

- Appetizers -

Mackerel Escabeche
Carrot Rapée
Marinated Duck and Onion
20 Types of Vegetable Bar

- Hot Dishes -

Hokkaido Herb Grilled Potatoes (Rosemary)
Carefully Selected Warm Vegetables

- Main Dish -

Kagoshima Prefecture Satsuma Chami Pork Roast
Sauteed Chicken Thigh with Curry Cream Sauce

- Soup -

Gazpacho

- Pizza -

Candeo Signature Spiced Curry & Summer Vegetable Pizza
Boiled Baby Sardine & Shiso Pizza
Choose one from the following : Margherita / Quattro Formaggi /
Bolognese

- Pasta -

Shrimp & Clam Tomato Pasta
Chilled Seafood Pasta with Lemon Oil
Choose one from the following : Bolognese / Gorgonzola Cream Sauce
/Genovese
Hokkaido Potato Gnocchi with Cheese Cream Sauce

- Rice -

Seafood Paella

- Panini -

Ham and Cheese
Mushroom Cream or Red Bean Paste Butter

- Bread -

Focaccia
AOP Butter Croissant
Pain au Chocolat
Pain aux Raisins
Whole Wheat Batard
Baguette Parisienne

- Gelato -

1. White Peach
2. Limoncello
3. Blood Orange
4. Pistachio
5. Mascarpone
6. Chocolate
7. Vanilla
8. Uji Matcha
9. Rum Raisin
10. Caramel
11. Mango Passion
12. Flaveor of the Day

- Sweets Selection -

White Peach Layered Cake
Panna Cotta (White Peach Sauce)
Mini Cream Puffs
Muffins (Choose 3 from Chocolate, Blueberry, Apple, Salted Caramel)
Apple Tart
Waffles
Seasonal Fruits
Dried Fruits (8 Kinds)
and more

- Soft Drinks -

Ginger Ale

Coca-Cola

Coca-Cola Zero

Mizudashi Genmaicha (Brown Rice Tea)

Orange Juice

Apple Juice

Coffee

Café Latte

Cocoa

Various TEARTH drinks (Honey Black Tea, Decaf Earl Grey, Hojicha, etc.)

***Menu items are subject to change.**

Seasonal Menu



Candeo Signature Spiced Curry & Summer Vegetable Pizza

Made with our signature breakfast spiced curry, this pizza features a well-balanced, mildly spiced flavor.

Topped with vibrant summer seasonal vegetables, it offers a harmonious blend of bold curry flavour and the natural sweetness of vegetables.

Best enjoyed with a draft beer and the pizza's fragrant, crispy crust.



Boiled Baby Sardine & Shiso Pizza

A Japanese-inspired fusion pizza featuring tender baby sardines and aromatic shiso leaves (Japanese herbs), accented with a refreshing wasabi kick.

Pairs beautifully with white wine, enhancing its crisp, clean finish.



Chilled Seafood Pasta with Lemon Oil

A light, refreshing chilled pasta highlighted by lemon oil that enhances the deep flavour of seafood.

Best enjoyed with white wine for a clean, uplifting finish.



Shrimp & Clam Tomato Pasta

A refreshing yet rich pasta featuring the bright tanginess of tomatoes and the savory depth of clams. Well paired with red wine, offering a simple yet well-balanced and flavorful dish.



Gazpacho

A refreshing chilled soup made with tomato and a variety of vegetables. Light, crisp, and perfect for hot weather.



Panna Cotta with White Peach Sauce

Smooth, creamy panna cotta served with a delicate white peach sauce. A gentle dessert with a silky texture and the natural sweetness of white peach.



White Peach Layered Cake

A light and refreshing layered sponge cake with fresh cream, complemented by white peach compote and jelly.



**Gelato
White Pea / Limoncello**

<White Peach>
Made from carefully selected premium Japanese white peaches, this gelato offers a delicate texture and an elegant, refined flavor. A beloved classic, especially popular during the summer season.

<Limoncello>
A refreshing gelato featuring Sicilian lemon liqueur and fresh lemon. Bright and zesty, it captures the essence of one of Italy's most iconic flavors.



White Peach Cocktail / Mocktail

Made with premium Yamanashi white peaches. Rich and velvety, yet easy to drink.

✳️ Available only with the Premium Drink Free-Flow Plan.