

the tavern

GRILL & LOUNGE

appetizers



- "V" ■ seasonal vegetable garden salad, 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" ■ couscous salad, confit cherry tomatoes, cucumber caviar, shaved fennel, melon, olive powder, yoghurt dressing 1,800
- marinated and smoked japanese duck breast, parsnip cream, artichokes barigoule, mixed olive and tomato salsa 2,500
- 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
- today's daily soup 1,800
- "S" ■ signature lobster bisque, poached lobster, sauce rouille 2,600
- iberico ham, jambon blanc, cured pickled corned beef, artisan salami, confit onion, grilled sourdough bread 3,800

lunch set



- house smoked and marinated salmon, trout roe, asparagus, horseradish cream, caper berries
- ***
- today's soup
- ***
- grilled japanese duck, roasted beetroot, snow aged radish, hazelnut, red wine jus
- or
- today's grilled market fish, squid snow aged koshihikari rice salad, snow aged soy cream sauce
- or
- grilled japanese beef, roasted snow aged carrot puree, mini mushroom sauce +800

upgrade option signature snow aged beef

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

- ***
- chestnut brulee, hojicha ice cream

4,200

lunch box



- couscous salad, confit cherry tomatoes, yoghurt dressing
- the tavern caesar salad
- salad of marinated salmon and asparagus
- ***
- braised snow aged pork, snow aged burdock, mushroom, potato, rosemary
- or
- today's pan fried market fish, snow aged broccoli, pickled radish
- or
- pumpkin gnocchi, italian sausage ragout
- ***
- chocolate cream, orange, pear sherbet

3,400

from the grill



- "S" ■ snow aged hokkaido sirloin F1, 200g 9,500
- snow aged hokkaido tenderloin F1, 180g 9,000
- snow aged niigata pork, 250g 3,900
- japanese beef t-bone F1, 480g / 750g 15,800 / 23,000
- marinated japanese beef steak, 180g 3,800
- yamanashi spring chicken (half), herb marinated 3,200
- japanese duck breast 320g (for two) 3,600
- today's market fish, 180g 2,400

side dishes



- "S" ■ snow aged garlic mashed potatoes +200 900
- fried potatoes, sour cream, garlic aioli, paprika, onion, chive
- sauteed spinach ■ sauteed asparagus
- roasted swiss brown mushrooms ■ thick french fries
- grilled sweet potato, pink salt, butter ■ sweetcorn mac and cheese

sauces



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

"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.