredo Zanetti Coffee and Organic Tea Selection

CLASSIC LUNCH

Members: 6,400 | Non-Members: 7,700

Iceberg Wedge Salad Crumbled Blue Cheese, Candied Pecans, Thick-Cut Bacon, Shaved Red Onions and Tomatoes

Beef Tenderloin Oscar King Crab, Sauce Béarnaise and Sautéed Asparagus

or

Pan-Roasted Market Catch Parmesan Risotto and Dill Butter Sauce

Rocky Road Brownie

Segafredo Zanetti Coffee and Organic Tea Selection