

A PLAN

50 people ¥1,150,000

¥21,000 per each additional person



Japanese/Western Mixed Course (Banquet) ※French cuisine is also available.

Assorted Japanese Appetizers

Braised Shrimp Conger Eel & Burdock Roll Teriyaki Amberjack
Red & White Tofu Wasabi Soy Sauce mixed with Broth Herring Roe & Kelp
Cucumber Vinegar Miso Black Soybean with Gold Flakes
Red & White Lotus Root

Seasonal Simmered Dishes

Crabmeat Cake Japanese Parsely Yuzu Citrus

Sea Bream Slow Cooked in Salted Butter with Seaweed Sauce

Yuzu Citrus Sorbet

Pan-fried Beef Sirloin with Japanese Pepper & Red Wine Sauce

Chestnut Panna Cotta with Vanilla Ice Cream

Coffee OR Tea

Portopia Hotel Bread

Course Meal

Appetizer Bottarga Wrapped in Thin Daikon Radish Braised Prawns

Pressed Conger Eel Sushi Herring Roe & Kelp
Black Soybean with Gold Flakes Conger Eel & Burdock Roll etc.

Starter Japanese Duck & Arrowroot Sesame Tofu

Grilled Onion Mushroom Japanese Parsley Yuzu Citrus

Sashimi Fatty Tuna Wild Sea Bream Grilled Amberjack

Fresh Wasabi Condiments

Simmered Dish Eel Tofu Skin & Rice Cake Gravy

Grilled Dish Seared Japanese Beef Sirloin

Vegetables Grated Radish with Citrus Soy Sauce

Vinegared Dish Vinegared Abalone

Main Dish Mini Potato Mixed Rice Japanese Pickles

Soup Akadashi Soup Tofu

Fruits Seasonal Fruits

B PLAN

50 people ¥900,000

¥16,000 per each additional person



French Cuisine (Banquet)

Prawn and Scallops, Squid Fricassée with Broccoli Velouté

Seasonal Potage Soup

Baked Sea Bream

with Black Olive-Potatoes and Saffron Bouillabaisse Sauce

Lemon Verbena Sorbet

Pan-fried Beef Filet with Mini Vegetable Tart and Red Wine Sauce

Citrus Parfait

Coffee OR Tea

Portopia Hotel Bread

Course Meal

Appetizer Bottarga Wrapped in Thin Daikon Radish Braised Prawns

Pressed Conger Eel Sushi Herring Roe & Kelp
Black Soybean with Gold Flakes Conger Eel & Burdock Roll etc.

Starter Japanese Duck & Arrowroot Sesame Tofu

Grilled Onion Mushroom Japanese Parsley Yuzu Citrus

Sashimi Fatty Tuna Wild Sea Bream Grilled Amberjack

Fresh Wasabi Condiments

Simmered Dish Eel Tofu Skin & Rice Cake Gravy

Grilled Dish Seared Beef Sirloin

Vegetables Grated Radish with Citrus Soy Sauce

Vinegared Dish Vinegared Abalone

Main Dish Steamed Rice Japanese Pickles

Soup Akadashi Soup Tofu

Fruits Seasonal Fruits

C PLAN

50 people ¥672,000

¥11,000 per each additional person



Buffet ※Table-side buffet is also available

Assorted Japanese Appetizers

Teppan-grilled Beef

Crab & Creamed Peas Cocktail

Pork & Root Vegetable Pot-au-Feu

Lemon-marinated Seafood & Vegetables

Provence-style Herb-grilled Chicken

Amberjack Carpaccio with Salmon Roe

Spaghetti Amatriciana

Seared Beef with Condiments

Country-style Pâté & Quiche Lorraine

<Dessert Corner>

Caesar Salad, Caprese

Portopia Dessert Assortment

Sandwich Assortment

Ice Cream, Sorbet

Conger Eel & Potato Mille Feuille

Seasonal Fruits

Shrimp & Fish in Chili Sauce

Coffee Tea

Sea Bream Pie with Nantua Sauce

Course Meal

Appetizer Seasonal Tofu Dish Sea Urchin Wasabi

Soy Sauce mixed with Broth

Starter Fish Cake

Japanese Parsley Sansho Pepper Leaf

Sashimi Tuna Sea Bream Wasabi Condiments

Grilled Dish Miso Pickled Amberjack Condiments

Cooked Duck Radish Carrot Herbs

Main Dish Steamed Rice Japanese Pickles Japanese Pepper

Soup Akadashi Soup Tofu

Fruits Seasonal Fruits

※The menu may change depending on the time of use and ingredients.

※All prices include tax and service fees