



ホテル創成札幌 Mギャラリーコレクション
メキシカンランチビュッフェ
Mexican Lunch Buffet

期 間 / Date

2026年10月11日（日）～
From Sunday, October 11, 2026

営 業 日
Operating Days

土曜日・日曜日 Saturdays and Sundays

営業時間
Operating hours

12:00～14:00（最終入店時間 / Last entry 13:30）

会 場 / Venue

BARLEY GRILL AND BAR, 1F

料 金 / Price

大人 おひとり様 5,000円
子ども おひとり様（6～11歳）2,500円／未就学児（0～5歳）無料
Adults: ¥5,000 per person
Children (ages 6–11): ¥2,500 per person / Free for children under 6
料金には10%のサービス料と税金が含まれています。Prices include 10% service charge and tax

ご予約・お問い合わせ Reserve Now

電話 / TEL : 011-242-1111 メール / Email : HC082-FB@accor.com
ご予約はQRコードから、またはレストランまで直接お問い合わせください。

Hotel Sosei Sapporo – MGallery Collection ホテル創成札幌 Mギャラリーコレクション
〒060-0032 北海道札幌市中央区北2条東3丁目サッポロファクトリー西館





TACO BAR

Freshly griddled corn tortillas and crisp tostadas, layered with your choice of fillings, salsas and toppings.

Carnitas (slow-cooked pork confit)

Tinga de Pollo (chicken in tomato sauce)

<Salsas>

- Guacamole
- Salsa Mexicana
- Salsa Verde
- Salsa Macha
- Salsa de Adobo

<Toppings>

- Red onion
- Cilantro
- Cottage cheese
- Tomato
- Pickles, and more

❁ Ceviche

Citrus-cured seafood salad, served chilled

❁ Sopa de Lima

Yucatán-style lime soup, chicken broth brightened with lime

❁ Molletes

Mexican-style bruschetta, with refried beans and melted cheese

❁ Frijoles

Mashed simmered beans, an everyday staple on the Mexican table

❁ Albóndigas

Meatballs simmered in tomato sauce, a home-cooked classic passed down through families

❁ Pudín de Calabacita

Zucchini gratin, baked with egg, cream and cheese

❁ Arroz Verde

Green rice, cooked with a purée of green chili and cilantro

❁ Arroz a la Tumbada

Veracruz-style seafood rice with shrimp, white fish, squid and shellfish, finished with a little broth remaining

❁ Enchiladas

Flour tortillas rolled around a filling, topped with sauce and baked

❁ Carne Asada

Marinated grilled beef, fajita-style, with potato and zucchini

❁ Pollo a la Plancha

Griddled chicken, fajita-style with onion and bell pepper

❁ Mole Poblano

Chicken simmered in mole — a sauce of chilies, spices, nuts, aromatic vegetables and chocolate. A dish essential to Mexican celebrations

DESSERTS

❁ Tres Leches

Sponge cake soaked in three milks, a cake for celebrations

❁ Buñuelos

Crisp fried flour tortillas dusted with cinnamon sugar

❁ Flan Mexicano

Rich Mexican custard with a lingering caramel bitterness

AGUAS FRESCAS (Mexican soft drinks)

❁ Agua de Jamaica

Hibiscus infusion, deep red in colour and one of Mexico's best-loved aguas frescas

❁ Agua de Pepino

Cucumber and lime, light and refreshing

❁ Agua de Piña

Pineapple and mango, gently sweet and tropical

- Soft drinks, including the aguas frescas, are included in the buffet price.
- Corona Extra, Margarita and Tequila are available at an additional charge.