

# 『 THE LIVING 』



- MENU -

*Slide from right to left to move on to the next page.*

## ~Eggs Benedict set menu~

Eggs Benedict of your choice + drink set 1500yen  
Add one +500yen

Please choose a set drink from page 5.

- New York Benedict  
American-style dish with thickly-sliced ham.
- Salmon Benedict  
A plate of smoked salmon , most popular in Australia.
- Pastrami beef  
A flavorful dish with spicy and smoky thinly sliced beef.
- Tomato and avocado Egg Benedict  
A healthy dish with tomato and avocado.



※All prices include tax.

## ~The Living Curry Rice~

◆Our Original recipe took inspiration from a Sri Lankan dishes at a resort in Maldives.

Arranged the image of their chicken curry, accompanies high-quality new Japan rice.

Enjoy the gorgeous aroma of spice, the mind spiciness, and the sharp edge that will slowly heat you up, and the flavorful rumbling chicken.



### ☆ Best price drink set meal 1900yen

Single item 1500yen

Half size drink set 1100yen

Please choose a set drink from page 5 .

※All prices include tax.

## ~Ginger chicken rice~

◆Ginger chicken is very popular in Singapore now, and this one arranged in our style.  
In our menu , overwhelmingly low calorie, high protein, In addition , you will enjoy plenty of ginger, so it also has good effects on the gastrointestinal tract.  
It's simple, also mostly kids likes this... please enjoy this mysterious taste.



### ★Best price drink set meal 1900yen

Single item	1500yen
Half size drink set	1100yen

Please choose a set drink from page 5 .

※All prices include tax.

## Set drink

- Caffè e Latte
- Cappuccino
- Blended coffee
- Tea
- Earl Gray
- Chai (+ 100yen)
- Hot herbal tea

(Mint/Chamomile/Rooibos/Hibiscus & Rosehip)

- Various blended teas (Glass offer • + 300yen)

※See page 6 for types.

- Orange juice
- Mango juice
- Guava juice
- Lassi(+ 100yen)

### 【Alcohol】

- Wine(Red • White)
- Sparkling wine

## ~Drink Menu~

### ~Espresso~

- Espresso Single . . . 500yen
- Espresso Double . . . 600yen
- Cappuccino . . . 700yen
- Caffè e Latte(Hot • Ice) . . . 700yen



### ~Hot herbal tea~

- Mint . . . 800yen
- Chamomile . . . 800yen
- Rooibos . . . 800yen
- Hibiscus & Rosehip) . . . 800yen



### ~Coffee~

- Blended Coffee(Hot • Ice) . . . 600円



### ~Tea~

- Tea(Hot • Ice) . . . 500yen
- Earl Gray(Hot • Ice) . . . 600yen

### ~Branded tea~

- FAUCHON “Apple Tea” . . . 800yen
- FORTNUM & MASON “Earl Gray Classic” . . . 800yen
- MARIAGE FRERES “Marco Polo” . . . 1000yen



※All prices include tax.

## ~Drink~

- Homemade ginger lemonade • • • 850yen
- Homemade ginger ale • • • 850yen
- Orange juice • • • 700yen
- Mango juice • • • 700yen
- Guava juice • • • 700yen



※All prices include tax.

# ~Alcohol Menu~

- Sparkling wine • Red wine • White wine • • • Glass 700yen
- Beer • • • 600yen
- Sparkling wine (Bottle) • • • 4000yen
- Rose Champagne (Bottle) • • • 8800yen
- Red wine • White wine (Bottle) • • • 3500yen



※All prices include tax.

## **For those who are considering the course**

### **THE LIVING Course ¥ 9,000~/1Person**

○Appetizers, Soup, Eggs Benedict etc. 7 to 8 dishes that with uses many seasonal ingredients.

○Wine pairing course or free soft drink course.

○At the last, a big seasonal parfait.

※We can prepare anniversary plates for celebrations. (Required reservation in advance)

※The price changes depending on the number of people.

# THE LIVING Course





From here, our parfait selections catalog



# Pudding parfait

The popular “dream pudding a la mode” has been made smaller and made into a parfait for one person.

Soft texture but hard type pudding..

Sweet and bittersweet.

Rich but not heavy.

Please enjoy our proud pudding with seasonal fruits.

※Designs change seasonally.

A reservation is required at least three open days in advance. This dish serving through the year. Strictly prohibited to share, this dish for a 1 person.

2200yen



# Dream pudding a la mode

“Dream pudding a la mode” is a dream-sized huge pudding that is made with a pact of the highest quality eggs and carefully finished with high quality cane sugar and is decorated, assorted with plenty of fruit.

It has an elegant taste that comes out in desserts, and the bittersweet caramel sauce with a miracle taste is exquisite.

A reservation is required at least three open days in advance.

Up to 4 people can share and enjoy.  
5800yen



# 「Strawberry parfait」

Our most popular big strawberry parfait.  
100 strawberry are used, including the smoothie.  
A parfait has been introduced on TV program and on  
magazines.

January to May

¥ 7,800



# 「ICHIGO-SAMA」

This is our most expensive parfait.  
Beautiful white and red, with the sweetest strawberries.

May

In the course: +@ ¥ 2,000

Single Item : ¥ 15,800 (with four smoothies)



# 「Elegance Strawberry」

This is a strawberry parfait for one person.  
Strawberries are also plate-filling.  
Please enjoy various tastes and textures.

January to May

¥ 3,000



## 「Mango parfait」

It is a parfait rich in popular Thai variety Nandokumai. Less sour and rich, rich sweetness and little fiber, and you can enjoy a luxurious silky smooth texture!

March to June



# Parfait Elegance 「Mango」

Mango from the Parfait Elegance series .  
A parfait for one person that is as beautiful as a rose ,  
delicious , and very satisfying.

March to June



## Parfait Elegance 「Lychee」

This is a parfait for a short period of time in June.  
A parfait made with lots of Taiwan's best lychees.  
It's surprisingly delicious.  
It is a valuable parfait that can only be made when it is  
imported to Japan.

June



# Parfait Elegance 「Biwa」

It uses Biwa, which is highly evaluated in the Boso Peninsula.

It's a very mature taste.

May



## 「Melon Fever」

The flagship of the melon parfait series.  
We use plenty of the best melons with high sugar content  
of red and green meat!  
The melon balls on the base are also excellent.  
The rich melon smoothie is also the best.

June to July



## 「Punch Melon」

A fruit punch made with whole melons!  
Fully of pulpy melons and accompanied with fresh melon smoothies.  
It is also available option to pour champagne in the punch with additional charges.

June to July



# Parfait Elegance 「Melon」

Melon parfait for one person!  
No fresh cream used.  
Enjoy the refreshing taste of melon.

June to July



## 「Avant-garde」

A parfait made with the rare pink dragon fruit from Vietnam!

The taste is refreshing and sweet.  
It can be shared by up to 3 people.

June to July



# 「Momoyaro!」

The best parfait for customers who like peaches!  
6-7 peaches are used, including smoothies.  
There is also a work in the peach.

July to August



# Parfait Elegance 「Peach」

Peach parfait for one person.

It is luxurious.

“Parfait Elegance Peach” and “parfait Elegance Lectier”  
are the most popular.

July to August



## 「Punch watermelon」

A watermelon fruit punch made with a wHole large watermelon.

Please order it you feels you can manage this, be careful this watermelon size to serve.

June to August



## 「North Tower」

Limited to about 10 days in August!

This is the finest melon parfait made with Hokkaido melons.

The taste and design are also different from the usual melon parfait.

Please enjoy the summer tradition.

Mid-August



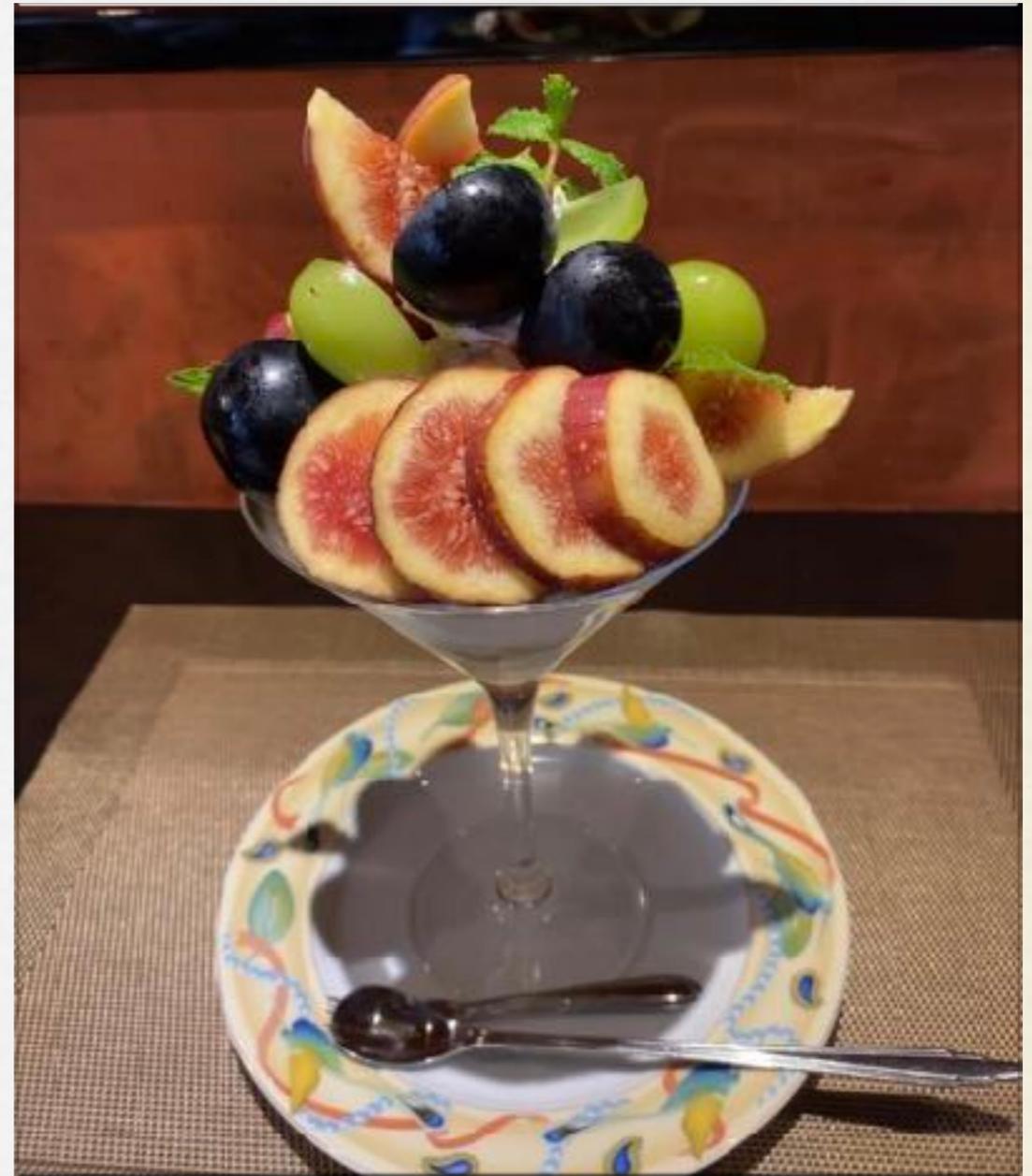
## Parfait Elegance 「Fig」

Figs, the fruit of eternal youth and longevity!

Full of dietary fiber.

Vitamin E, vitamin B6, folic acid, pantothenic acid, molybdenum, potassium, calcium, etc...A fig parfait full of nutrients.

Mid-September to Early October



## 「The Shine」

The most luxurious parfait among our parfaits!  
A parfait that uses Shine Muscat, which is used for gifts, and  
the more valuable “Nagano Purple”.  
The freshness and juiciness of the grapes are the best!

September to October



# Parfait Elegance 「Shime Muscat」

Muscat parfait for one person.  
Beautifully decorated Shine Muscat is easy to crumble.  
It's fun to eat!

September to October



## **Parfait Elegance 「Autumn Bouquet」**

A beautiful parfait made from delicious autumn fruits. Pears, persimmons, and Shine Muscat are used to create a bouquet-like design.

October to November



## 「Chestnut & Pear」

A parfait that uses plenty of Japanese chestnuts, Japanese pears, and pears.

Plenty of autumn flavors!

Up to 4 people can share.

October to December



# Parfait Elegance 「Chestnut」

Japanese chestnut parfait for one person.  
We use plenty of Japanese chestnuts.  
The taste will change as you continue to eat!

October to December



# Parfait Elegance 「Apple」

Apple autumn limited parfait.

Enjoy the combination of elegantly sweet tarte tatin, warm apple pie and cold cinnamon ice cream.

Finished with a luxurious apple parfait.

November to December



## 「Le Lectier Christmas Tower」

A parfait that uses plenty of Niigata Prefecture's finest pears, Le Lectier.

We decorated with the image of Christmas with early strawberries.

December



# Parfait Elegance 「Le Lectier」

A parfait that uses plenty of Niigata Prefecture's finest pears, Le Lectier.  
This is the best masterpiece of the Parfait Elegance series!

December





**This page is the last**

