

PARTY PLAN

THE GARDEN ORIENTAL OSAKA



LUNCH PLAN

STANDARD

¥6,300

Seasonal Vegetable Salad
with Citrus Vinaigrette

Pumpkin Soup

Sautéed Sea Bream with Seasonal Vegetable
Confit and Yuzu Sauce

Herb-Crusted Chicken Thigh with Salsa Verde

Cassata Siciliana

Bread

Coffee or Tea

CLASSIC

¥8,800

Bonito Carpaccio from Kochi
with Burrata Cheese and Ripe Tomato

Pumpkin Soup

Sautéed Sea Bream with Seasonal Vegetable
Confit and Yuzu Butter Sauce

Roasted Beef Filet with Fond de Veau Sauce

Japanese Chestnut Mont Blanc

Bread

Coffee or Tea

DRINK OPTION

○Free Flow Drink (Only Non Alcohol) ¥1,210 (per person)
Oolong Tea • Mango Juice • Grapefruits Juice • Ginger Ale

○Free Flow Drink (Alcohol / Non Alcohol) ¥3,025 (per person)
Lemon Sour • Beer • Wine (Red • White) • Japanese Sake • Shochu • Cocktails
Oolong Tea • Mango Juice • Grapefruits Juice • Ginger Ale

○Toast Sparkling wine ¥800 (per person)

○Alcohol / 1Glass ¥1,000

○Non Alcohol / 1Glass ¥500

*All prices include tax and are subject to a 10% service charge.



DINNER PLAN

CLASSIC

¥11,800

Carpaccio of Bonito from Kōchi with Burrata
Cheese and Vine-Ripened Tomato

Hokkaidō Pumpkin Soup

Sautéed Sea Bream with Seasonal Vegetable
Confit and Yuzu Butter Sauce

Roasted Beef Fillet
with Fond de Veau Sauce

Japanese Chestnut Mont Blanc

Bread

Coffee or Tea

GARDEN ORIENTAL

¥15,500

Abalone and Fresh Yuba with Vineger Jelly

Assorted Appetizers
Sashimi of Bonito from Kōchi
Roast Beef Sushi Style
Unagi and Cucumber Vinegar Salad

Saikyo Miso Soup with Grilled Sesame Tofu,
Flavored with Truffle

Scale-Roasted Tilefish with
Dried Mullet Roe and Yuzu

Japanese Black Wagyu Beef with Seasonal
Vegetables and Wasabi

Salmon and Salmon Roe Rice

Red Berries with Vanilla Ice Cream

Coffee or Tea

FREE FLOW DRINK

Lemon Sour • Beer • Wine (Red • White) • Japanese Sake • Shochu • Cocktails
Oolong Tea • Mango Juice • Grapefruits Juice • Ginger Ale

OPTION

- Toast Sparkling wine ¥800 (per person)
- 30 minutes extension ¥605 (per person)

*All prices include tax and are subject to a 10% service charge.



DINNER PLAN

LUXURY

¥21,500

Red Snow Crab from Kasumi and Kujo Scallion in
Steamed Bun Dressing

Assorted Appetizers

Sashimi of Bonito from Kōchi

Roast Beef Sushi Style

Caviar in Monaka Shell

Duck and Seasonal Vegetables in Light Soy Dressing

Grilled Sesame Tofu and Eggplant
in Light Fried Broth with Truffle Kikkō Sauce

Yuzu Miso Grilled Lobster and Sea Bream

Ōmi Beef with Seasonal Vegetables and Wasabi

Salmon and Salmon Roe Rice

Sweet Sake and Cocoa

Coffee or Tea

PREMIUM

¥40,000

Foie gras Monaka

Medium-fatty tuna Scallop Sea Bream

Eggplant Pumped YUBA Black Truffle

Simmered Abalone Sea Urchin

KOBE Beef Citrus sudachi

Takikomi Gohan

Cacao Amazake

Coffee or Tea

FREE FLOW DRINK

Lemon Sour • Beer • Wine (Red • White) • Japanese Sake • Shochu • Cocktails
Oolong Tea • Mango Juice • Grapefruits Juice • Ginger Ale

OPTION

- Toast Sparkling wine ¥800 (per person)
- 30 minutes extension ¥605 (per person)

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BUFFET PLAN

STANDARD

¥9,400

Fresh Fish Carpaccio with KOMBU Vinaigrette
Caprese with Cherry Mozzarella and Colorful Tomatoes
Itoshima Pork Loin Ham with Tonnata Sauce
Caesar Salad
Pizza of the Day
Lemon and Seafood Marinade
Chef's Special Curry
Sausages & Spicy Potatoes
Lasagna Emilia Style
Sautéed Fresh Fish with Mashed Potatoes
and Brown Butter Sauce
Tomato-Braised Chicken Thigh
Pasta of the Day
Éclair
Raspberry Butter Cake
Citrus Marinade with Elderflower Jelly

FREE FLOW DRINK

Lemon Sour / Beer / Wine (Red • White)
Japanese Sake / Shochu / Cocktails
Mango Juice / Oolong Tea
Grapefruits Juice / Ginger Ale

FOOD OPTION

4 types of nigiri sushi : ¥1,936 (per person)
Shrimp / Amberjack / Red meat / White meat

T-bone steak ¥36,300~

Rice buffet ¥2,178 (per person)
Sushi / Niku-sui udon / Red sea bream broth chazuke

Dessert buffet 8 types ¥1,815 (per person)
Macaroons / Canelés / Madeleines / Lemon tart
Seasonal sorbet Eclairs / Butter cake
Citrus marinated elderberry jelly

OPTION

- Toast Sparkling wine ¥800 (per person)
- 30 minutes extension ¥605 (per person)

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