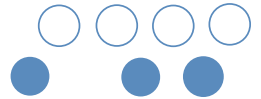


Ginkgo Standing Buffet

¥4,200 per person



Assorted Breads with Spreads

Epoisse Cheese Profiteroles with Red Onion Marmalade

Wheat Crostini with Rosemary Grilled Chicken,
Fennel Purée and Sweet Grapes

Pork Char Sui on Rice Cracker with Szechwan Spices,
Shiitake Mushrooms and Sesame Aioli

Bruschetta with Organic Carrot Purée,
Grilled Asparagus and Camembert

Chilled Ratatouille Salad with Octopus, Oregano,
Pine Nuts and Feta in Tomato-Red Wine Vinaigrette

Shrimp “Salad” on Rice Cracker with Lemon Confit
and Chardonnay Aioli

California Crab Cakes with Chardonnay Aioli

Spicy Barbecued Prawn Skewers with Pineapple

Chicken, Portobello and Long Onion Skewers
with Tarragon Butter

Japanese Spicy Pickled Daikon,
Brie and Apple “Vol-au-Vent”

Arancini with Smoked Salmon, Orange Zest and
Capers with Champagne Crème

Braised Kagoshima Pork on Bamboo Genmai

Edamame Soybean Panna Cotta with Kurosato

Baked Cheesecake with Peach Compote

Assorted Chocolate Truffles

Tea, Coffee or Herbal Infusions

Minimum order: 20 portions

Menu items and prices subject to change without notice.

Prices subject to 8% service charge.

Prices include 5% government tax.