



Table 36

Welcome to the Table.

Table36 is a Modern European dining concept set 147 metres above ground, featuring global influences, premium produce and distinctive flavours. The vibrant all-day dining restaurant imbibes a sense of place for the community: gourmands and culture seekers, local producers and artisans.

Fresh. Wholesome. Seasonal.

Inspired by nature, the season's finest produce comes to life in our kitchens, sourced from partners to include the Senshu Agri Farm in Izumisano City, Osaka. The menu transitions with the seasons: celebrating freshness, peak seasonality and sustainability in every plate.

Interactive Dining

We believe that the meaning of a shared meal does not end with eating well – we craft uniquely customized, interactive table-side experiences between our guests and our seasoned culinary artisans, for a truly remarkable dining moment.

Delight in unforgettable experiences, come join us at the table.

SEASONAL SEMI-BUFFET COURSE DINNER | ¥9,800

WELCOME BREAD

Freshly-Baked Olive & Tomato Focaccia | Grissini served with 2 kinds of Butter

SOUP

Summer Green Prawn Minestrone

FROM THE SALAD BAR

Smoked Chicken Salad | Crisp and Fresh Summer Salad | Couscous Salad | Sausage Salad | Quinoa & Seafood Salad
Vegetable Salad | Caesar Salad | Tomato Salad | Salmon and Citrus Salad | Assorted Garden Greens
Selection of Cold Cuts

PASTA

Forest Mushroom Alfredo and Herbs on Grana Padano Wheel

MAIN COURSE Australian Roast Beef with Your Choice as an Accompaniment

Grilled Salmon (Optional Upgrade: Add Lobster Tail +¥3,000)

Artichoke, Green Pea, Mint Risotto and Lemon Salsa

Australian Roasted Strip Loin (Optional Upgrade: 100g Japanese Beef Tenderloin +¥2,500)

Honey-Glazed Carrots, Red Onion Marmalade, Pumpkin Dauphinoise, Red Wine Jus

Pan-Seared Scallops

Confit Chicken, Celeriac, Apple and Hazelnut

Table 36 Surf & Turf (Additional ¥5,000)

Milk-Poached White Asparagus [V]

Tiger Prawn, Grilled Australian Beef Tenderloin

Cured Egg, Brioche Crisp and Black Garlic Purée

DESSERT Your Choice of

Tiramisu • Lemon Tart • Apple Tatin • Madeleines • Biscotti

Prices Are In Japanese Yen (JPY) And Include 10% Government Tax.

If You Have Any Concerns Regarding Food Allergies, Please Alert Your Server Prior To Ordering.

ROAST BEEF THURSDAYS SEMI-BUFFET COURSE DINNER | ¥9,800

WELCOME BREAD

Freshly-Baked Olive & Tomato Focaccia | Grissini served with 2 kinds of Butter

SOUP

Summer Green Prawn Minestrone

FROM THE SALAD BAR

Smoked Chicken Salad | Crisp and Fresh Summer Salad | Couscous Salad | Sausage Salad | Quinoa & Seafood Salad | Vegetable Salad | Caesar Salad | Tomato Salad | Salmon and Citrus Salad | Assorted Garden Greens
Selection of Cold Cuts

MAIN COURSE Australian Roast Beef with Your Choice as an Accompaniment

Poached Prawn

Sous Vide Citrus Vegetables, Ginger Carrot Purée

Pan-Seared Garlic Scallops

Asparagus, Forest Mushroom Ragout

Pan-Seared Catch of the Day

Creamed Feta Pine Nut Spinach, Olive Oil Pomme Potato

Oven-Roasted Balsamic Vegetables [V]

Seasonal Vegetables, Rosemary Polenta

DESSERT Your Choice of

Tiramisu • Lemon Tart • Apple Tatin • Madeleines • Biscotti

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