

7AM-10AM Last Order 9:30PM on Previous Day

1.The Sea

Smoked Salmon, Dill Cream Cheese
Lightly Marinated Prawn and Scallops
Slices of Grapefruit, Green leaves and Tomatoes
Herbs and Lemon Dressing

Seafood Omelet Seasonal Steamed Vegetables Ratatouille

Assortment of Breakfast Pastries

Fruits Salad Plain Yogurt

Choice of Orange Juice or Grapefruit Juice

Coffee or Tea (Hot or Cold)









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2.The Jungle

Marinated Mushrooms and Cherry Tomatoes
Fresh Garden Salad
Balsamic Soy Dressing

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Pan Fried Tofu
Seasonal Steamed Vegetables
Roasted Herb Potatoes
Tomato Sauce

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Assortment of Breakfast Pastries

*

Fruits Salad Plain Yogurt

*

Choice of Orange Juice or Grapefruit Juice

*

Coffee or Tea (Hot or Cold)

\$45





7AM-10AM Last Order 9:30PM on Previous Day



Italian Prosciutto Ham
Brie Cheese, Turkey Ham
Tomatoes, Green Salad, Lemon and Herbs Dressing

Home-Made Pancakes with Berries and Hash Brown, Bacon and Sausage Scrambled Eggs

Assortment of Breakfast Pastries

Fruits Salad Plain Yogurt

Choice of Orange Juice or Grapefruit Juice

Coffee or Tea (Hot or Cold)

\$45



7AM-10AM Last Order 9:30PM on Previous Day



Caesar Salad,
Grilled Chicken Breast and Prawn
Crispy Bacon, Croutons, and Shaved Parmesan Cheese

Fried Rice with Chamorro Sausage Fried Egg and Seasonal Vegetable

Assortment of Breakfast Pastries

Fruits Salad Plain Yogurt

Choice of Orange Juice or Grapefruit Juice

Coffee or Tea (Hot or Cold)

\$45





Breakfast

7AM -10AM (Last Call 9:45AM)

THE TSUBAKI CONTINENTAL BREAKFAST

25

Your Choice of Juice Orange, Grapefruit, Apple, Pineapple, Four Seasons

Assorted Bakeries Croissant, Danish, Bread Rolls Served with Butter and Fruit Preserves

Your Choice of Cereal Corn Flakes, Special K. Rice Krispies, Granola Milk – Whole, Low Fat, Soy Milk

Brewed Regular or Decaffeinated Coffee or Breakfast Tea

THE TSUBAKI BREAKFAST

29

Your Choice of Juice Orange, Grapefruit, Apple, Pineapple, Four Seasons

Assorted Bakeries Croissant, Danish, Bread Rolls Served with Butter and Fruit Preserves

Your Choice of Cereal Corn Flakes, Special K, Rice Krispies, Granola Milk – Whole, Low Fat, Soy Milk

Two Eggs Cooked Any Style Scrambled, Sunny Side Up, Over Easy, Over Medium, Over Hard or Boiled

Choice of Bacon, Ham, or Bratwurst Sausage Served with Hash Browns and Grilled Tomato

Brewed Regular or Decaffeinated Coffee or Breakfast Tea, Tropical Green Tea, Earl Gray, Chamomile (Hot or Cold)



Breakfast

7AM -10AM (Last Call 9:45AM)

ALA CARTE	
FRESH FRUITS Assorted Seasonal Sliced Fruits	10
YOUR CHOICE OF CEREAL AND MILK Corn Flakes, Special K, Rice Krispies, Granola Milk: Whole, Low Fat, Soy Milk	8
FRUIT YOGURT Plain Yogurt Served with Seasonal Fruits	12
ASSORTED BAKERY BASKET Croissant, Assorted Danish, Bread Rolls Served with Butter and Fruit Preserves	12
SALMON GRAVLOX Served with Pickled Vegetables	22
SEASONAL SALAD With Choice of Sesame, French, Thousand Island, or Ranch Dressing	15
TWO EGGS COOKED ANY STYLE Scrambled, Sunny Side Up, Over Easy, or Boiled Choice of Bacon, Ham, or Bratwurst Sausage Served with Hash Browns and Grilled Tomato	15
THREE EGG OMELET With your choice of filling: Ham, Sausage, Tomato, Mushroom, Grated Cheddar Cheese Served with Hash Brown and Grilled Tomato	17
AMERICAN PANCAKE Served with Maple Syrup and Fresh Berries	16

GRILLED BREAKFAST STEAK 8oz / 220g Tenderloin Steak with Fried Eggs, Hash Brown, and Grilled Tomato	45
SIDE ORDERS Bacon, Sausage, Sliced Ham, Hash Brown, Grilled Tomato, Mash Potato	7
JUICE Orange, Grapefruit, Apple, Pineapple, Four Seasons, Mango Cranberry	6.5
COFFEE Fresh Regular Brewed or Decaffeinated Coffee	6.5
TEA (Hot or Cold) Tropical Green Tea, Earl Grey, Chamomile	6.5
MILK Whole, Low Fat, Soy Milk	5



Lunch and Dinner

11AM -10PM (Last Call 9:45PM)

APPETIZER, SOUP, SALAD		FLAVORS
MARINATED ORANGE SALMON with Pickled Vegetables	25	JAPANESE CURRY SAUCE WITH RICE (Chicken or Beef)
CAESAR SALAD WITH GRILLED CHICKEN Parmesan Cheese, Bacon, and Croutons	23	SPAGHETTI with Summer Vegetables and Tomato Sauce
SEASONAL SALAD with Lemon Vinaigrette or Japanese Ponzu Vinaigrette	15	100% US BEEF BURGER Served with French Fries
ASSORTED CHEESE PLATTER with Dried Fruit	28	TURKEY HAM CROISSANT SANDWICH With Turkey Ham, Cheese, and Vegetables With French Fries
FRIED CHICKEN STRIPS WITH FRENCH FRIES	24	DESSERT
ASSORTED CROSTINI PLATE	23	GREEN TEA CRÈME BRULEE
SOUP OF THE DAY	12	MANGO PUDDING
FISH AND MEAT		ASSORTED PASTRY PLATTER
GRILLED SALMON Mashed Potato, Vegetables Stewed in Tomato Sauce, Steamed Vegetables, and Basil Pesto Served with Bread or Rice	35	FRUIT PLATTER
DEEP FRIED JUMBO PRAWNS Served with Tartar Sauce, or Japanese Tonkatsu	28	INDIVIDUAL PORTION
Sauce Served with Bread or Rice		2 PAX PORTION FAMILY PORTION
BEEF HAMBURGER STEAK Served with Demi Glace Sauce and Mixed Mushrooms, Seasonal Vegetables Served with Bread or Rice	30	
GRILLED BEEF STRIPLOIN OR TENDERLOIN Served with Steamed Vegetables and Mashed Potato, Red Wine Sauce Served with Bread or Rice		
10oz / 280g Beef Striploin 8oz / 220g Beef Tenderloin	40 45	



Beverage Menu

11AM -10PM (Last Call 9:45PM)

BEER		RED WINE	
BUDWEISER BUDLIGHT MILLER LITE HEINEKEN CORONA ASAHI STELLA ARTOIS MICHELOB ULTRA	6 6 7.5 7.5 7.5 7.5 7.5	CABERNET SILVERADO SOLO 2014 STAGS LEAP DUCKHORN CABERNET SAUVIGNON FREEMARK NAPA VALLEY CAKEBREAD NAPA VALLEY JORDAN 2015 ALEXANDER VALLEY BERINGER KNIGHTS VALLEY SONOMA SEQUOIA GROVE NAPA VALLEY DECOY CABERNET SAUVIGNON	BTL 244 187 159 150 139 92 80 77
OTHERS SODAS (COKE, DIET COKE, SPRITE) BOTTLED WATER PELLEGRINO SPARKLING WATER	4.5 4.5 5	BEAULIEU VINEYARD 2017 CALIFORNIA BREAD & BUTTER NAPA VALLEY HW SEVEN FALL CABERNET TUSCAN RED BLEND	50 50 50
COFEE AMERICANO CAFÉ LATTE CAPPUCCINO TEA	6.5 7 7	ANTINORI TIGNANELLO 2013 ITALY MERLOT DUCKHORN 2016 NAPA VALLEY PINOT NOIR LA CREMA RUSSIAN RIVER MATUA LANDS & LEGENDS CENTRAL OTAGO	163 92 90
OOLONG TEA TROPICAL GREEN TEA EARL GREY ORGANIC SPRING JASMINE TEA CHAMOMILE	4.5 6.5 6.5 6.5 6.5	MEIOMI 2018 CALIFORNIA LOVE NOIR ROSÉ COTE DES ROSES 2018 WHITE WINE	845050
JUICE APPLE ORANGE PINEAPPLE GRAPEFRUIT MANGO CRANBERRY	6.5 6.5 6.5 6.5 6.5 6.5	CHARDONNAY DUCKHORN NAPA VALLEY SEQUOIA GROVE NAPA VALLEY DECOY CHARDONNAY BREAD & BUTTER NAPA VALLEY SAUVIGNON BLANC MATUA LAND & LEGEND 2016 NZ MARLBOROUGH DOG POINT NZ MARLBOROUGH	152 88 76 55 H 58 55
		CHAMPAGNE / SPARKLING DOM PERIGNON BLANC 2008 FRANCE MOËT & CHANDON ICE IMPERIAL VEUVE CLICQUOT BRUT CARTE JAUNE POMMERY BRUT ROYAL FRANCE POMMERY ROYAL BLUE SKY MOET CHANDON BOTTEGA FRAGOLINO ROSSO BILYARA SPARKLING WOLF BLASS BOTTEGA PETALO ITALY	394 155 145 135 135 125 52 50



Vegan Menu

7AM -10PM (Last Call 9:45PM)

15

Marinated Mushrooms, Cherry Tomatoes, Balsamic Soy Dressing	
Vegetable Soup Tomato, Onions, Celery, Beans, Zucchini, Spinach, Carrots, Parsley	12
Grilled Vegetable Panini Sandwich with French Fries Zucchini, Mushrooms, Onions, Bell Peppers, Pesto	22
Grilled Tofu with Soy-Mansi Glaze Steamed Rice, Onions, Mushroom	25

Garden Salad