

appetizers



- 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
- fruit tomato gazpacho, prawn, scallop, summer vegetables, mix herbs 1,800

bar snacks



- sizzling spice rubbed flank steak 1,900
- italian sausage grilled, white seeded mustard 1,600
- "V" ■ garlic butter champignon mushrooms 1,400
- prawns, chorizo and mixed olives 1,800
- chicken karaage, wasabi mayonnaise 1,700
- "V" ■ vegetable crudities, semi dried tomato dip 1,700

japanese favourites



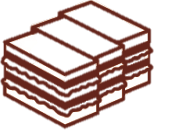
- chirashi sushi, vinegared rice, diced tuna, miso soup 3,500
- steak don, grilled japanese sirloin steak, mushroom, onion, steamed rice, miso soup 4,600
- katsu curry, breaded pork chop, curry, steamed rice, green salad 2,900
- vegetable curry, steamed rice, green salad 1,800
- udon, sukiyaki beef broth, soft egg, spring onion 2,500
- tonkotsu ramen, tonkotsu soup, barbecued pork, egg, mushroom, leek 1,700

charcuterie



- 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

sandwiches & pasta



- club sandwich, served with french fries 2,000
- katsu sandwich, breaded japanese pork, japanese BBQ sauce, served with house made pickles 3,000
- classic tavern burger, grilled bacon, aged cheddar cheese, bbq sauce, spanish onion, lettuce, tomato, pickles, served with french fries 2,200
- open face, sirloin steak sandwich, portobello mushroom, roasted onion, sour dough bread, horseradish relish, served with green salad 2,600
- "V" ■ panini, grilled portobello mushroom, fennel pesto, goats cheese, grilled capsicum, semi dried tomatoes, rocket, served with green salad 2,000
- tomato spaghetti, ricotta cheese, baby scallops, eggplant, mint, micro basil 2,000

cheese & dessert



- "philippe olivier" artisan cheese plate 2,500
- fig tarte, fresh cream 1,400
- sorbets – yoghurt & mint, mango, melon (2 scoops) 1,400
- ice cream - pumpkin & chocolate chip, honey & rhubarb, pear & rum raisin (2 scoops) 1,400
- mini eclairs (6pcs) 1,400
- assorted chocolate(6pcs) 2,100

"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.

sommelier's selection

champagne



- billecourt salmon brut blanc de blancs, nv 3,900
- bollinger, rose, nv 3,500
- veuve clicquot yellow label brut, nv 2,500

white wine



- toriivilla imamura cuvee yuka blanc, yamanashi 2,400
- chardonnay, kendall jackson, vintner's reserve, califoronia 2,100
- sauvignon blanc, cloudy bay, marlborough 2,000

red wine



- cabernet sauvignon, l'ecole No.41, walla walla valley, california (magnum) 2,900
- sangiovese, castell'invilla, chanti classico, toscana, italy 2,500
- malbec, kaiken ultra, Mendoza, Argentina 2,100

the tavern classic cocktails



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| "S" | <ul style="list-style-type: none"> ■ tavern bloody mary – tomato juice, vodka, yuzu tabasco, worcestershire sauce, celery 1,800 ■ mojito – bacardi white rum, yuzu juice, demerara sugar, fever-tree soda water 1,700 ■ whisky sour – nikka from the barrel, yuzu juice, egg white, sugar syrup 1,700 ■ watermelon martini – kinobi gin, watermelon, rosehip&hibiscus tea, sugar syrup 1,700 | <ul style="list-style-type: none"> ■ mimosa – champagne, mikan juice 1,700 ■ negroni – kinobi gin, umeshu, cinzano rosso, aperol 1,700 ■ moscow mule – vodka, ginger beer, yuzu juice 1,700 ■ manhattan – nikka from the barrel, chinzano rosso, angostura bitters 1,700 | |
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beers



- suntory premium malt master's dream (draft) 1,300
- suntory premium malts (draft) 1,200
- wabi-sabi pale ale, wheat king wit 1,300
- heineken, hoegaarden, corona 1,200
- suntory all free (non alcoholic) 1,000

coffee & tea



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| <ul style="list-style-type: none"> ■ regular coffee, espresso, decaffeinated 1,000 ■ cafe latte, cappuccino 1,100 ■ brown tea, green tea, sencha 1,300 | <ul style="list-style-type: none"> ■ english breakfast, darjeeling, earl grey, oolong, chamomile, peppermint, rose hip & hibiscus, wild cherry 1,100 ■ green tea, gyokuro 1,800 |
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juice & soda



- orange, grapefruit, apple, peach, carrot, mango, pineapple 1,200
- coke, coke zero, sprite, ginger ale, ginger beer, lime soda 850

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