

# AnDining

## Dinner Menu

### Quick Appetizer

Niseko Charcuterie Prosciutto

¥2,800

Niseko Charcuterie Paté de Campagne

¥1,800

Ezo-Deer Mortadella with Beetroot and Semi-Dried Tomato

¥1,800

Greek Style Vegetable Marinade

(Vegetarian / Vegan)

¥1,800

Pickled Yuzu-Daikon Radish

(Vegetarian / Vegan)

¥980

Niseko Tofu with Green Chili Soy Sauce

(Vegetarian / Vegan)

¥1,800

Soy Sauce Marinated Kurakake-Soybeans

(Vegetarian / Vegan)

¥980

\*Menu items may change without notice.

\*Main courses may take 40 minutes to 1 hour after receiving your order.

Thank you for your understanding in advance.

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### Entree

Straw Grilled Yellowtail with Grilled Eggplant

¥3,800

Tokachi-Mushroom Salad with Niseko Cheese

¥2,500

Gizzard Confit with Herb Butter Sautéd Chinese Cabbage

¥2,500

Stewed White Kidney Beans with Lamb Sausage

¥2,800

Taiwanese Style Oyster Omlet

¥2,500

Grilled Leek and Scallops with Mimosa Eggs Truffle

¥4,800

### Fried Food

Hand Crushed Fried Potato with Aioli Sauce

¥2,000

Zangi Fried Chicken with Teriyaki Sauce 5pc

(Additional Pickled Jalapeño +¥500)

¥2,000

Deep Fried Brussels Sprouts with Horseradish

(Vegetarian / Vegan)

¥2,000

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## Dinner Menu

### Main

Ezo-Deer Rare Cutlet with Red Wine Sauce

¥5,800

Shiraoi Wagyu Grilled Wagyu Sirloin 300g

¥16,000

Shiretoko Wagyu Rump Roast 200g

¥8,200

Greek Style Vegetable Moussaka

(Vegetarian / Vegan)

¥3,800

### For Kids

Kids Meal Set

Fried Fish, Fried Potato, Fried Chicken, Macaroni and Cheese

Apple Juice or Orange Juice

¥3,500

### Dessert

Caramel Ice Cream

¥800

Rum-Raisin Ice Cream

¥1,000

Apricot Sorbet

(Vegetarian / Vegan)

¥800

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