

Dinner Course

【Reservations required at least 2 days in advance】

～ Winter of YOKAZE ～

【Aperitif】

～ Niseko's Deep Snow ～
Original Yogurt Cocktail

【Welcome Dish】

～Three Types of Bite-Sized Canapés～
(Smoked Salmon Mousse, Liver Pâté, Truffle Cheese Dip)

【Appetizer】

Winter Vegetable, Mushroom, and Clam Terrine
Pâté de Campagne
Fugu fritters

【Pasta】

Chickpea, Bacon, and Baby Scallop Conchiglie in White Wine Butter Sauce

【Bread】

Baguette, Raspberry and Blackcurrant Bread, Walnut and Fig Bread
Unsalted Butter from Hokkaido

【Fish dishes】

Shrimp, monkfish bacon rolls, cod kadayif rolls
Niseko-grown “Kitaakari” Potatoes with White Wine Cream Sauce

【Meat dishes】

Siraoi Beef(A4) Sirloin Roti with Red Wine Sauce
Onion paste with Hokkaido wild horseradish

【Dessert】

Winter Mandarin Oriental Compote with Hokkaido Milk Ice Cream

【After-dinner drinks】

Coffee or tea

【Petit fours】

Bite-sized cookies

¥14,876

(¥18,000 Tax and service charge included)

Executive Chef Nobuyori Kanazawa