

the tavern

GRILL & LOUNGE

appetizers



- salads**
- "S" ■ the tavern caesar salad, crisp bacon, croutons, parmesan cheese, soft boiled eggs, white anchovy, italian parsley 2,100
- "V" ■ fruits tomato carpaccio, fresh mozzarella, micro herbs, olive powder, extra virgin olive oil 1,800
- "V" ■ truffle green garden salad, marinated seasonal vegetables, black truffle dressing 3,000
- "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

- seafood**
- "S" ■ jumbo prawn cocktail, aioli, russian dressing, lemon 3,600
- citrus marinated tasmanian salmon, caviar, avocado, wasabi, mascarpone cream, micro leaves, baby radish, lemon oil 2,400
- grilled octopus, red bell pepper puree, herbed ricotta cheese, sour dough croutons 2,800
- poached kuruma prawns, avocado mousse, white bean ragout, olive powder, pumpernickel bread, sweet green mustard sauce 2,400

- charcuterie**
- iberico ham, jambon blanc, cured pickled corned beef, artisan salami, confit onion, grilled sourdough bread 3,800
- potted foie gras, sauternes wine jelly, melba toast 3,000
- baumkuchen pork pate de campagne, mustard, pickles, micro salad 2,500

- soups**
- "S" ■ signature lobster bisque, poached lobster, sauce rouille 2,200
- "V" ■ roasted tomato soup, micro basil 1,800

- "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" ■ japanese beef chateaubriand Fr, 320g (for two) 17,000
- "S" ■ japanese beef t-bone Fr, 480g / 750g 16,800 / 24,000
- japanese beef tenderloin Fr, 160g / 240g 8,000 / 12,000
- japanese beef sirloin Fr, 160g / 240g 6,600 / 9,800
- niigata pork loin, 160g / 240g 2,400 / 3,500
- assorted mixed grill 9,000
japanese beef tenderloin Fr 80g, japanese beef sirloin Fr 80g,
niigata pork loin 100g

other meats

- shiawase kizuna beef sirloin 200g 6,500
- japanese beef sirloin Fr 160g / 240g 4,800 / 7,200
- akita shirakami lamb cutlets, 3 pieces / 6 pieces 4,300 / 8,600
- japanese duck breast 320g (for two) 3,300
- yamanashi spring chicken (half), herb marinated 3,000
- australian premium platinum grain fed beef sirloin 300g 6,000
- iga wagyu beef sirloin 160g 9,800

seafood & fish



try our fresh seafood perfectly grilled
served with herb butter OR select your sauce from the below sauces

- today's market fish 200g 2,600
- shizuoka salmon trout 200g 2,600
- large shrimp (4 piece) 3,200
- sea scallop (4 piece) 2,800
- lobster (half) 3,800
- jumbo king prawn (1 piece) 5,900
- seafood tower for two 10,000
seafood cocktail ~ marinated salmon, tuna, shrimp ~
baked clam with herb butter, deep fried fish, braised seafood
seasonal lettuce & greens, tartar sauce, cocktail sauce,
thousand island dressing, lemon

side dishes



- "S" ■ snow aged garlic mashed potatoes 900
- braised broccoli and brussels sprouts
- roasted swiss brown mushrooms
- sauteed asparagus
- creamed spinach gratin
- thick french fries

sauces



- natural beef jus ■ salsa verde
- bearnaise sauce ■ horseradish
- tavern mustard selection ■ 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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iga wagyu beef special



chilled roast iga beef, shungiku flan,
nanohana, snap peas, sea asparagus, radish, beef consomme jelly, nasturtium leaf

iga beef croquette, tomato fondue,
spring cabbage pickles, micro leaves salad

poached iga beef, asari & hamaguri clams, scallop,
wild vegetables, bamboo shoots, shiso flower, shellfish broth foam

grilled iga beef sirloin, young onion puree,
white asparagus, asparagus leaves, mushrooms, smoked beef jus

upgrade option signature snow aged beef

snow aged japanese beef tenderloin F1, 120g OR snow aged japanese beef sirloin F1, 120g
served with snow aged garlic mashed potato +4,200

mie citrus fruits, amazake espuma,
meringue, fresh cheese mousse, kaffir lime and ginger parfait

4 courses (excluding poached iga beef)	12,000
5 courses	14,000

signature set menu



nicoise salad, seared akami tuna, green beans, confit potato,
black olives, quail eggs, white anchovy, hazelnut dressing, sesame tuile

potted foie gras, sauternes wine jelly, melba toast

signature lobster bisque, poached lobster, sauce rouille

grilled sea scallop, watercress puree, butter braised baby turnip

japanese sirloin F1, 140g, roasted herb potatoes, butter carrots, rocket salad
OR
jumbo king prawn, gremolata crust, micro herb salad, lemon

upgrade option signature snow aged beef

snow aged japanese beef tenderloin F1, 120g OR snow aged japanese beef sirloin F1, 120g
served with snow aged garlic mashed potato +4,200

bombe alaska, blood orange, chocolate, mascarpone

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