

# 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

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

## GARDEN ORIENTAL

¥15,500

Abalone and Pumped YUBA with vinegar jelly

Assorted appetizers  
Sea bream Nanbanzuke /Roast Beef Sushi  
Vinegared Eel and Cucumber

Seasonal Soup

Sauteed Spanish mackerel  
with Tomato Sauce

Grilled Beef Loin

Takikomi Gohan

Berry Vacherin with Soy milk Ice cream

Coffee or Tea

## FREE DRINK

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

## OPTION

○Sparkling Wine ¥798  
○Extension fee(30 minutes) ¥605

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# 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 temari 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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