GRAND KITCHEN

PALACE HOTEL TOKYO

BREAKFAST · LUNCH · DINNER

PALACE HOTEL TOKYO · MARUNOUCHI · TOKYO

A KISMET MENU · PALACE HOTEL TOKYO

BREAKFAST

Breakfast service is limited to in-house guests

GRAND KITCHEN BREAKFAST BUFFET 7500

Main dishes: please select one of our specialty dishes from options A - J to enjoy with the buffet

[A] Truffle Omelet

[B] Omelet
choice of filling from cheese, onion, mushroom

[C] Scrambled Tofu

[D] Eggs Benedict
Honey-baked ham or Smoked salmon

[E] Breakfast Burger

[F] Pizza Toast

[G] Chicken Pho / Asian fried egg

[H] Pancakes or [I] Waffles
with mixed berry chutney, whipped cream, and maple syrup

[J] Grilled Japanese Beef Tenderloin Morning Steak (+2,800)

Coffee or tea

Children from 6 to 12 years old may enjoy our buffet at 4,500, 5 years old and below free of charge.

JAPANESE BREAKFAST 7500

Seasonal vegetable ragout

Condiments

Rice, porridge, or brown rice

Toasted nori

✦ SIGNATURE

Marked dishes are the PALACE HOTEL Traditional Dishes.
Environmentally-friendly menus: Made with ingredients with less impact on the environment.
All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.
Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.
For inquiries about rice-based foods, kindly ask our service staff.

BREAKFAST

JAPANESE BREAKFAST · CONTINUED

Grilled fish of the day, Japanese rolled omelet

Salted plum

Japanese pickles

Miso soup

Hojicha

A LA CARTE

Fresh orange juice	1700
Selection of juices: grapefruit, tomato, mixed vegetable	1200
Milk, low-fat milk, soy milk, oat milk, almond milk	600
Bakery basket: brioche, croissant, Danish pastry; butter, preserve, honey	1600
Toast: English crusty-style bread & rye bread	800
Cereals: corn flakes, wheat bran, granola, oatmeal	1100
Plain yogurt with mixed berry chutney and honey	1300
Seasonal salad	2100
Assorted seasonal fruits	3900
Seasonal steamed vegetables	2700
French toast with maple syrup, mixed berry chutney and whipped cream	2200
Pancakes or Waffles with maple syrup, mixed berry chutney and whipped cream	2200

✦ SIGNATURE

Marked dishes are the PALACE HOTEL Traditional Dishes.
Environmentally-friendly menus: Made with ingredients with less impact on the environment.
All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.
Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.
For inquiries about rice-based foods, kindly ask our service staff.

BREAKFAST

EGG DISHES

Eggs Benedict: choice of Honey-baked ham or Smoked salmon with bacon, sausage, steamed vegetables	3300
Omelet or Egg white omelet: choice of filling from truffle, cheese, onion, or mushroom with bacon, sausage, steamed vegetables	3300

CAFÉ SELECTION

Palace Hotel Tokyo house blended coffee	1400
Espresso	1400
Cappuccino	1500
Caffè Latte	1500
Hot chocolate	1500
Soy latte	1500

TEA SELECTION

Classical tea: Orange Pekoe	1400
Darjeeling Lukull	1400
English Breakfast	1400

✦ SIGNATURE

Marked dishes are the PALACE HOTEL Traditional Dishes.
Environmentally-friendly menus: Made with ingredients with less impact on the environment.
All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.
Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.
For inquiries about rice-based foods, kindly ask our service staff.

WEEKDAY PRIX-FIXE LUNCH

11:30 am - 2:30 pm

PREMIUM LUNCH 8000

Please choose from each category in the À La Carte selections

Two items from Tapas, Chilled Appetizers, or Warm Appetizers

One item from Fish & Meat or Grilled Dishes

One item from Desserts

Coffee or tea

GRAND KITCHEN LUNCH 5600

Lobster bisque or Stracciatella / grapes and sweet tomatoes or Seared autumn bonito / couscous, fig salsa and herb salad

Please select one dish from options A - G

[A] Sole Bonne-Femme

[B] Grilled Norwegian salmon / spinach and lily root purée, citrus butter sauce

[C] Ezo abalone meunière / seaweed and liver risotto, leek coulis (+1,000)

[D] Grilled Daisen chicken leg / grain mustard, gravy

[E] Veal cutlet / potato purée, château sauce

[F] Grilled Japanese beef filet / black pepper sauce (+3,000)

[G] Matsusaka beef rump steak frites (+3,000)

Please select one dish from options A - D

[A] Basque cheesecake

[B] Marron Chantilly

✦ SIGNATURE

Marked dishes are the PALACE HOTEL Traditional Dishes.
Environmentally-friendly menus: Made with ingredients with less impact on the environment.
All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.
Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.
For inquiries about rice-based foods, kindly ask our service staff.

WEEKDAY PRIX-FIXE LUNCH

GRAND KITCHEN LUNCH · CONTINUED

[C] Tiramisù

[D] Jersey cow milk soft serve ice cream from Obuse Dairy Farm

Coffee or tea

EXPRESS LUNCH 4400

Soup or Salad of the day

Please select one dish from options A - G

[A] Spaghetti Pescatora / shrimp, scallop, squid, clam, blue mussel

[B] Japanese-style spaghetti / Zuwai crab, shrimp, scallop, squid, seaweed, perilla

[C] Seafood pilaf / château sauce

[D] Japanese beef ribeye Hayashi Rice

[E] Curry with steamed rice
with a choice of: beef, chicken, shrimp & scallop, or vegetable

[F] Japanese beef burger / fried egg, Cheddar, bacon, pickles, onion, tomato, mixed leaves, French fried potatoes

[G] Original plant-based burger / teriyaki sauce, soy mayonnaise, soy milk cheese, avocado, onion, tomato mixed leaves, French fried potatoes

Dessert of the day or Jersey cow milk soft serve ice cream from Obuse Dairy Farm

Coffee or tea

✦ SIGNATURE

Marked dishes are the PALACE HOTEL Traditional Dishes.
Environmentally-friendly menus: Made with ingredients with less impact on the environment.
All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.
Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.
For inquiries about rice-based foods, kindly ask our service staff.

WEEKEND PRIX-FIXE LUNCH

11:30 am - 2:30 pm

WEEKEND TRADITIONAL 12000

Marinated and smoked Scottish salmon

Sole Bonne-Femme

Roasted Japanese beef / Yorkshire pudding, gravy

Please select one dessert from the À La Carte selections indicated with a mark

Coffee or tea

WEEKEND PREMIUM 8000

Please choose from each category in the À La Carte selections

Two items from Tapas, Chilled Appetizers, or Warm Appetizers

One item from Fish & Meat or Grilled Dishes

One item from Desserts

Coffee or tea

WEEKEND GRAND KITCHEN 5600

Endive and Roquefort salad / apple, walnut or Marinated and smoked Scottish salmon

Please select one dish from options A - G

[A] Spaghetti Pescatora / shrimp, scallop, squid, clam, blue mussel

[B] Japanese-style spaghetti / Zuwai crab, shrimp, scallop, squid, seaweed, perilla

[C] Seafood pilaf / château sauce

[D] Japanese beef ribeye Hayashi Rice

✦ SIGNATURE

Marked dishes are the PALACE HOTEL Traditional Dishes.
Environmentally-friendly menus: Made with ingredients with less impact on the environment.
All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.
Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.
For inquiries about rice-based foods, kindly ask our service staff.

WEEKEND PRIX-FIXE LUNCH

WEEKEND GRAND KITCHEN · CONTINUED

[E] Curry with steamed rice
with a choice of: beef, chicken, shrimp & scallop, or vegetable

[F] Japanese beef burger / fried egg, Cheddar, bacon, pickles, onion, tomato, mixed leaves, French fried potatoes

[G] Original plant-based burger / teriyaki sauce, soy mayonnaise, soy milk cheese, avocado, onion, tomato, mixed leaves, French fried potatoes

Dessert of the day or Jersey cow milk soft serve ice cream from Obuse Dairy Farm

Coffee or tea

✦ SIGNATURE

Marked dishes are the PALACE HOTEL Traditional Dishes.
Environmentally-friendly menus: Made with ingredients with less impact on the environment.
All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.
Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.
For inquiries about rice-based foods, kindly ask our service staff.

PRIX-FIXE DINNER

TRADITIONAL DINNER 13000

Marinated and smoked Scottish salmon

Sole Bonne-Femme

Roasted Japanese beef / Yorkshire pudding, gravy

Please select one dessert from the À La Carte selections indicated with a mark

Coffee or tea

EXPERIENCE DINNER 12000

Please choose from each category in the À La Carte selections

One item from Tapas, Chilled Appetizers, or Warm Appetizers

Two items from Fish & Meat or Grilled Dishes

One item from Desserts indicated with a mark

Coffee or tea

GRAND KITCHEN DINNER 9000

Please choose from each category in the À La Carte selections

Two items from Tapas, Chilled Appetizers, or Warm Appetizers

One item from Fish & Meat or Grilled Dishes

One item from Desserts indicated with a mark

Coffee or tea

✦ SIGNATURE

Marked dishes are the PALACE HOTEL Traditional Dishes.
Environmentally-friendly menus: Made with ingredients with less impact on the environment.
All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.
Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.
For inquiries about rice-based foods, kindly ask our service staff.

PRIX-FIXE DINNER

APÉRITIF SELECTION

Bruschetta / tomato and basil (3 pieces)	1000
Stracciatella and seasonal fruits	1000
Endive and Roquefort salad / apple, walnut	1000
Chicken liver mousse	1000
Escargots à la Bourguignonne / garlic and herb butter (2 pieces)	1000
Champagne: Louis Roederer Collection (Louis Roederer / France / Pinot Noir) [dry, creamy, elegant]	Glass 3,800 · Bottle 19,000
Sparkling Wine: Ca'del Bosco Brut Cuvée Prestige (Ca'del Bosco / Italy / Chardonnay) [floral, delicate, complex]	Glass 2,200 · Bottle 11,000
Non-Alcoholic Sparkling Wine: Opia Organic Non-Alcoholic Sparkling Wine (Opia / France / Chardonnay)	Glass 1,500 · Bottle 7,500

✦ SIGNATURE

Marked dishes are the PALACE HOTEL Traditional Dishes.
Environmentally-friendly menus: Made with ingredients with less impact on the environment.
All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.
Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.
For inquiries about rice-based foods, kindly ask our service staff.

A LA CARTE

TAPAS

Bruschetta / tomato and basil	1600
French fried potatoes / truffle & truffle salt	1800
Shrimp and mushroom ajillo	2000
Chicken liver mousse	2200

CHILLED APPETIZERS

Portuguese dry-cured ham / Kujo green onion and long pepper	2400
Grilled chicken and romaine lettuce Caesar salad	2500
Stracciatella / grapes and sweet tomatoes	2700
Endive and Roquefort salad / apple, walnut	2800
Seared autumn bonito / couscous, fig salsa and herb salad	2900
Marinated and smoked Scottish salmon	2900

WARM APPETIZERS

Soup of the day	1200
French onion gratin soup	2000
Lobster bisque	2200
Escargots à la Bourguignonne / garlic and herb butter	2700

FISH & MEAT

Crab cream croquettes / château sauce	3800

✦ SIGNATURE

Marked dishes are the PALACE HOTEL Traditional Dishes.
Environmentally-friendly menus: Made with ingredients with less impact on the environment.
All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.
Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.
For inquiries about rice-based foods, kindly ask our service staff.

A LA CARTE

FISH & MEAT · CONTINUED

Deep-fried prawns / tartar sauce, lemon	3900
Sole Bonne-Femme ✦	4000
Ezo abalone meunière / seaweed and liver risotto, leek coulis (+1,000)	5100
Roasted olive-fed pork / Charcutière sauce	4300
Veal cutlet / potato purée, château sauce	4600
Red wine-braised Japanese beef cheek Bourgignon-style (+1,500)	5800
Roasted Japanese beef / Yorkshire pudding, gravy (+2,000) ✦	6400

GRILLED DISHES

Grilled Daisen chicken leg / grain mustard, gravy	3800
Grilled Norwegian salmon / spinach and lily root purée, citrus butter sauce	3900
Grilled Australian rack of lamb / portobello mushroom, mustard (+1,000)	4800
Grilled Japanese beef filet / black pepper sauce (+3,000)	7000
Matsusaka beef rump steak frites (+3,000)	8000

DESSERTS & CHEESE

Basque cheesecake	1400
Crème caramel	1400
Tiramisù ✦	1500
Marron Chantilly / chestnut paste, whipped cream ✦	1500

✦ SIGNATURE

Marked dishes are the PALACE HOTEL Traditional Dishes.
Environmentally-friendly menus: Made with ingredients with less impact on the environment.
All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.
Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.
For inquiries about rice-based foods, kindly ask our service staff.

A LA CARTE

DESSERTS & CHEESE · CONTINUED

Jersey cow milk soft serve ice cream from Obuse Dairy Farm	1500
Coffee jelly / Jersey cow milk soft serve ice cream from Obuse Dairy Farm	1800
Shine Muscat Parfait	6000
Cheese selection	3000

Tiramisù is served tableside for dinner service. Prices in ( ) indicate additional charges when selected for a prix-fixe menu.

SANDWICHES & BURGERS

Tuna melt sandwich / sweet pickles, Cheddar, mixed leaves, French fried potatoes	1900
Clubhouse sandwich / chicken, egg, bacon, tomato, mixed leaves, French fried potatoes	2800
Japanese beef burger / fried egg, Cheddar, bacon, pickles, onion, tomato, mixed leaves, French fried potatoes	3200
Cold roast beef sandwich / pickles, onion, tomato, mixed leaves, French fried potatoes	3800
Nick's special filet steak sandwich (Japanese Beef)	6800

PASTA & RICE

Penne all'arrabbiata	2600
Spaghetti Pescatora / shrimp, scallop, squid, clam, blue mussel	2900
Japanese-style spaghetti / Zuwai crab, shrimp, scallop, squid, seaweed, perilla	3000
Seafood pilaf / château sauce ✦	3000
Curry / steamed rice, small salad with a choice of: beef, chicken, shrimp & scallop, or vegetable	3100
Japanese beef ribeye Hayashi Rice	3500

✦ SIGNATURE

Marked dishes are the PALACE HOTEL Traditional Dishes.
Environmentally-friendly menus: Made with ingredients with less impact on the environment.
All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.
Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.
For inquiries about rice-based foods, kindly ask our service staff.

A LA CARTE

PIZZAS

Margherita classica / tomato, basil, Mozzarella, Parmigiano	3200
Quattro Formaggi with honey / Gorgonzola, Taleggio, Mozzarella, Parmigiano	3300

VEGAN DISHES

Seasonal vegetable soup	1500
Seasonal garden salad	2100
Seasonal steamed vegetables / mustard, lemon, charcoal salt	2700
Tomato sauce spaghetti	2200
Spicy vegetable curry / steamed rice, small salad	2800
Assorted fresh fruits	3900
Yellow pea pasta all'arrabbiata	2200
Original plant-based burger / teriyaki sauce, soy mayonnaise, soy milk cheese, avocado, onion, tomato, mixed leaves, French fried potatoes	2400

Does not use meat, seafood, eggs, dairy products nor honey. Made with 100% plant-based products. Not only low in calories, but also sustainable menus that have less impact on the environment.

KIDS' MENU

Seasonal salad	900
Corn cream soup	900
Onion gratin soup	900
Soup of the day	900
Tomato sauce spaghetti / seasonal vegetables	1300

✦ SIGNATURE

Marked dishes are the PALACE HOTEL Traditional Dishes.
Environmentally-friendly menus: Made with ingredients with less impact on the environment.
All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.
Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.
For inquiries about rice-based foods, kindly ask our service staff.

A LA CARTE

KIDS' MENU · CONTINUED

Spaghetti Bolognese / tomato, mushroom, Parmigiano	1300
Pizza Margherita / tomato, basil, Mozzarella, Parmigiano	1200
Shrimp risotto / seasonal vegetables, Parmigiano	1400
Tuna melt sandwich / white bread, pickles, mayonnaise, Cheddar, French fried potatoes	1300
Ham & Gruyère cheese sandwich / white bread, onion, tomato, mayonnaise, French fried potatoes	1500
Japanese beef patty (130g) / seasonal vegetables	2400

✦ SIGNATURE

Marked dishes are the PALACE HOTEL Traditional Dishes.
Environmentally-friendly menus: Made with ingredients with less impact on the environment.
All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.
Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.
For inquiries about rice-based foods, kindly ask our service staff.