

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

"V" vegetarian

"S" signature dish

lunch set



- tuna tartar, caviar, avocado, tomato jelly, micro leaves, lemon oil ***
- today's daily soup ***
- roasted sea bass, asparagus, green peas, lime basil sauce
or
grilled lamb rack with mixed spice, bell pepper puree, grilled eggplant, lamb jus
or
grilled japanese beef, sauteed brown mushrooms, broccoli
beef stock essence and sherry vinaigrette

upgrade option signature snow aged beef

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

- 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

- grilled chicken, zucchini, basil, tomato fondue sauce
or
sauteed fish of the day, broad bean, mini onions, radishes, tarragon,
creamed butter lettuce compote

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

3,400

from the grill



- "S" ■ snow aged hokkaido sirloin Fr, 220g 9,500
- snow aged tochigi t-bone Fr, 480g / 750g 16,800 / 24,000
- snow aged hokkaido tenderloin Fr, 180g 8,500
- tsukiji market fish, 180g 2,400
- marinated japanese 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 +200
- 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

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.