

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 3,800 / whole 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

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.

from the grill



signature snow aged beef

try our unique 25 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 (half), herb marinated	3,200
■ niigata truffle pork, 250g	3,900
■ aomori duck breast, 320g	3,600

seafood & fish



■ seafood tower	for two 15,000 / for four 25,000
seafood cocktail ~ shell fish and shrimp ~	
baked razor clam with herb butter, deep fried tsukiji fish,	
seasonal lettuce & greens, tartar sauce, cocktail sauce,	
thousand island dressing, lemon	
with 2 glasses of sommelier selected white wine	
	+5,000

■ seafood platter, taraba crab legs, today's fish, herb butter (for two)	8,000
"S" ■ jumbo king prawns, gremolata crust, micro herb salad, lemon	1 pcs 5,900 / 2 pcs 9,900
■ slow cooked abalone, herb butter, roasted potato	15,000
■ swordfish, lemon, roasted tomato, bread gremolata, basil	3,200
■ octopus, black olives, grilled mini onion, sour cream	3,200

side dishes

900



■ broccolini, fried garlic	"S" "snow aged" garlic mashed potatoes (+200)	■ 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	

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 +3,500

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

bombe alaska, cherry, strawberry coulis

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

summer seafood set menu



marinated tuna, grilled squid, spring onion,
green manganji puree, tomato and mint cous-cous salad

crab consomme jelly, chilled fennel cream, caviar

grilled scallops, conger eel, artichoke, olive oil

oven baked herb crusted hairtail fish, salmon roe, green peas, lime basil sauce

grilled lobster, eggplant caviar, marinated zucchini, bell pepper confit, lobster essence
or

grilled japanese beef sirloin F1, 120g,
roasted corn, summer vegetable, tasmanian truffle

upgrade option

both main dishes of grilled lobster and grilled japanese beef sirloin +3,000
served on one plate

“chocolate and mint mousse variation”
70% cacao chocolate mousse, melon and mint mousse, yoghurt cream,
summer berries, pistachio crunch

4 courses (no crab & hairtail)	12,000
5 courses (no hairtail)	14,000
6 courses	16,000

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