

Breakfast

Breakfast Set	4000
Choose two beverages, two dishes from the pantry and one dish from the breakfast specialties.	
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Japanese Breakfast Set	4000
Appetizer, simmered vegetable, egg, roasted laver today's grilled fish, leaf salad, steamed rice, miso soup, pickles	
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Beverage	
Regular coffee, espresso, decaffeinated coffee	1000
Cappuccino, cafe latte	1100
Hot chocolate	1200
Tea Selection	1100
Japanese green tea, roasted green tea, english breakfast, darjeeling, earl grey, chamomile, peppermint	
Juice	1200
Orange, grapefruit, apple, tomato, carrot, seasonal choice	
Pantry & Bakery	
Basket of breakfast breads and pastries	1200
Fresh seasonal fruit plate	1400
Fresh seasonal mixed berry bowl	1800
Natural or low fat yoghurt	950
served with plain or seasonal fruit puree	
Selection of cereals	800
Corn flakes, all bran, organic oat flakes or nut and berries muesli served with hot or cold fresh milk, skimmed milk or soy bean milk	
Bircher muesli	950
Cooked leg ham and brie cheese plate	1400
Smoked salmon, capers, sour cream	1800

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To greater ensure the quality of your dining experience, please let us know if you have any food allergies or restrictions.

Breakfast Specialties

Waffle, earl grey, apple compote, Chantilly cream, coconuts	1400
Pancake, mascarpone cream, dried fruits compote, caramelized nuts, maple syrup	1400
French toast, chocolate, chantilly cream, seasonal fruits compote, coconuts	1400
Classic breakfast plate - eggs any style served with grilled tomato, mushrooms, bacon, pork sausage, toast	2000
"V" Egg white omelet, herbs, spinach, grilled tomato	1700
Baked spanish omelette, tomato braised seasonal vegetables, shaved parmesan	1700
Eggs benedict, crosissant, champagne ham, spinach, poached egg, rocket, tomato hollandaise	1900
"V" Smashed avocado, Japanese vegetable, roasted pecan nuts, cherry tomatos, dukkah spice, lemon oil	1800

"V" Vegetarian

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All Day

Snacks & Salads

Onigiri set	1800
salmon, pickled plum, bonito flakes, japanese omelette, miso soup	
Karaage chicken - fried chicken, wasabi mayo	1700
"V" Crudites, hummus	1700
Premium beef mini burgers (3pc), shiso leaf, wasabi mayo	2100
"V" Green garden salad, marinated seasonal vegetables, white balsamic dressing	1800
"V" Homemade tofu salad, kimpira burdock, mizuna green, sesame dressing	1800
"V" Tomato and avocado salad, buffalo mozzarella cheese, watercress	2200

Soups

Miso soup	500
"V" Roasted tomato soup, micro basil	2200
Today's daily soup	1800

Sandwiches & Pasta

All sandwiches are served with a choice of mixed leaf salad or french fries	
Club sandwich	2000
"S" Classic Tavern burger, smoky bacon, BBQ sauce, aged cheddar cheese, lettuce, tomato, spanish onion, pickles	2200
"V" Vegetable panini, hummus, ratatouille, red cabbage, rocket, mozzarella cheese	2000
Open face steak sandwich, japanese beef, mustard mayonnaise, parmesan cheese, rocket, tomato, beetroot, onion relish, sour dough bread	3100
Katsu sandwich - breaded Australian grain fed beef tenderloin, Japanese BBQ sauce, served with house made pickles	3000
Spaghetti, choice of bolognese or tomato & basil	2000
"V" Penne alla Norma - tomato sauce, eggplant, pecorino cheese	2000

"S" Signature dish

"V" Vegetarian

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Rice & Noodles

Udon - sukiyaki beef broth, soft egg, spring onion, sesame-Japanese negi	2500
Yaki soba - fried noodle, japanese pork, cabbage, red pickled ginger, green laver	2800
Steak don - grilled Japanese beef steak mushroom, onion, steamed rice, miso soup	4600
Chirashi sushi - vinegared rice, akami tuna, avocado, pickled vegetables, miso soup	3500
Katsu curry - breaded pork chop, curry, steamed rice, green salad	2900
"V" Vegetable curry - steamed rice, green salad	1800
Shrimp shio ramen - roast pork, aosa seaweed, condiments - citrus kabosu, leek oil, sesame	2300
Andaz country style gyudon beef bowl, soft boiled egg, japanese negi, sesame, miso soup, kinzanji miso	2600

Desserts

"S" Cheese plate	2500
"S" Daily selection of mini eclairs	1400/6 pieces
Daily dessert	1400
Fresh fruit of the season	1400
Ice cream - daily selection	800/2 scoops
Sorbet - daily selection	800/2 scoops

"S" Signature dish

"V" Vegetarian

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Kid's menu

2800

“Kid's box”

Pasta, choice of bolognese or tomato & basil,
fried chicken, french fries, corn soup, panna cotta

Shrimp shio ramen, fried chicken, green salad, fruits cocktail

Chicken & omu-rice, corn soup, panna cotta

Beef steak plate, steam vegetable, green salad, rice, fruits cocktail

Beef hamburg steak, cheese, scrambled egg,
french fries, green salad, fruit cocktail

Kid's mocktail (non-alcohol)

1300

Orange tornado
Fresh orange, passion fruits syrup, orange juice

Luxury pine
Fresh pineapple, pineapple juice, lemon juice, carib syrup

Two tier bento box

7000

Premium beef, mini burgers (4 pieces), shiso leaf, wasabi mayo
Karaage, fried chicken, wasabi mayo (4 pieces)
Andaz Katsu-sando, breaded Australian grain fed beef sirloin,
Japanese bbq sauce, house-made pickles (4 pieces)
Andaz chocolate 8pc

For every order of our Two tier bento box enjoy a glass of house wine for 1000JPY

The Tavern - Grill & Lounge In Room Menu

11.30 AM – 3.00 PM / 6.00 PM - 10.00 PM

Appetizers

"S" Nicoise salad, seared akami tuna, green beans, confit potato, black olives, quail eggs, white anchovy, hazelnut dressing, sesame tuile	2400
"S" Signature lobster bisque, poached lobster, sauce rouille	2600
Jumbo prawn cocktail, aioli, russian dressing, lemon	3600
"V" Fruits tomato carpaccio, fresh mozzarella, micro herbs, olive powder, olive oil	1800
Citrus marinated tasmanian salmon, caviar, avocado, wasabi, mascarpone cream, micro leaves, baby radish, lemon oil	2400
The tavern caesar salad, crisp bacon, croutons, parmesan cheese, soft boiled eggs, white anchovy, italian parsley	2100
Poached prawns, tomato sauce, seasonal fruit chutney, rice cracker, lime	2400

Main Courses from the Grill

All served with one choice of sauce below

Sea scallop (4pieces)	2800
"S" Jumbo king prawns, gremolata crust, micro herb salad, lemon (1 piece / 2 pieces)	5900 / 9900
Today's market fish	2600
Snow aged niigata pork, 160g	2400
"S" Snow aged japanese sirloin F1, 160g	6600
Snow aged japanese tenderloin F1, 160g	8000
Japanese duck breast, 320g (for two)	3300
Yamanashi spring chicken (half), herb marinated	3000

Side Dishes

Thick french fries	Snow aged garlic mashed potatoes	900
Sauteed asparagus	Braised broccoli and brussels sprouts	

Sauces

Salsa verde	Snow aged soy sauce, garlic oil, sudachi juice
Horseradish	Natural beef jus

"S" Signature dish

"V" Vegetarian

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Healthy Balance

Making the healthy choice when traveling should be easy. That's why we created the Healthy Balance menu, offering flavorful, nutritious and perfectly portioned options so you can maintain a healthy lifestyle while you're away from home. If you are looking for something that is not on the menu, our chefs will gladly work with you to prepare something catered to your liking and specific needs.

Enjoy a variety of fresh fruits and vegetables perfectly blended into juices and smoothies.

Calming and de-stressing carrot, apple, banana	1400
Immune system and energy boosters kiwi, apple, grape, pineapple	1500
Revitalize banana, kiwi, green grape, yoghurt, milk, honey	1500

Beverage

Champagne	Glass	Bottle
Sommelier's Champagne Selection	2500~	19000~
Please contact our staff for details		
Ruinart R de Ruinart, Brut, NV		12000
Krug Brut Grande Cuvee NV, Reims		39000
Louis Roederer, Cristal Brut, Reims		63000
Perrier Jouet Belle Epoque Rose, Epernay		100000
White Wine		
Sommelier's White Wine Selection	2000~	12000~
Please contact our staff for details		
Escudo Rojo Chardonnay, Central Valley, Chile		7000
Puligny-Montrachet, Domaine Berthelemot, Borgogne, France		22000
Chassagne-montrachet, Premier cru morgeot, Michel Coutoux, Borgogne, France		31000
Kistler Sonoma Mountain Les Noiesetiers Chardonnay, California, USA		35000
Red Wine		
Sommelier's Red Wine Selection	2100~	12500~
Please contact our staff for details		
Escudo Rojo Cabenet Sauvignon, Central Valley, Chile		7000
Gevrey-Chambertin, Domaine Alain Burguet, Borgogne, France		22000
DoMoL, Russian River Valley, California, USA		27000
Darioush Signature, Napa Valley, California, USA		39000
Sassicaia, Tenuta San Guido Boglheri, Tuscany, Italy		41000
Penfolds, Barossa Valley RWT South Australia, AUS		52000
Opus One Napa Valley California, USA		120000
Dessert Wine		
Torreón de Paredes late harvest	1700	8000

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Cocktails

Bellini	peach, champagne	2500
Margarita	tequila, triple sec, lime juice	1950
Mojito	white rum, lime juice, fresh mint, soda	1950
Dry martini	gin or vodka, noilly prat	1950
Manhattan	bourbon, noilly prat, sweet vermouth	1950

Spirits

Absolut ELYX		1950
Belvedere		1950
Bombay sapphire		1950
Hendrick's		1950
Sauza		1550
Jose cuervo 1800 anejo		2100
Bacardi (white, gold)		1550
Ron zacapa 23		2400
Glenfiddich 12		1850
Talisker 18		2500
Johnnie walker blue label		3650
Chivas regal mizunara 12		1950
Jack daniel		1850
Wild turkey rye (Kentucky)		1850
Yamazaki single malt NV		2250
Hakushu single malt NV		2250

Digestive

Remy martin louis XIII, cognac		36000
Hennessy VSOP, cognac		1850
Boulard grand solarge, calvados		1850
Sassicaia, grappa		2000
Massenez framboise, eau de vie		1800
Taylors 20, port		2300
Tio pepe, sherry		1500
Cinzano extra dry, vermouth		1550

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Juice		1200
Orange, grapefruit, apple, tomato, carrot, seasonal choice		
Soft Drink		850
Coke, coke zero, sprite, ginger ale, ginger beer, lime soda		
Water		
Still	330/500ml	750/1000ml
Acqua panna	950	1450
Evian		1450
Sparkling		
San pellegrino	950	1450
Orezza	1300	1850
Perrier	850	1450
Tea Selection		1100
English breakfast, darjeeling, earl grey, Chamomile, peppermint, ginger peach, super berries		
Japanese Tea Specialties		
Green tea, sencha		1100
Brown tea, roasted barley		1300
Green tea, gyokuro		1800

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Coffee

Regular coffee, espresso, decaffeinated	1000
Cafe latte, cappuccino	1100
Hot chocolate	1200

Beer

Japanese Craft Beer wabi-sabi pale ale, wheat king wit	1300
Yebisu	1200
Heineken	1200
Hoegaarden	1200
Guinness	1200
Corona	1200

Sake

52 Junmai Ginjyo Andaz Tokyo	1800
Sawanoi, Daiginjyo	1900

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