

# the tavern

## GRILL & LOUNGE

### appetizers



- "V" ■ seasonal vegetable garden, tomato hummus, baby greens, white balsamic dressing 1,800
- "S" ■ house smoked and marinated salmon, caviar, asparagus, horseradish cream, caper berries 2,600
- "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
- the tavern caesar salad, crisp bacon, croutons, parmesan cheese, soft boiled eggs, white anchovy, italian parsley 2,100
- 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
- pork and pistachio terrine, tomato & apple chutney, sour dough bread 1,800
- marinated figs, prosciutto, pear, pickled onion, witloof salad, hazelnut dressing 1,800
- iberico ham, jambon blanc, cured pickled corned beef, artisan salami, confit onion, grilled sour dough bread 3,800

### lunch set



- tuna tartar, caviar, avocado, tomato jelly, micro leaves, lemon oil  
\*\*\*
- today's daily soup  
\*\*\*
- truffle pork porchetta, herb potatoes, sautéed mushrooms, baby onions, seed mustard sherry vinaigrette  
or  
slow cooked saga beef, butternut pumpkin, grilled corn, swiss chard pickled red onion, crisp potatoes, red wine jus  
or  
tsukiji market fish, pan seared, seasonal vegetable & ricotta tarte tatin

### upgrade option signature snow aged beef

- hokkaido snow aged tenderloin F1, 120g, snow aged mashed potato +4,000JPY  
hokkaido snow aged sirloin F1, 120g, snow aged mashed potato +3,000JPY

- matcha chiffon cake, blood orange sherbet  
or  
opera cake, espresso ice cream

4,200

### lunch box



- herb mascarpone, beets, marinated champignon  
fruit tomatoes, baby mozzarella cheese, tapenade  
marinated figs, prosciutto, pear, pickled onion, witloof salad  
\*\*\*
- truffle pork, grilled vegetables, apple chutney, natural jus  
or  
grilled swordfish, spanish onion, black olive, cherry tomato salsa  
green mustard dressing  
or  
braised lamb tortellini, mushroom puree, roasted brussels sprouts  
tomato concasse, salsa, rosemary jus  
\*\*\*
- matcha chiffon cake, blood orange sherbet  
or  
opera cake, espresso ice cream

3,400

### from the grill



- "S" ■ snow aged hokkaido sirloin F1, 220g 9,500
- snow aged tochigi t-bone F1, 480g / 750g 16,800 / 24,000
- snow aged hokkaido tenderloin F1, 180g 8,500
- tsukiji market fish, 180g 2,400
- saga marinated beef steak, 180g 3,800
- japanese lamb rack 3,800
- yamanashi spring chicken (half), herb marinated 3,200
- niigata truffle pork, 250g 3,900
- aomori duck breast 320g 3,600

### side dishes



900

- "S" ■ 'snow aged' garlic mashed potatoes (+200JPY)
- roasted swiss brown mushrooms
- butter carrots, maple syrup glaze
- roasted baby beetroot
- sweetcorn mac and cheese
- potato gratin
- broccolini, fried garlic
- thick french fries
- sauteed spinach

### sauces



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

"V" vegetarian

"S" signature dish

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.