

brunch menu



unlimited choice of starters to your table

request your daily soup

main course (choose one)

dessert salon
followed by coffee or tea

6,500

including a glass champagne
&
free flow house beverages

+4500

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

chefs signature starters



tavern nicoise salad

marinated figs, prosciutto, hazelnut dressing

chefs seasonal salad

herb mascarpone, beets, honey vinaigrette

tavern caesar salad

fruit tomatoes, baby mozzarella cheese, tapenade

tavern french toast, banana, raisin compote

blueberry pancake, vanilla butter

our waffle, fresh berries

main courses



signature eggs benedict, sauteed spinach, champagne ham,
tomato hollandaise sauce, croissant, rocket

roasted beef sirloin, baked potato, green beans, horseradish, red wine sauce

bouillabaisse

daily tsukiji fish, shrimp, shellfish and local seafoods, aioli sauce

duck confit, braised bean ragout, thyme and tomato jus.

summer vegetable tartine

asparagus, tomato, eggplant, mushroom, mini lettuce, fig, sour cream,
parmesan cheese and summer truffle vinaigrette

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

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