

the tavern

GRILL & LOUNGE

appetizers



"V"	■ seasonal vegetable garden, tomato hummus, baby greens, white balsamic dressing	1,800
"V"	■ fruit tomatoes, baby mozzarella cheese, tapenade, herb brioche, croutons, baby basil	1,600
"S"	■ house smoked and marinated salmon, caviar, asparagus, horseradish cream, caper berries	2,600
	■ baked turban shell bourguignon, garlic herb butter	1,900
"S"	■ nicoise salad, seared akami tuna, green beans, confit potato, black olives, quail eggs, white anchovy, hazelnut dressing, sesame tuile	2,400
"V"	■ herb mascarpone, beets, marinated champignon, barley, pinenuts, baby rocket, frisee, honey vinaigrette	1,800
"V"	■ shaved cucumber, spring snow peas, pink grapefruit, crisp garlic chips, white balsamic	1,600
	■ the tavern caesar salad, crisp bacon, croutons, parmesan cheese, soft boiled eggs, white anchovy, italian parsley	2,100
	■ tuna tartar, caviar, avocado, tomato jelly, micro leaves, lemon oil	1,800
	■ lobster salad chilled, sour cream, chives, green beans, butter lettuce (half/whole)	3,800 / 7,400
	■ jumbo prawn cocktail, aioli, russian dressing, lemon	3,600
"V"	■ roasted tomato and basil soup, garlic crouton	1,800
"S"	■ signature lobster bisque, poached lobster, sauce rouille	2,600

charcuterie



	■ pork and pistachio terrine, tomato, apple chutney, sour dough bread	1,800
	■ marinated figs, prosciutto, pear, pickled onion, witloof salad, hazelnut dressing	1,800
	■ foie gras terrine, lambs lettuce, narazuke pickle, mango puree	2,500
	■ iberico ham, jambon blanc, cured pickled corned beef, artisan salami, confit onion, grilled sour dough bread	3,800
	■ house smoked, slow cooked pork belly bacon, maple BBQ glaze	2,200

"V" vegetarian
"S" signature dish

from the grill



signature snow aged beef

try our unique 28 days matured snow aged beef, hand selected by our chef with the cuts below chosen exclusively for 'the tavern'

"S"	■ hokkaido sirloin F1, 220g	9,500
	■ tochigi t-bone F1, 480g / 750g	16,800 / 24,000
	■ hokkaido tenderloin F1, 180g	8,500
"S"	■ hokkaido chateaubriand F1, 400g (for two)	18,000

other japanese meats

■ gunma rib eye F1, 350g (for two)	16,000
■ tochigi sirloin F1, 220g	6,900
■ aomori tenderloin F1, 180g	6,900
■ japanese lamb rack	7,800
■ yamanashi spring chicken, herb marinated, 450g	3,800
■ niigata truffle pork, 250g	3,900
■ aomori duck breast, 320g	3,600

seafood & fish



■ seafood platter, taraba crab legs, today's fish, mussels, herb butter (for two)	8,000	
■ red snapper, roasted fennel, bell pepper sauce	3,100	
		"S" ■ scallops, tomato and yuzu salsa 2,800
		■ jumbo king prawns, gremolata crust, micro herb salad, lemon (1 piece / 2 pieces) 5,900 / 9,900

side dishes

900



"S" "snow aged" garlic mashed potatoes (+200JPY)

■ broccolini, fried garlic	■ sauteed spinach	■ butter carrots, maple syrup glaze
■ roasted swiss brown mushrooms	■ sweetcorn mac and cheese	■ potato gratin
■ roasted baby beetroot		■ thick french fries

sauces



■ salsa verde	■ cepe sauce	■ red wine and shallot butter
■ whipped horseradish cream	■ piccalilli relish	

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

all prices above are subject to 15% service charge & tax.

the tavern

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signature set menu



marinated figs, prosciutto, pear, pickled onion,
witloof salad, hazelnut dressing

foie gras terrine, lambs lettuce, narazuke pickle, mango puree

signature lobster bisque, poached lobster, sauce rouille

scallops, tomato and yuzu salsa

tochigi sirloin F1, 140g, potato gratin, broccolini

or

jumbo king prawn, gremolata crust, micro herb salad, lemon

upgrade option signature snow aged beef

hokkaido snow aged sirloin F1, 120g, snow aged mashed potato +3,500JPY

hokkaido snow aged tenderloin F1, 120g, snow aged mashed potato +4,500JPY

bombe alaska, cherry, strawberry coulis

4 courses (no foie gras & bisque)	12,000
5 courses (no bisque)	14,000
6 courses	16,000

premium wine selection



*enjoy a range of premium wines by the glass
selected by our head sommelier*

*these unique exclusive wines are normally enjoyed by the bottle,
however only at the tavern, savor these wines by the glass*

*using state of the art wine technology,
we use our enomatic wine dispenser
to serve your wine at the table so please choose from
the range to perfectly match your dinner*

premium wine menu

chateau palmer 2004, margaux, france

glass » 16,000 / bottle » 88,000

opus one 2014, california, usa

glass » 18,000 / bottle » 99,000

grange BIN 95 1983, penfolds, barossa valley, australia

glass » 20,000 / bottle » 110,000

chateau margaux 2012, margaux, france

glass » 22,000 / bottle » 121,000

"S" signature dish

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