

Le Temps Buffet Menu (August, 2010)

Special Lunch Buffet Menu – Hokkaido Food Fair

Cold Dishes

Hokkaido Chirashi-sushi- Western style

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

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

Frilly Lettuce

New York Lettuce

Baby Leaf

Hot Dishes

Scallop and Corn cup steamed egg custard

Egg Soup with Crab and Vegetables

Codfish from Hokkaido – with Sweet Vinegar Sauce

Grilled Beef – Teppanyaki style

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)