

Eat And Drink

In-Room Dining Menu





*The photo is a sample image.

Breakfast

🕒 Served 6:00 am - 11:00 am

Breakfast

The Continental Breakfast

¥3,350

Choose from the following items:

- Assorted Bakery items / Served with a selection of Butter, Marmalade and Jam
- Cereals / Corn Flakes, Fruit Granola or Genmai Flakes, • Milk / Regular or Low-Fat
- Yoghurt / Plain, Fruit or Low-Fat Yoghurt
- Juice / Orange, Grapefruit, Apple, Pineapple or Tomato Juice
- Hot drinks / Coffee, Decaffeinated Coffee, Hot Chocolate or Tea

The American Breakfast

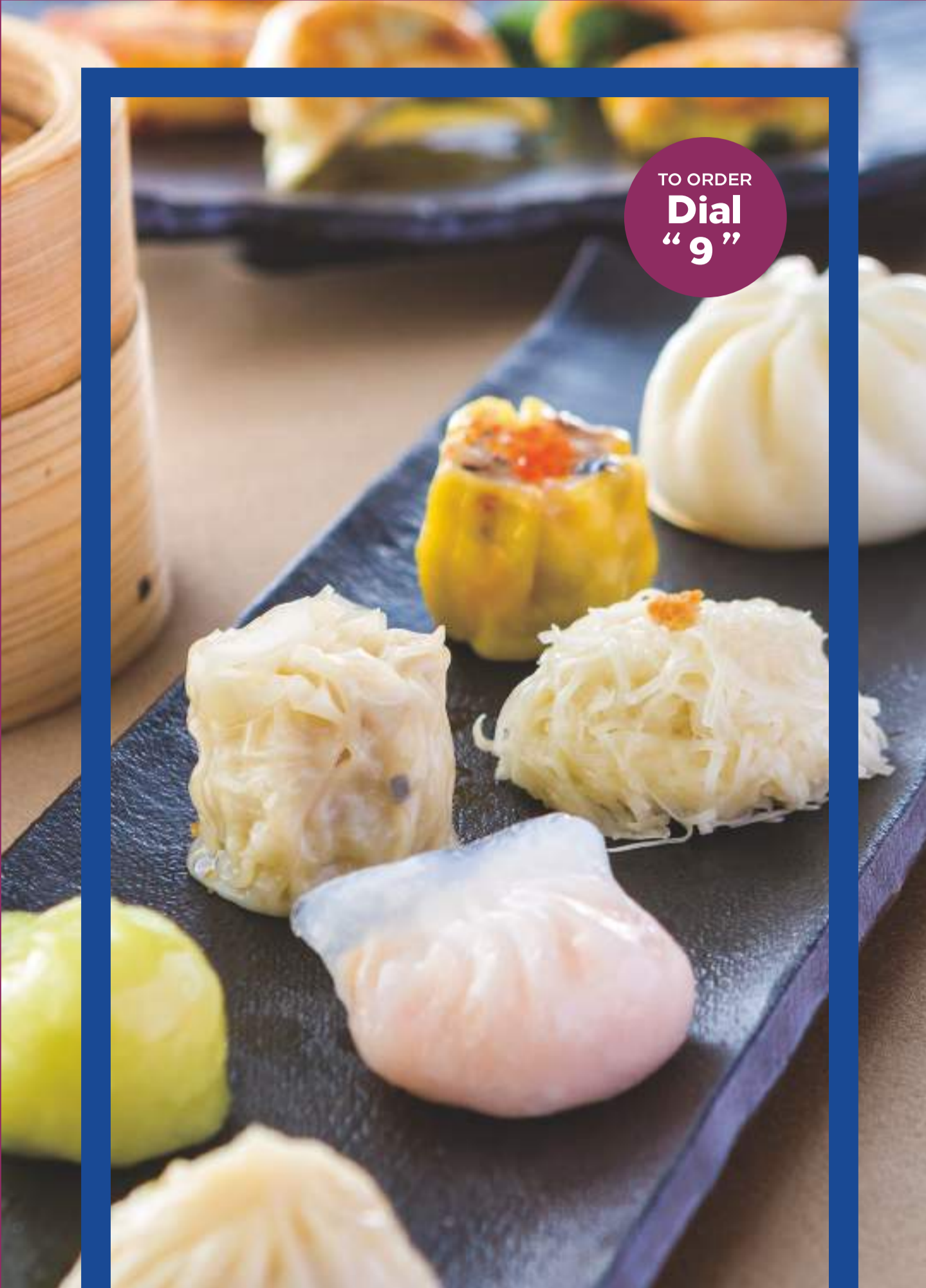
¥4,250

Choose from the following items:

- Assorted Bakery items • Breakfast Favorites / Waffles, Pancake or French Toast
- Cereals / Corn Flakes, Fruit Granola or Genmai Flakes
- Eggs / Sunny-side Up, Omelet, Poached or Scrambled • Ham, Bacon or Sausage
- Milk / Regular or Low-Fat • Yoghurt / Plain or Fruit Yoghurt
- Juice / Orange, Grapefruit, Apple, Pineapple or Tomato Juice
- Hot Drinks / Coffee, Decaffeinated Coffee, Hot Chocolate or Tea

All prices are in Japanese yen. Tax and service fee are inclusive.

Rice served is a product of Japan. If you have special dietary needs or food allergies, please let us know.



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Breakfast

🕒 Served 6:00 am - 11:00 am

Breakfast

The Healthy Breakfast

¥3,900

Egg White Omelet with Grilled Tomato, /
Whole Wheat Toast with Margarine, Sugar-free Jam
Muesli with sliced Seasonal Fresh Fruits and Nuts / Sliced Fresh Fruits
Chilled Grapefruit Juice / Herbal Tea

The Chinese Breakfast

¥3,350

Chicken Congee with accompaniments
(pickles, crullers, vegetables, hard-boiled egg)
Dim Sum Items / Chinese tea

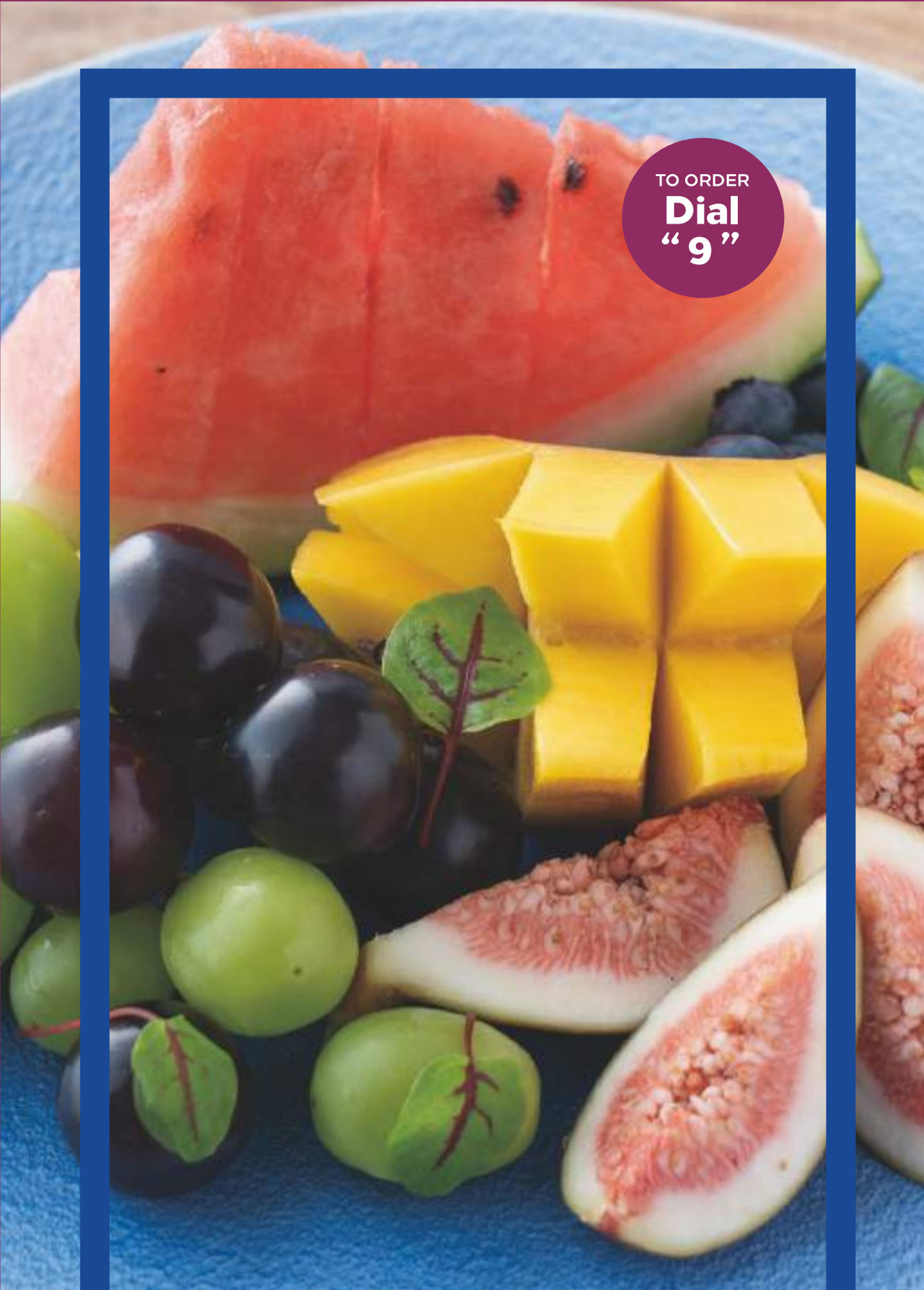
The Japanese Breakfast

¥4,250

Japanese-style Rolled Egg / Seasonal Grilled Fish / Assorted Braised Vegetables
Seasonal Delicacies / Dried Seaweed / Miso Soup / Steamed Rice
Pickles / FruitS / Green Tea

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Breakfast

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Breakfast

À la carte

Salad (Choose your Dressing from the following: French, Thousand Island, Japanese)	¥1,500
Fruits Salad	¥1,250
Assorted Seasonable Fruits	¥1,500
Eggs Benedict	¥1,950
Two Eggs any style (Served with Ham, Bacon or Sausage)	¥1,500
Breakfast Favorites (Waffles, Pancake or French Toast)	¥1,500
From the Bakery (Croissant, Soft Roll, Muffins, Danish Pastries or Toast with Butter, Honey and Jam)	¥1,050
Cereals (Genmai Flakes, Chocolate Krispies or Corn Flakes) Milk or Low Fat Milk	¥800

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TO ORDER
Dial
“9”

All Day

Soups

Homemade Fukuoka Seafood Bouillabaisse,
Toasted Sour Dough Bread

¥3,200

¥1,300

Creamy Vegetable Soup, Truffle Oil **V**

Salads

Classic Caesar Salad with Poached Egg

¥2,350

Topping:

Each+¥1,200

Grilled Chicken Breast or Smoked Salmon

Beets, Quinoa, Avocado, Chia Seed, **V** **H**

¥2,700

Kyushu Grown Leaves Salad,

Nokonoshima Honey Dressing

Itoshima Farmers Vegetable Salad, Organic Fukuoka Miso Dressing **V** **H**

¥2,000

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All-Day

V Served 11:00 am - 11:00 pm

V Vegetarian **H** Healthy

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All-Day

🕒 Served 11:00 am - 11:00 pm

All Day

Sandwiches

BLT on Toasted
House-Made Turkish Bread with French Fries

¥3,100

Classic Hamburger & French Fries
Lettuce, Tomato, Onions, Pickles,
Fried Egg, Crispy Bacon, Ketchup & Mustard

¥3,450

Topping:
Swiss Gruyere Cheese

+¥400

Pulled Itoshima Pork Sliders, Miyazaki Tomato and
Organic Miso Sauce, Nori Fries
(Includes Kyushu Grown Salad)

¥2,800

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All-Day

⌄ Served 11:00 am - 11:00 pm

All Day

Mains

Pizza Margherita with small salad, Ⓥ
Kyushu Grown Leaves tossed
with Yuzu Vinaigrette

¥2,600

Toppings:

Spicy Peperoni, Ham, Bacon, Capsicums,
Onion, Mushrooms, Blue Cheese

Each+¥150

Pasta with Bolognese Sauce,
Parmesan Cheese, Small Kyushu Grown Leaves
tossed with Yuzu Vinaigrette

¥2,800

Kubota Farm Herb Crusted Sustainably Sourced Salmon, Edamame Puree,
Yuzu Butter Sauce, Steamed Kyushu Rice
(Includes Kyushu Grown Salad)

¥4,600

Coconut, Lentil and Corn Curry (Includes Kyushu Grown Salad) Ⓥ

¥2,400

Gratin of Eggplant, Peas, and White Beans with a Creamy Almond Milk Sauce Ⓥ ⓗ
(Includes Kyushu Grown Salad)

¥2,000

Grilled Domestic Beef Sirloin Steak (180gm),
Red Wine Sauce, Sautéed Seasonal Vegetables,
Steamed Rice, Small Kyushu Grown Leaves tossed
with Yuzu Vinaigrette

¥5,500

Ⓥ Vegetarian ⓗ Healthy

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All-Day

🕒 Served 11:00 am - 11:00 pm

All Day

Asian Dishes

Butter Chicken Curry

¥3,350

Hakata Chicken Thighs in Spiced Makhani Butter Sauce,
Steamed Rice, Small Kyushu Grown Leaves
tossed with Yuzu Vinaigrette

Kagoshima Pork Sirloin Katsu,
Steamed Rice, Small Kyushu Grown Leaves
tossed with Yuzu Vinaigrette

¥3,850

Beef Rendang

¥3,850

Malaysian Style Beef Curry, Steamed Rice,
Small Kyushu Grown Leaves tossed with Yuzu Vinaigrette

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All-Day

🕒 Served 11:00 am - 11:00 pm

All Day

Sweets

Today's cake With coffee or tea

¥2,050

Freshly Sliced Seasonal Fruits, V H
Nokonoshima Honey Yogurt

¥2,250

Sharing

5 Kinds of Local and International Cheeses,
Toasted House-Made Rye Sour Dough,
Crackers and Dry Fruits

¥4,000

Charcuterie Platter (Locally Sourced Ham, Prosciutto, Salami and Pate)
Toasted Sour Dough Bread, Pickled Vegetables, Dried Fig Confit

¥3,800

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All-Day

🕒 Served 11:00 am - 11:00 pm

All Day

Children's Menu ※Aged 6 and under.

Fried Chicken Tender served with Itoshima Ketchup

¥1,300

Crispy Potato Fries

¥1,300

Mini Cheese Burger with Kyushu Beef Mince,
Swiss Gruyere Cheese, Pickle Relish,
Itoshima Ketchup

¥1,950

Spaghetti & Meatballs,
House-Made Kyushu Beef and Pork Meatballs, Napoli Sauce

¥1,950

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Drinks

🕒 Served 11:00 am - 11:00

REFRESHMENTS

Juice

- Orange / Grapefruit / Pineapple / Apple / Tomato / Guava / Mango / Passion fruit **¥1,150**

Coffee, Tea , Milk , Chocolate

- Regular Milk / Low Fat Milk / Soy Milk **¥1,150**
- Coffee (Hot / Iced) / Americano / Espresso / Decaf **¥1,250**
- Cafe Latte (Hot / Iced) / Cappuccino (Hot / Iced) **¥1,400**
- Brilliant Breakfast / Single Estate Darjeeling / The Original Earl Grey
Rose with French Vanilla / Pure Peppermint / Pure Chamomile Flowers
Decaffeinated Tea **¥1,250**
- Chocolate (Hot / Iced) **¥1,400**

Soft Drink & Mineral Water

- Coca Cola / Coca Cola Zero 190 ml **¥1,150**
- Ginger Ale 200 ml **¥1,150**
- Perrier 330 ml **¥1,200**
- San Pellegrino 500 ml (Sparkling) **¥1,350**
- Antipodes 500 ml (Still / Sparkling) **¥1,450**

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Drinks

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ALCOHOLIC DRINKS

Beer

- Asahi Super Dry ¥1,350
- Asahi DRY-ZERO ¥1,350
- Corona Extra ¥1,250
- Guinness Extra Stout ¥1,700

Japanese Sake

- Shichida (Saga / Pure Rice Muroka) 720ml ¥9,150
- Felice Miinokotobuki (Fukuoka / Junmai-Daiginjo) 720ml ¥11,200
- Niwano Uguisu Kurougu (Fukuoka / Junmai-Daiginjo) 720ml ¥17,800

Kyushu Shochu

- Maumi (Fukuoka / Sake dregs 20%) 720ml ¥7,650
- Ochi (Kumamoto / Rice 25%) 720ml ¥8,300
- Tominohozan (Kagoshima / Potato 25%) 720ml ¥10,200
- Kanehachi (Oita / Barley 27%) 720ml ¥10,800

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ALCOHOLIC DRINKS

CHAMPAGNE & SPARKLING

- Moët & Chandon Brut Imperial
- Veuve Clicquot Yellow Label Brut
- Moët & Chandon Rose Imperial
- Dom Pérignon Vintage

Bottle
 ¥20,500
 ¥24,500
 ¥31,200
 ¥69,000

HILTON WINE EXPERIENCE

Red Wine

- Terrazas Malbec
- Cloudy Bay Pinot Noir
- Chateau de Lussac
- Aloxe Corton Tollot Beaut

Bottle
 ¥10,200
 ¥17,300
 ¥19,000
 ¥30,400

White Wine

- Terrazas Torrontes
- Chablis Domaine William Fevre
- Cloudy Bay Sauvignon Blanc
- Puligny Montrachet Domaine Olivier Leflaive

Bottle
 ¥12,000
 ¥14,000
 ¥14,700
 ¥30,400

If you would like to see our complete wine list just let us know and we will be happy to deliver it directly to your room for a more comprehensive choice. All prices are in Japanese yen. Tax and service fee are inclusive.

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Drinks

🕒 Served 11:00 am - 11:00 pm