

the tavern

GRILL & LOUNGE

weekend brunch

chefs signature starters



cold starters

~ please choose 5 dishes ~

■ nicoise salad, seared akami tuna, green beans, confit potato, quail eggs, white anchovy

■ citrus marinated tasmanian salmon, avocado, wasabi, micro leaves

■ prawn cocktail, tomato hummus, russian dressing

■ prosciutto, green asparagus, parmesan cheese, balsamic vinegar

■ foie gras mousse, semi-dried apricots, pain d'epice

■ couscous salad, goat cheese, olive, basil, fruits tomato

■ grilled octopus, gazpacho, herb ricotta

■ green pea espuma, crispy bacon

hot starters

~ please choose 3 dishes ~

■ poached eggs, truffle hollandaise sauce, potato galette

■ grilled scallop, mushroom duxelle, sherry vinegar and tasmanian mustard

■ smoked duck breast, caramelized chicory, orange sauce

■ rice croquettes, mozzarella, tomato, rosemary

■ today's soup

main courses



■grilled roasted, rosemary and garlic marinated beef

roasted tomato, arugula salad

horseradish, beef jus

please choose your style of beef main course cooking method

(roast beef carved at table side or lava rock grilled steak 200g)

■today's grilled fish, ratatouille, herb salad

bouillabaisse sauce, aioli

■today's chefs special dish

■our signature eggs benedict, sauteed spinach, champagne ham,

tomato hollandaise sauce, warm croissant, rocket leaves

upgrade options - signature snow aged beef

snow aged japanese beef tenderloin F1, 120g, snow aged mashed potato +4,200JPY

grilled australian premium grain fed beef sirloin and angel prawn,

seasonal vegetables, fresh herb and tomato beef jus +2,000JPY

desserts



■today's dessert

■6 kinds of petit four

■coffee or tea

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.