

# the tavern

## GRILL & LOUNGE

### appetizers



- "V" ■ fruits tomato carpaccio, fresh mozzarella, micro herbs, olive powder, extra virgin olive oil 1,800
- "S" ■ nicoise salad, seared akami tuna, green beans, confit potato, black olives, quail eggs, white anchovy, hazelnut dressing, sesame tuile 2,400
- "V" ■ roasted eggplant, marinated seasonal vegetables, tomato hummus, snow pea shoots, micro leaves, white balsamic dressing 1,800
- "S" ■ the tavern caesar salad, crisp bacon, croutons, parmesan cheese, soft boiled eggs, white anchovy, italian parsley 2,100
- "S" ■ jumbo prawn cocktail, aioli, russian dressing, lemon 3,600
- "V" ■ roasted tomato soup, micro basil 1,800
- "S" ■ signature lobster bisque, poached lobster, sauce rouille 2,200
- potted foie gras, sauternes wine jelly, melba toast 3,000
- iberico ham, jambon blanc, cured pickled corned beef, artisan salami, confit onion, grilled sourdough bread 3,800

"V" vegetarian  
"S" signature dish



### lunch set

4,200

- shrimp terrine, shungiku sauce, mixed radish, hassaku orange, oxalis, tuile \*\*\*
- today's soup \*\*\*
- grilled quail, sauteed spinach, bamboo shoot, nanohana, mountain vegetables, sherry vinegar, peanut oil sauce
- OR
- grilled seasonal fish, onion fondant, japanese parsley, mountain vegetables, fukinoto sauce
- OR
- beef cheek ragout, grilled vegetables, crisp beetroot, mashed potato, raspberry red wine sauce

#### upgrade option signature snow aged beef

- snow aged japanese beef tenderloin Fr, 120g OR snow aged japanese beef sirloin Fr, 120g served with snow aged garlic mashed potato +4200

- unbaked yuzu cheesecake, yuzu jelly, crumble
- OR
- chocolate, crepe crisp, raspberry ganache, panna cotta



### lunch box

3,200

- japanese smelt escabeche, cous-cous, pink pepper
- marinated nanohana and asari clam, dried sakura prawn, beetroot
- smoked duck, grilled root vegetables, dukkah powder, sesame dressing \*\*\*
- penne bolognese, shaved parmesan, black pepper
- OR
- grilled yamanashi chicken breast, bamboo shoots, petit veil, red cabbage, balsamic vinegar sauce
- OR
- cream braised cod, potato, mushrooms, broccoli, cheese tuile \*\*\*
- unbaked yuzu cheesecake, yuzu jelly, crumble
- OR
- chocolate, crepe crisp, raspberry ganache, panna cotta

### steak sandwich set

2,900

- daily soup
- open face steak sandwich, japanese beef, mustard mayonnaise, parmesan, rocket, tomato, beetroot, onion relish, sour dough bread

### from the grill



- "S" ■ snow aged japanese beef t-bone Fr, 480g / 750g 16,800 / 24,000
- snow aged japanese beef tenderloin Fr, 160g / 240g 8,000 / 12,000
- snow aged japanese beef sirloin Fr, 160g / 240g 6,600 / 9,800
- shiawase kizuna beef sirloin 200g 6,500
- australian platinum grain fed beef striploin 300g 6,000
- snow aged niigata pork, 160g / 240g 2,400 / 3,500
- yamanashi spring chicken (half), herb marinated 3,000
- japanese duck breast 320g (for two) 3,300
- akita shirakami lamb cutlets, 3 pieces / 6 pieces 4,300 / 8,600
- today's market fish, 200g 2,600

### side dishes



900

- "S" ■ snow aged garlic mashed potato ■ sauteed asparagus
- roasted swiss brown mushrooms ■ thick french fries
- braised broccoli ■ creamed spinach gratin and brussels sprouts

### sauces



- natural beef jus ■ tavern mustard selection
- bearnaise sauce ■ salsa verde
- horseradish ■ 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.