

the tavern

GRILL & LOUNGE

appetizers



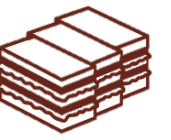
- house smoked and marinated salmon, caviar, asparagus, horseradish cream, caper berries 2,600
- "S" ■ nicoise salad, seared akami tuna, green beans, confit potato, black olives, quail eggs, white anchovy, hazelnut dressing, sesame tuile 2,400
- "V" ■ seasonal vegetable garden, tomato hummus, baby greens, white balsamic dressing 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
- jerusalem artichoke cream soup, pancetta, porcini mushroom, fine herbs 2,300

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
- "V" ■ vegetable curry, steamed rice, green salad 1,800
- udon, sukiyaki beef broth, soft egg, spring onion 2,500
- ramen, snow aged soy sauce, snow aged pork char siu slices, boiled egg, bean sprouts, chopped spring onions 2,300
- yaki soba, fried noodle, japanese pork, cabbage, red pickled ginger, green laver 2,800

sandwiches & pasta



- club sandwich, served with french fries 2,000
- katsu sandwich, breaded australian grain fed beef tenderloin 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, japanese sirloin steak sandwich, portobello mushroom, roasted onion, sour dough bread, horseradish relish, served with green salad 3,100
- "V" ■ panini, grilled portobello mushroom, fennel pesto, goats cheese, grilled capsicum, semi dried tomatoes, rocket, served with green salad 2,000
- "V" ■ penne alla norma, tomato sauce, eggplant, pecorino cheese 2,000
- spaghetti bolognese, parmesan cheese 2,000
- pumpkin gnocchi, braised oxtail, parmesan cheese, italian parsley, extra virgin olive oil 2,300

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

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 sour dough bread 3,800
- house smoked, slow cooked pork belly bacon, maple BBQ glaze 2,000

cheese & dessert



- "philippe olivier" artisan cheese plate 2,500
- chestnut brulee, hojicha ice cream 1,400
- sorbets – pear, milk, cassis (2 scoops) 1,400
- ice cream - fig, chestnut, maple (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.

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sommelier's selection

champagne



- taittinger nocturne, sec, nv
glass » 3,700 / bottle » 18,000
- rose, deutz, nv
glass » 3,300 / bottle » 16,000
- ruinart R de ruinart, brut, nv
glass » 2,500 / bottle » 12,000

white wine



- chardonnay, silenus, napa valley
glass » 2,700 / bottle » 13,000
- sauvignon blanc, turnbull, napa valley
glass » 2,300 / bottle » 11,000
- pecorino, trabocchetto, abruzzo
glass » 2,000 / bottle » 9,500

red wine



- cabernet sauvignon, annabella, napa valley
glass » 3,100 / bottle » 15,000
- merlot, chateau mouliner lasserre, bordeaux (magnum)
glass » 2,900 / bottle » 28,500
- pinot noir, barda, bodega chacra, patagonia
glass » 2,400 / bottle » 11,500

the tavern classic cocktails



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| <p>"S" ■ tavern bloody mary – vodka, tomato juice, yuzu tabasco, worcestershire sauce, celery 1,850</p> <p>■ mojito – bacardi white rum, yuzu juice, demerara sugar, fever-tree soda water 1,850</p> <p>■ whisky sour – nikka from the barrel, yuzu juice, egg white, sugar syrup 1,850</p> <p>■ pear martini – roku gin, pear, chamomile tea, pear syrup, elderflower syrup 1,850</p> | <p>■ mimosa – champagne, mikan juice 1,850</p> <p>■ negroni – kinobi gin, umeshu, chinzano rosso, aperol 1,850</p> <p>■ moscow mule – vodka, ginger beer, yuzu juice 1,850</p> <p>■ manhattan – nikka from the barrel, chinzano rosso, angostura bitters 1,850</p> |
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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
- angry boy brown ale (seasonal) 1,500
- heineken, hoegaarden, corona 1,200
- suntory all free (non alcoholic) 1,000

coffee & tea



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|---|---|
| <p>■ regular coffee, espresso, decaffeinated 1,000</p> <p>■ cafe latte, cappuccino 1,100</p> <p>■ brown tea, green tea sencha 1,300</p> | <p>■ english breakfast, darjeeling, earl grey, oolong, chamomile, peppermint, rose hip & hibiscus, wild cherry 1,100</p> <p>■ green tea gyokuro 1,800</p> |
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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
- muscat, non alcohol sparkling wine glass » 1,500

"S" signature dish

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