

LUXURY CATERING MENU 2025

EUROPEAN MENU from Alte Liebe



• Assorted canapes of your request	¥3,000 6pcs
• Caviar with Blini: Oscietre or Kaluga (contains wheat, egg, milk)	30g ¥30,000 Including garnish
• Slices of Bayonne ham (contains pork)	¥7,000
• Foie gras Creme with semi dried fruits	¥5,000
• Steamed Blue Lobster with Aspic (contains prawns)	¥24,000
• Marinated Salmon Trout from Mt. Fuji with Salmon eggs	¥7,000
• Shrimp Cocktail: Cocktail Sauce	¥7,000
• Seafood Platter: Blue Lobster, shrimp, Salmon trout, Caviar, Scallop (contains shrimp)	¥24,000/ pers
• Fresh Vegetable Crudites: 8-9 types of locally grown fresh vegetables	¥7,000
• Cherry tomato Caprese	¥4,500
• Chicken Caesar Salad	¥4,500
• Arugula Salad	¥4,000
• White Asparagus with Burrata and Citrus Hollandaise sauce (Feb-June)	¥6,500
Soup	
• Potage of the season	¥3,000~
• Mushroom and truffle soup	¥4,500
• Minestrone with season's vegetable	¥4,000
Pasta	
• Fusilli Genovese	¥4,500
• Rigatoni Bolognese	¥4,500
• Orecchiette with lemon and seafood	¥4,500
• Penne con Gorgonzola	¥5,000
Fish	
• Salmon menuiere Lemon butter sauce	¥7,500
• Panfried salmon with sorrel sauce	¥7,500
• Sauteed scallop beurre noisette	¥5,000
• Seabass with dill butter sauce	¥8,500
• Seasonal fish	¥8,000~~
Meat	
• Chicken breast with Rosemary sauce or Cajun style	¥8,000
• Japanese Wagyu Beef tenderloin, Red wine sauce 200g	¥24,000
• Japanese Wagyu Beef tenderloin with foie gras, Rossini Style 150g	¥26,000
• Japanese Duck roasted with blood orange	¥16,000
Dessert	
• Strawberry tarte	¥1,500
• Sachetorte	¥1,500
• Tiramisu in a pot	¥1,500
• Panna cotta with red currant	¥1,500
• Assorted Petits fours	¥1,800/ 3pcs
Seasonal Japanese Fresh fruits (whole or sliced)	

CHINESE CUISINE from Jogenro

Jogen's Signature Dish-Whole Shark's Fin braised with Crab Meat (Large)

Whole Shark's Fin braised in House Original Lobster Bisque (Large)

Wok Fried Abalone in XO Sauce

Wok Fried Abalone with Seasonal Vegetables

Wok Fried Assorted Sea Food

Wok Fried Scallop with Fresh Asparagus

Wok Fried Prawn in Chili Sauce

Wok Fried Prawn with Seasonal Vegetables

Wok Fried Lobster in Chili Sauce

Wok Fried Lobster in Black Bean Sauce

Deep Fried Crab Claw with Shrimp Stuffing (2 Pieces)

Deep Fried Soft Shell Crab in Spices and Herb

Wok Fried Red King Crab in Black Bean Sauce

Smoked Duck in Shanghai Style

Chicken sauteed with Freshly Roasted Cashew Nuts

Deep Fried Chicken in Spices and Herb

Wok Fried Beef with Broccoli

Wok Fried Beef in XO Sauce

Wok Fried Beef with Bell Peppers

Sweet and Sour Pork dressed with Black Vinegar

Thick Sliced Pork braised in House Original Soy Sauce

Braised Pork in Savory Soy Sauce

Ma-Po Tofu braised in Spicy Sichuan Style

Wok Fried Vegetables with Dry Bean Curd

Wok Fried Seasonal Vegetables with Garlic

Crab Meat and Lettuce Fried Rice

Chop Suey Fried Rice

Shrimp Fried Rice

Pan Fried Shanghai Style Noodles

Hot and Spicy Pan Fried Noodles

Steamed Pork Shumai Dumplings (Five Pieces)

Steamed Pork Shumai Dumplings with Shrimp (Five Pieces)

Steamed Pork Shumai Dumplings with Shark's Fin (Five Pieces)

Wild Rice Shumai Dumplings (Five Pieces)

Steamed Seafood Balls (Five Pieces)

House Specialty Pan-Fried Pork Dumplings (Five Pieces)

Deep Fried Spring Rolls (Five Pieces)

JAPANESE

SUSHI Menu from Sajima Suisan

Assorted Sushi 10 pieces

Assorted Sushi 15 pieces

Party Sushi platter according to your request

Tenpura from Fukunishi

Bento BOX

Japanese seasonal Shokado Bento Box

Premium Anago Eel Bento

Beverage and Flower Arrangement available according to your request

Miscellaneous products and shopping available respond to all your VIP specific shopping requirements