

## IN-ROOM DINING

Special morning breakfast in bed, a private dinner with your loved one.

Why don't you choose the perfect in-room dining menu  
for each and every occasion?

We will provide you with a relaxing moment in your room with a special dish.

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Inquiry Ext.3660

## IN-ROOM DINING

### BREAKFAST 6:30 ~ 9:30

American breakfast ¥4,500 (4,950)

- **Juice** ( Choose your favorite juice )
  - | Orange, grapefruit, tomato, peach, grape
- **Bakery Basket**
  - Choose your favorite
  - | Toasted white bread or rye bread with butter
  - Choose two types of bread
  - | Croissant, pain au chocolat, bread roll
- **Jam** ( Choose your favorite )
  - | Strawberry jam, blueberry jam
  - | apricot jam, marmalade jam
- **Cereals** ( Choose your favorite )
  - | Corn flakes, brown rice flakes, granola
  - | All Bran, Chocolate Krispies, Rice Krispies
- **Low-fat yoghurt**
- **Assorted cold appetizers**
  - | Smoked salmon, prosciutto, cheese
- **Eggs cooked the way you like them**
  - | Fried eggs, scrambled eggs, omelets
  - | Eggs Benedict, poached eggs
- **Accompaniments**
  - | Bacon, pork sausage, seasonal steamed vegetables
- **Fresh green salad** ( with your choice of dressing )
  - | French, oil & vinegar
- **Assorted seasonal fruits**
- **Coffee, tea, or milk**

\*Breakfast must be reserved in advance by 22:00 the day before.  
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## IN-ROOM DINING

### DINNER 17:30 ~ 20:00

Local Gastronomy SINFONIA

#### 【 Appetizers / Salads / Soups 】

- Assorted Appetizers  
..... ¥ 4,500 (4,950)
- Assorted fromage  
..... ¥ 3,000 (3,300)
- Fresh green salad with colorful vegetables  
| French, Oil & Vinegar \*with your choice of dressing  
..... ¥ 2,100 (2,310)
- Caesar salad  
..... ¥ 2,100 (2,310)
- Potage soup of the day  
..... ¥ 1,500 (1,650)

#### 【 Chef's recommend 】

- "Hida beef " Steak sandwich with French fries  
..... ¥ 5,500 (6,050)
- "Hida beef " Hamburger with French fries  
..... ¥ 4,300 (4,730)
- "Hida beef" Cheese burger with French fries  
..... ¥ 4,600 (5,060)

#### 【 Fish / Meat 】

- Suruga fishing port seafood  
of the day "Bouillabaisse"  
..... ¥ 5,000 (5,500)
- Stewed Wagyu beef cheek  
in red wine "Boeuf Bourguignon"  
..... ¥ 5,800 (6,380)
- Bread  
..... ¥ 500 (550)

#### 【 Dessert 】

- Ice cream of the day Vanilla, Chocolate, Strawberry  
..... each ¥ 1,000 (1,100)
- Gateau chocolat or baked cheesecake  
..... each ¥ 1,200 (1,320)

#### 【 Vegetarian menu 】



\* No animal-origin ingredients

- Spicy Curry  
..... ¥ 2,000 (2,200)
- Spicy Keema Curry  
..... ¥ 2,000 (2,200)

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## IN-ROOM DINING

### DINNER 17:30 ~ 20:00

Japanese Restaurant MIYOSHI

Pearl Star Original BENTO BOX \*with Miso soup, pickles, and dessert  
| side dish, sashimi, appetizer, toppings, Nigiri Sushi  
..... ¥ 15,000 (16,500)

Assorted nigiri sushi ( 12 Kinds )  
..... ¥ 10,000 (11,000)

Tempura seiro  
( Cold soba noodles with seasonal tempura )  
..... ¥ 2,500 (2,750)

Chirashi - sushi  
..... ¥ 3,800 (4,180)

Assorted sashimi of the day ( 5 kinds )  
..... ¥ 5,000 (5,500)

Onigiri, ( Seasonal rice ball 3pcs )  
Grilled Hida beef, Japanese omlette,  
Miso soup and Pickles  
..... ¥ 2,480 (2,728)

### DINNER 17:30 ~ 20:00

#### 【 Teppanyaki TOMO Selected Wagyu beef 】

Hida beef A4 ( Gifu Prefecture )

Sirloin 100g \*with grilled vegetables ..... ¥ 10,500 (11,550)

Fillet 100g \*with grilled vegetables ..... ¥ 14,500 (15,950)

### DINNER 17:30 ~ 20:00

Chinese Restaurant SANKAI-KOMI

【Appetizers】Homemade Ccashu pork  
【Appetizers】Jellyfish salad  
..... each ¥ 3,000 (3,300)

【Soup】Shark's fin soup \*for 1  
..... ¥ 2,800 (3,080)

【Soup】Steamed soup with chicken,  
Jinhua ham, and chinese herbs \*for 1  
..... ¥ 3,000 (3,300)

【Seafood】Braised whole Shark's fin ( 100g )  
..... ¥ 11,000 (12,100)

【Seafood】Braised abalone with oyster sauce  
..... ¥ 4,500 (4,950)

Fried rice with homemade chashu ( Fried pork )  
..... ¥ 3,000 (3,300)

Fried rice with Suruga Bay Shirasu ( whitebait )  
..... ¥ 3,000 (3,300)

Matsusaka beef A5 ( Mie Prefecture )

Sirloin 100g \*with grilled vegetables ..... ¥ 14,500 (15,950)

Fillet 100g \*with grilled vegetables ..... ¥ 16,500 (18,150)

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## IN-ROOM DINING

### MIDNIGHT MENU 20:00 ~ 22:00

Assorted fromage  
..... ¥ 3,000 (3,300)

Fresh green salad with colorful vegetables  
| French, Oil & Vinegar \*with your choice of dressing  
..... ¥ 2,100 (2,310)

Caesar salad  
..... ¥ 2,100 (2,310)

Potage soup of the day  
..... ¥ 1,500 (1,650)

“Hida beef ” Hamburger with French fries  
..... ¥ 4,300 (4,730)

“Hida beef” Cheese burger with French fries  
..... ¥ 4,600 (5,060)

“WAGYU” Roast beef rice bowl  
\*with Miso soup and pickles  
..... ¥ 5,500 (6,050)

Onigiri, ( Seasonal rice ball 3pcs )  
Grilled Hida beef, Japanese omlette,  
Miso soup and Pickles  
..... ¥ 2,480 (2,728)

Kamo seiro  
( Cold soba noodles with duck meat dipping sauce )  
..... ¥ 2,800 (3,080)

#### 【 Vegetarian menu 】



\* No animal-origin ingredients

Spicy Curry  
..... ¥ 2,000 (2,200)

Spicy Keema Curry  
..... ¥ 2,000 (2,200)

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## IN-ROOM Dining Drink Menu

DRINK MENU 6:30 ~ 9:30 / 17:30 ~ 22:00

### 【 Beer 】

Asahi, Kirin, Sapporo, Suntory (334ml)  
..... ¥ 950 (1,045)

Rising sun ( Baird craft beer ) (330ml)  
..... ¥ 1,100 (1,210)

Suruga bay imperial ( Baird craft beer ) (330ml)  
..... ¥ 1,100 (1,210)

### 【 Champagne 】

Deutz Brut Classic  
..... Glass ¥ 2,600 (2,860)  
..... Bottle ¥ 18,000 (19,800)

### 【 Wine 】

White wine or red wine  
..... Glass ¥ 1,800 ~ (1,980 ~)  
..... Bottle ¥ 10,000 ~ (11,000 ~)

### 【 Whisky 】

Old Parr 12 Years  
..... ¥ 1,500 (1,650)

Maker's Mark Red Seal  
..... ¥ 1,400 (1,540)

Fuji-sanroku signature blend  
..... ¥ 1,500 (1,650)

### 【 Sake 】 1 Go (180ml)

Kikuyoi special junmai sake ( Shizuoka Prefecture )  
..... ¥ 1,800 (1,980)

Kaiun special junmai sake ( Shizuoka Prefecture )  
..... ¥ 1,800 (1,980)

### 【 Shochu 】 Glass (60ml)

Nasake Shima ( barley, 25% )  
..... ¥ 800 (880)

KAI ( sweet potato, 25% )  
..... ¥ 800 (880)

Hyakunen no kodoku ( barley, 40% )  
..... ¥ 1,800 (1,980)

LXX 70 ( Nanajyu ) ( sweet potato, 25% )  
..... ¥ 1,500 (1,650)

### 【 Cocktails 】

Gin & Tonic  
..... ¥ 1,300 (1,430)

Campari Soda  
..... ¥ 1,300 (1,430)

Moscow Mule  
..... ¥ 1,300 (1,430)

Tequila Sunrise  
..... ¥ 1,500 (1,650)

## IN-ROOM Dining Drink Menu

SOFT DRINK 6:30 ~ 9:30 / 17:30 ~ 22:00

ソフトドリンク

### 【 Soft drinks 】

Coca-Cola  
..... ¥ 800 (880)

Coca-Cola Zero  
..... ¥ 800 (880)

Ginger Ale  
..... ¥ 800 (880)

Black Oolong Tea  
..... ¥ 800 (880)

Blood Orange Juice  
..... ¥ 900 (990)

Shizuoka Tangerine Juice  
..... ¥ 800 (880)

Yamanashi Peach Juice  
..... ¥ 800 (880)

Yamanashi Grape Juice  
..... ¥ 800 (880)

Coffee / Iced coffee  
..... 各 ¥ 800 (880)

Tea / Iced tea  
..... 各 ¥ 800 (880)

### 【 Non-alcohol beer 】

Kirin Zero ICHI  
..... ¥ 950 (1,045)

Asahi Dry Zero  
..... ¥ 950 (1,045)

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