



IN ROOM DINING LUNCH & DINNER

11:00 - 23:00
(LAST ORDER 22:30)

[Salads and Starters](#) | [Soups](#)

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Swissness

This dish (or part of it) has been prepared following a traditional Swiss recipe, or is prepared with original Swiss ingredients.

Contains Pork

This dish is prepared with pork to some degree, but does not necessarily contain pork meat.

Vegetarian

A well-balanced lacto-ovo vegetarian diet is nutritionally complete and rich in vitamins, minerals and antioxidants. Our dishes marked as vegetarian are guaranteed to suit such a diet without meat, fish, and poultry, but may include eggs, dairy products and honey.

Vegan

This dish is suited for guests following a diet regime free from animal-derived products, packed with nutrition without compromising on deliciousness.

Vitality

Eat, drink, and be happy. Vitality dishes help you do just that by satisfying both your taste buds and your nutritional requirements. Choose from a large selection of delicious, nourishing food with nutritional information to ensure the right balance for your day.

- All prices are in Japanese Yen. Prices are inclusive of 13% service charge and 10% consumption tax.
- The menu may change without prior notice.
- Allow us to fulfill your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerance

**For In Room Dining,
kindly press “Swiss Service”.**

SALADS AND STARTERS

Garden Green Salad

Romaine lettuce with crispy arugula, blanched green asparagus, crispy cucumber and cherry tomato tossed in lemon dressing.

1.1% protein | 28.1g fat | 3.7% carb | 308.5 Kcal

2,150  


The Classic Caesar Salad

Romaine lettuce, bacon bits, croutons, egg and classic Caesar dressing

2,250 

The Vegan Caesar Salad

Romaine lettuce tossed in vegan Caesar dressing with sautéed mushrooms, onions, garlic and fresh herbs.

2,250  

The Grilled Chicken Caesar Salad

The all-time classic with Romaine lettuce, garlic croutons, parmesan and Caesar dressing, topped with grilled chicken strips.

3,000 P

The Smoked Salmon Caesar Salad



Smoked salmon resting on Romaine lettuce, garlic croutons, parmesan and Caesar dressing.

3,250 P

Swissôtel Vitality Platter



Fresh mozzarella cheese with marinated fresh tomato slices and olives, Romaine lettuce with cured prosciutto ham, chilled soba noodles and smoked salmon salad.

5% protein | 22g fat | 4% carb | 317 Kcal

2,500 **P** Vitality

Smoked Salmon Platter

Imported smoked salmon with focaccia bread, red onion rings, crispy green arugula, pickled capers and fresh lemon, accompanied with sour cream.

2,750

SOUPS

Vegan Vitality Lentil Soup

Slow cooked lentil soup with onions, carrots, celery, potato and balsamic vinegar.

1,750 **V**  **Vitality**

Tomato Soup With Gin



Classic tomato soup with cream, gin and crispy pesto croutons.

1,900 **V**

Swissôtel Barley Soup

Traditional Swiss soup with barley, carrots, onions and dried beef.

2,000  

Udon Noodle Soup

Japanese-style bonito noodle soup with assorted vegetable tempura.

2,650

Wonton Noodle Soup



Rich Asian-flavoured broth with pork and prawn wonton, pak choi vegetables, yellow noodles and spring onions.

2,650 

SNACKS & SMALL PLATES

French Fries Bowl

Crispy golden French fries with mayonnaise and ketchup.

1,150



Karaage Chicken

Japanese style fried chicken with mayonnaise.

1,500

Cajun Steak House Fries

Golden fried chunky steak house fries with Cajun spiced mayonnaise.

1,500



Corn Chips With Dips

Corn crisps with sour cream, guacamole and our homemade tomato salsa.

1,500



Mini Spring Rolls



Six crispy fried mini vegetable spring rolls with sweet chili dip.

1,650 V

Steamed Dim Sum Basket served with Chili and Soya Sauce



Two shrimp har gao dumplings, two siew mai minced pork dumplings and two minced BBQ pork and honey buns with traditional condiments.
The dim sum selection may be adjusted to your preference.

1,900 P

Chicken Satay with Peanut Sauce



Six marinated chicken skewers with peanut dipping sauce.

2,000

Trio of Cracked Swiss Chocolate

Almond, pistachio and hazelnut

2,250   **Vitality**

Fish and Chips



Battered golden fried fish fillet, served with fries, tartar sauce and vinegar.

2,400

Chili Con Carne

Hearty chili con carne with red beans, onions, bell peppers and Mexican spices - served with sour cream, guacamole, tomato salsa and tortilla chips.

3,150

PIZZA, PASTA, BURGER AND SANDWICHES

Black Peppered Ham Finger Sandwich

Swiss cheese and garden greens.

2,400 

Vegan Eggplant and Hummus Sandwich

Grilled Cajun spiced eggplant on a vegan bread, with fresh cucumber and creamy chickpea - served with garden greens and steak house fries.

2,400  

The Swissôtel Triple Decker Club Sandwich



Our three - layer white bread sandwich with freshly grilled chicken, smoky bacon, fried egg, green lettuce, mayonnaise and fresh tomato - served with garden greens and steakhouse fries.

3,250



The Swissôtel Gourmet Burger



180g seared ground beef with marinated iceberg lettuce, fresh tomatoes and pickled gherkins on a toasted bun, topped with bacon and Swiss cheese.

Served with salad greens and fries.

4,350  

Pasta Alla Puttanesca

A vegan pasta dish with green and black olives, pickled capers and fragrant garlic, finished with extra virgin olive oil.

2,400  

G'hacktes & Hörnli

Swissôtel at its best, the traditional Swiss dish with macaroni and a special minced beef preparation, served with our very own apple sauce.

2,900 

Bolognese Lasagna

The classic and all-time favourite from Bologna - layers of pasta with the famous meat sauce and mozzarella cheese, with fresh basil pesto.

3,000 

Margherita Pizza

Tomato, buffalo mozzarella and fresh basil

2,500 

Vegan Pizza

Tomato, grilled zucchini and eggplant, garlic, rosemary and thyme

2,500  

Pizza Salami



Imported salami from Italy, mozzarella, fresh basil and our homemade tomato sauce.

3,000 P

THE MAIN COURSE

Japanese Vegetable Curry with Steamed Rice

Traditional Japanese curry sauce with fried vegetables, pickles and steamed rice.

3,000 P

Japanese Beef Curry with Steamed Rice




Traditional Japanese beef curry with pickles and steamed rice.

3,650 P

Vegan Tofu Tempura

Tempura tofu with pickled beetroot sauce, green asparagus and steamed rice.

3,650  

Pan Fried Chicken Breast

Pan fried chicken breast with honey glazed carrots and your choice of one sauce and one side from our selection of sides, served with bread and butter.

6.1% protein | 50.7g fat | 4.3% carb | 828.1 Kcal

3,650 **Vitality**

Pan Fried Salmon with Herb and Lemon Butter



Salmon steak on green asparagus and your choice of one sauce and one side from our selection of sides - served with bread and butter.

8.2% protein | 37.8g fat | 0.7% carb | 535.1 Kcal

4,150

Grilled Imported Beef Tenderloin (200g)



Two beef tenderloin medallions with sautéed creamy spinach and your choice of one sauce and one side from our selection of sides - served with bread and butter.

6,850

Side Dishes and Add-Ons |



Red Wine Sauce 750

Classic veal jus with red wine reduction

Herb And Lemon Butter 750

Homemade butter with fresh herbs and lemon

Chimmichurri 750

Green spicy chili and mint chutney with garlic and ginger

Glazed Carrots 750

Glazed carrots with honey, butter and fresh thyme

Sautéed Vegetables 900

Mediterranean vegetables with olive oil and fresh herbs

Creamy Spinach 1,000

Sautéed spinach with garlic and onions, finished with a dash of cream

Steamed Rice 600

Japanese steamed rice

French Fries 900

Classic potato fries, crispy and simply good

Mashed Potatoes 1,000

Creamy mashed potato with butter and nutmeg

DESSERT

Swissôtel Carrot Cake



Our Swiss secret recipe carrot cake with cream cheese frosting and caramelized nuts.

1,750 

Tiramisu

Homemade tiramisu with Swiss chocolate and fresh berries.

1,900 

Swissôtel Cheesecake



White Swiss chocolate, fresh berries, strawberry coulis and vanilla whipped cream

2,000 

Seasonal Fruit Platter

Freshly sliced seasonal fruit platter

1.9% protein | 0.3g fat | 25.4% carb | 140 Kcal

2,400   **Vitality**

KIDS' MENU

FOR OUR LITTLE SUPERSTARS

Mini Spring Rolls (Special Kid's Portion)

Three crispy fried mini vegetable spring rolls with sweet chili dip.

750 

Chicken Satay with Peanut Sauce (Special Kid's Portion)

Three marinated chicken skewer with peanut dipping sauce.

900

Tomato Soup with Rice

Tomato soup with boiled rice and basil croutons.

900

Garden Green Salad (Special Kid's Portion)

Romaine lettuce with crispy arugula, blanched green asparagus, crispy cucumber and cherry tomato, tossed in lemon dressing.

0.5% protein | 27.8g fat | 2.1% carb | 280.5 Kcal

1,650  

Chicken Breast with Honey Glazed Carrots (Special Kid's Portion)

Pan fried chicken breast, gravy, honey glazed carrots and mashed potatoes.

6.0% protein | 29.7g fat | 2.3% carb | 478.5 Kcal

2,500 **Vitality**