

# the tavern

## GRILL & LOUNGE

### appetizers



"V"	■ seasonal vegetable garden salad, tomato hummus, baby greens, white balsamic dressing	1,800
	■ warm eringi mushroom salad, bacon, truffle, walnut, gorgonzola, autumn greens, white balsamic dressing	2,000
"S"	■ house smoked and marinated salmon, caviar, asparagus, horseradish cream, caper berries	2,600
"V"	■ couscous salad, confit cherry tomatoes, cucumber caviar, shaved fennel, melon, olive powder, yoghurt dressing	1,800
"S"	■ nicoise salad, seared akami tuna, green beans, confit potato, black olives, quail eggs, white anchovy, hazelnut dressing, sesame tuile	2,400
	■ pork rilette, persimmon compote, confit potatoes, pistachio, hazelnuts, violet mustard, orange vincotto, micro greens	2,000
	■ the tavern caesar salad, crisp bacon, croutons, parmesan cheese, soft boiled eggs, white anchovy, italian parsley	2,100
	■ iberico ham, warm scotch egg and lentil salad, green beans, black truffle vinaigrette	2,500
	■ jumbo prawn cocktail, aioli, russian dressing, lemon	3,600
	■ marinated and smoked japanese duck breast, parsnip cream, artichokes barigouile, mixed olive and tomato salsa	2,500
"S"	■ signature lobster bisque, poached lobster, sauce rouille	2,600

### charcuterie



■ foie gras terrine, marinated vegetables a la grecque, sherry vinaigrette	2,500
■ iberico ham, jambon blanc, cured pickled corned beef, artisan salami, confit onion, grilled sourdough bread	3,800
■ house smoked, slow cooked pork belly bacon, maple BBQ glaze	2,000

"V" vegetarian  
"S" signature dish

### from the grill



#### signature snow aged meat

try our unique snow aged meat,  
hand selected by our chef with the cuts below chosen  
exclusively for 'the tavern'

"S"	■ hokkaido sirloin Fr, 200g	9,500
	■ hokkaido tenderloin Fr, 180g	9,000
"S"	■ hokkaido chateaubriand Fr, 400g (for two)	18,000
	■ niigata pork, 250g	3,900

#### other japanese meats

■ tochigi sirloin Fr, 200g	6,900
■ japanese beef t-bone Fr, 480g / 750g	15,800 / 23,000
■ japanese duck breast 320g (for two)	3,600
■ yamanashi spring chicken (half), herb marinated	3,200

### seafood & fish



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

■ grilled seafood platter, taraba crab legs, today's fish, herb butter	8,000
"S" ■ jumbo king prawn, gremolata crust, micro herb salad, lemon	1 pcs 5,900 / 2 pcs 9,900
■ grilled lobster, smoked tomato hollandaise sauce(half)	3,800
■ today's market fish, roasted snow aged autumn vegetables, red wine sauce	3,200
■ aomori mussels, tomato, thyme, garlic, white wine butter sauce	2300

### side dishes

900



■ sauteed asparagus	"S" ■ snow aged garlic mashed potatoes +200
■ roasted swiss brown mushrooms	■ grilled sweet potato, pink salt, butter
■ fried potatoes, sour cream, garlic aioli, paprika, onion, chive	

■ thick french fries
■ sweetcorn mac and cheese
■ sauteed spinach

### sauces



■ natural beef jus	■ salsa verde	■ tavern mustard selection	■ horseradish
■ green pepper sauce	■ smoked tomato chili salsa	■ red wine and shallot butter	■ wasabi
■ bearnaise sauce	■ snow aged soy sauce, garlic oil, sudachi juice		

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.

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### signature set menu



house smoked and marinated salmon, caviar,  
asparagus, horseradish cream, caper berries

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foie gras terrine, marinated vegetables a la grecque, sherry vinaigrette

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signature lobster bisque, poached lobster, sauce rouille

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scallops, tomato and yuzu salsa

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tochigi sirloin F1, 140g, roasted herb potatoes, green beans

or

jumbo king prawn, gremolata crust, micro herb salad, lemon

#### upgrade option signature snow aged beef

hokkaido snow aged sirloin F1, 120g, snow aged garlic mashed potatoes +4,200  
hokkaido snow aged tenderloin F1, 120g, snow aged garlic mashed potatoes +4,200

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bombe alaska, earl grey, apricot, almond

4 courses (excluding foie gras & bisque)	12,000
5 courses (excluding foie gras)	14,000
6 courses	16,000

### yukimuro set menu



cod brandade, snow aged potatoes, autumn truffle salad, aioli sauce

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local squid, snow aged koshihikari rice salad,  
snow aged broccoli pesto, squid ink tuile

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snow aged burdock potage, grilled foie gras, spice crust, balsamic pearls

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tasmanian ocean trout, roasted snow aged autumn vegetables, red wine sauce

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grilled snow aged niigata pork,  
pumpkin tart, snow aged onion marmalade, thyme pork jus

#### upgrade option signature snow aged beef

hokkaido snow aged sirloin F1, 120g, snow aged garlic mashed potatoes +4,200  
hokkaido snow aged tenderloin F1, 120g, snow aged garlic mashed potatoes +4,200

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dark cherry crumble, toasted marshmallows, yuzu and kirsch sherbet

4 courses (excluding squid salad & trout)	12,000
5 courses (excluding trout)	14,000
6 courses	16,000

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