

One Harmony Member-Exclusive Menus

<March 1 ~ April 30, 2018>

Dinner

Hotel Okura Tokyo

In March and April, if you order One Harmony Member-Exclusive Menus, you will be awarded double points.

■ Coffee Shop **Dining Café Camellia** (1F)
Hours of Operation 17:30 ~ 21:30

Salad Bar "Vegetable Garden"
Consommé Soup
Roast Beef with Hot Vegetables
Bread or Rice
Choice of Seasonal Fruit Dessert
Coffee or Tea

¥8,000 ◆ 140 points (Regular 70 points) ◆

■ Chinese Cuisine **Toh-Ka-Lin** (12F)
Hours of Operation 17:30 ~ 21:30

Specially-Assorted Cold Appetizer
Shark Fin and Crab Roe Soup
Roast Duck Skin, Peking Style
Sautéed Abalone and Scallops
Chinese Vegetables Wrapped with Pan-Fried Japanese Beef
Braised Prawns in Chili Sauce
Fried Rice with Crabmeat
Almond Jelly with Fresh Fruits
Fried Sweet Sesame Dumpling

¥13,600 ◆ 240 points (Regular 120 points) ◆

■ French Cuisine / Wine Dining
La Belle Epoque / Baron Okura (12F)
Hours of Operation 17:30 ~ 21:30

Appetizer
Boiled White Asparagus with Poached Egg and Raw Ham,
Hollandaise Sauce
Traditional Consommé
Catch of the Day, Chef Style
Pot-roasted Japanese Beef, Red Wine Sauce
Variety of Pastries on the Wagon Service
Coffee and Confectionery

¥16,000 ◆ 280 points (Regular 140 points) ◆

Off-site Restaurants

■ Chinese Cuisine **Toh-Li** (Shinjuku Nomura Building 50F)
Hours of Operation 17:30 ~ 21:30 (Weekdays)
17:30 ~ 21:00 (Sat., Sun. & Holidays)

Specially-Assorted Cold Appetizer
Shark Fin and Crab Roe Soup
Roast Duck Skin, Peking Style
Sautéed Scallops and Bamboo Shoots
Fillet of Beef Steak, Chinese Style
Braised Prawns with Chili Sauce
Mixed Fried Rice
Almond Jelly with Fresh Fruits
Chinese Pastry

¥7,560 ◆ 70 points ◆

■ Wine & Dining **DUKE** (Shinjuku Nomura Building 50F)
Hours of Operation 17:30 ~ 21:00

Small Appetizer
Marinated Squid with Salad
Consommé Soup
Braised Greenling and Cabbage with "Lemon Ginger" Flavor
Roasted Lamb with Spring Vegetables
Dessert
Coffee or Tea

¥7,560 ◆ 70 points ◆

■ Chinese Cuisine
Toh-Ka-Lin Nihonbashi Muromachi Hinkan
(Nihonbashi Muromachi Nomura Building 3F)
Hours of Operation 17:30 ~ 21:00

Specially-Assorted Cold Appetizer
Braised Whole Shark Fin with Bean Sprouts
Roast Duck Skin, Peking Style
Sautéed Green Asparagus, White Asparagus and Turban Shell
Boiled Clams and Spot Shrimp in Top-Grade Chinese Soup Stock
Japanese Beef Sirloin Steak with Foie Gras, Chinese Style
Fried Rice with Crabmeat and Scallops
Today's Assorted Dessert

¥16,200 ◆ 150 points ◆

※An additional 10% service charge will be charged.
※Menus vary by the season and are subject to blackout days. Please contact each restaurant for details.
※Bonus points are awarded the following month of use.