

Le Temps Buffet Menu (August, 2010)

Special Dinner Buffet Menu – Hokkaido Food Fair

Cold Dishes

OH! SUSHI! Giant Octopus Sushi- Western style

Salmon Roe

Boiled Queen Crab from Hokkaido

Giant Octopus and Tomato Salad with Mozzarella

Cold Pumpkin Soup

Hokkaido Potato & Corn Salad

Escabache of Flatfish and Seasonal Vegetables

Green-Tea Soba Noodle with Tororo-kombu (shavings of dried kelp)

Somen (Wheat Noodle) with squid - spicy taste

Smoked Salmon and Caper Marinated salad

Boiled Fresh Seasonal Vegetables

Sausage & Onion – Mustard Taste

Salad

Roasted Tomato

Roasted Onion

Simmered Komatsuna (leafy green vegetable)

Simmered Potherb Mustard

Lemonade of Chinese Green

Salmon Flake and Corn Salad

Pumpkin Salad

Assortment of Pickles

Boiled Corn

Sliced Early Onion

Tomato

Cherry Tomato

Frippy Lettuce

New York Lettuce

Baby Leaf

Hot Dishes

Beef Fillet from Hokkaido – Teppanyaki Style

Grilled Scallop – Teppanyaki Style

Queen Crab Shabu – Shabu

Grilled Fat Greenling from Hokkaido with Korean Style

Seafood Gratin

Pork Donburi - from Nanao, Hokkaido

Hokkaido Corn and Potato BBQ

Chan Chan Yaki – Le Temps style (Local fisherman's hotpot with Salmon)

Ikameshi – Le Temps style (Squid stuffed with rice)

Ishikari Nabe – Hotpot from Hokkaido – Le Temps style

Today's Pasta

Ramen

Kushi-age(Deep-fried Skewered food)

Simmered Seasonal Vegetables

Soup Curry

Pork Curry from Nanao, Hokkaido

Corn Soup

Akita-komachi – Japanese Rice

Brown Rice

Desserts

Assorted Cakes

Chocolate Fondue Tower

Soft Ice Cream

Ice Cream (10 variations)