

Club Lounge Aperitif Time Menu

17:00-19:00

2025/3/22

■ Cold Dishes

- Mélange Salad
- Pickles
- Ishigaki Island Salt Dressing
- French Dressing
- Hotel Original Dressing

Daily Charcuterie

- 1.Pastrami Ham
- 2.Chicken & Mushroom Terrine
- 3.Roast Beef

Daily Prosciutto

Daily Seafood

- 1.Marinated Seafood Caprese Style
- 2.Banana Fish Escabeche Caprese Style
- 3.Seared Local Fish Caprese Style

Daily Okinawan Appetizer

- 1.Peanut Tofu
- 2.Mozuku Seaweed
- 3.Sea Grapes
- 4.Pig' s Ears

■ Daily Cheese

- 1.Blue Cheese
- 2.Mimolette
- 3.Camembert
- 4.Feta Cheese

■ Sides

- Crackers
- Dried Fruit
- Yagaji Island Honey

■ Bread

Sourdough Yeast Roll

Pain de Campagne

Butter

Hotel Original Jam

■ Cut Fresh Fruit

■ Hot Dishes

Daily Grill & Gratin

1.Roasted Fresh Fish (Chef' s Original Sauce)

2.Meat Gratin

3.Steamed Mussels in Wine

4.Chicken Gratin

5.Sausage & Mushroom Cream Stew

6.Creamed Potato Gratin

■ Special Chef' s Menu from 17:30

Pulled Pork

Tortilla

Coleslaw

■ Snacks

Orion Beer Nuts

Bitter Melon Chips

Japanese Rice Snack

Purple Sweet Potato Chips

Mixed Nuts

■ Alcohol

Orion Draft Beer

Sparkling Wine

Red Wine

White Wine

Liqueur

Spirits

Awamori

Shochu

Whiskey

Brandy

■ Non-Alcoholic Drinks

Orion Clear Free

Non-Alcoholic Cocktails

Non-Alcoholic Plum Wine

■ Drinks

Variety of Soft Drinks

Variety of Juice

Specialty Okinawan Soft Drinks

Mineral Water

Coffee & Tea