

the tavern

the tavern cuisine features european classics, using different cooking methods and blending authenticity, tradition, and innovation

Est. 2014

champagne



- veuve clicquot brut yellow label glass » 2,970 / bottle » 14,300
- louis roederer brut collection 244 glass » 3,630 / bottle » 17,600

rose wine



- grenache / cinsault
sainte marguerite fantastique rosé
côtes de provence / france 2023 glass » 2,640 / bottle » 12,650

tavern signature cocktails



- andaz saketini 1,980
52 junmai ginjyo andaz tokyo, ki no bi gin, lemon juice
elderflower liqueur, homemade muscat syrup,
- japanese moscow mule 1,980
nikka coffey vodka, homemade spice syrup,
ginger beer
- apple whisky sour 1,870
chita, homemade apple earl grey syrup, lemon juice,
egg white
- kiwi daiquiri 1,870
kiwi, sencha infused bacardi rum, lemon juice,
white grapefruits juice, homemade green rose syrup
- black sugar cacao fizz 1,870
bombay sapphire infused cacao nibs,
homemade black sugar syrup, cacao vinegar

juice & soda



- muscat non alcohol sparkling 1,320
- orange / grapefruit / apple / peach / carrot /
mango / pineapple 858
- yuzu soda / apple soda / ginger beer 990
- coke / coke zero / sprite / ginger ale / lime soda 858

white wine



- sauvignon blanc glass » 2,090 / bottle » 9,900
nautilus estate
marlborough / new zealand 2023
- koshu glass » 2,420 / bottle » 11,550
shirayuri jozo l'orient katsumuma
yamanashi / japan 2022
- chardonnay glass » 2,970 / bottle » 14,300
cordier père et fils mâcon clos de la maison
bourgogne / france 2022

mixology highballs



- bali kopi highball (by Aris Sanjaya) 1870 / 990
amaretto disaronno, kahlua, campari, cold brewed coffee,
fresh lemon juice, vanilla bitters, espresso air, soda
- cherry highball 1870 / 990
52 junmai ginjo andaz sake, cherry liqueur
rose syrup, fresh lemon juice , soda
- shamrock highball 1870 / 990
westland whiskey, noilly prat, chartreuse vert,
mint liqueur, green tea syrup, soda
- gin basil smash highball 1870 / 990
the botanist gin, italian basil,
fresh lemon juice, soda
- aperol spritz highball 1870 / 990
aperol, sparkling wine,soda,
mango & orange foam

coffee & tea



- regular coffee / espresso / decaffeinated 1,100
- cafe latte / cappuccino / double espresso 1,100
- kusmi tea selection 1,100
anastasia / earl grey intense / english breakfast /
green rose
aqua frutti / tchai of the tiger / vanilla rooibos
- japanese tea selection from ippodo tea 1,100
green tea / roasted green tea / brown rice tea
- chamomile / peppermint 1,100

red wine



- sangiovese glass » 2,090 / bottle » 9,900
mazzei chianti classico fonterutoli
toscana / italy 2020
- pinot noir glass » 2,970 / bottle » 14,300
ata rangi martinborough crimson
wairarapa / new zealand 2022
- cabernet sauvignon glass » 3,300 / bottle » 15,950
cakebread cellars bakestone cellards
north coast california / u.s.a. 2018

mocktails



- apple royal 1,540
muscat non alcohol sparkling, green apple syrup,
lime juice
- good thyme lemonade 1,540
ginger beer, aqua frutti tea, homemade thyme syrup,
lemon juice
- peach garden 1,540
milk, peach juice, lavender syrup, grenadine syrup,
lemon juice

japanese sake

- asahi shuzo dassai junmai daiginjo 23 glass » 2,640 / bottle » 22,000
yamaguchi / japan

beers



- suntory tokyo craft pale ale (draft beer) 990
- suntory premium malt's master's dream (draft beer) 990
- wabi-sabi pale ale 1,375
- asahi super dry 880
- heineken 935
- suntory all free (non alcoholic) 900

The prices listed (tax included) are subject to 15% service charge.

To greater ensure the quality of your dining experience, please let us know if you have any food allergies or restrictions. Should you have any specific beverage requests, please ask one of our team.