

<Overview>

Location: 20th floor/Club InterContinental Lounge

Area/Seating: 219.3 m² / 62 seats

Operation hours : 7:00 a.m. - 9:30 p.m.

Check in: 3:00 p.m. - 9:30 p.m. / Check out: 8:00 a.m. - 12:00 p.m.

*It is possible to check in and out at lounge reception.

Outside these hours, guests will be assisted at the front desk on the first floor.

Services: Breakfast : 7:00 a.m. - 11:00 a.m.

Afternoon Tea: 2:00 p.m. - 4:00 p.m.

Cocktail Time: 5:30 p.m. - 8:30 p.m. (last order 8:30 p.m.)

Drink Service: 8:30 p.m. - 9:30 p.m. (last order 9:15 p.m.)

Rates: From 74,000 yen per room per night (based on double occupancy)

Reservation and inquiries: +81-3-5404-2222 (main reception)

Menu Information:

Note that ingredients vary depending on availability and seasonality.

Breakfast Menu (Sample)

Choice of Hot Dish:

Specialties:

-Croque-madame with ham, cheese, and fried egg,
finished with béchamel sauce

-Eggs en cocotte with spinach and mushrooms,
baked with minestrone and cheese

Japanese Breakfast:

Uonuma-grown Koshihikari rice, miso soup with artisanal tofu,
Japanese-style omelet with aosa nori seaweed sauce,
salt-grilled Hokkaido salmon, simmered seasonal vegetables,
assorted pickles and sea bream and bamboo shoots with tosa vinegar dressing

Egg Dishes:

Omelets (ham, cheese or mushroom) and scrambled, fried or boiled eggs

Side Dishes: Mixed root vegetables, mushrooms, ham, bacon, sausage,
spinach and mashed potatoes

Other: Udon noodles

Buffet Menu:

Salads: 9 varieties

Cold Dishes: 10 selections

Cheeses: 4 varieties

Fruits: 6 varieties, plus 2 types of and fruit compote

Yogurts: 3 varieties

Cereals: 4 selections

Breads: 14 varieties

Afternoon Tea Menu

Note: Menu items vary depending on the season.

- Food

Three savory items, seasonal scones, seasonal baked sweets,
seasonal glass desserts, seasonal Japanese sweets,
pralines and chocolate pastries

- Drinks

The hotel's original blend of tea plus nine varieties of Art of Tea organic tea

Cocktail Hour Menu

- Food

A curated selection of salads, 24 varieties of canapés, and cold dishes.

- Alcoholic beverages

Champagne, two types of white wine, two types of red wine,
draft beer, dark beer, two types of whisky, gin, vodka, brandy, rum,
cassis, Campari, lime syrup and grenadine syrup



Breakfast specialty: Croque-Madame (image)



Breakfast specialty: Eggs en cocotte (image)



Japanese breakfast selection (image)



A glass of champagne to welcome your arrival.



Afternoon Tea (image)



Cocktail Hour (image)