

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, vegetables bolognese, boccincini, shiso leave 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 prawns, tomato sauce, seasonal fruit chutney, rice cracker, lime 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

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 F1, 320g (for two) 17,000
- "S" ■ japanese beef t-bone F1, 480g / 750g 16,800 / 24,000
- japanese beef tenderloin F1, 160g / 240g 8,000 / 12,000
- japanese beef sirloin F1, 160g / 240g 6,600 / 9,800
- niigata pork loin, 160g / 240g 2,400 / 3,500
- assorted mixed grill 9,000
- japanese beef tenderloin F1 80g, japanese beef sirloin F1 80g, niigata pork loin 100g

other meats

- japanese beef sirloin F1 160g / 240g 4,800 / 7,200
- 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
- grilled and clay pot braised lamb shanks, seasonal vegetables in herb garlic butter, rosemary lamb jus (for two) 4,800

seafood & fish



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

- today's market fish 200g 2,600
- shizuoka salmon trout 200g 2,600
- sea scallop (4 piece) 2,800
- jumbo king prawn (1 piece) 5,900
- lobster (half) 3,800

side dishes



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

sauces



- natural beef jus
- bernaïse sauce
- tavern mustard selection
- 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.

the tavern

GRILL & LOUNGE

miyazaki beef set menu



miyazaki beef, ANDAZ style chirashi sushi,
lotus root, cucumber, avocado, snow aged soy sauce

cured miyazaki beef, white peach soup, grissini, yogurt espuma, mint

miyazaki beef ragout gratin, beinasu eggplant, dengaku miso purée

miyazaki beef sirloin, seasonal vegetable brochette,
snow aged potato fries, BBQ sauce, tasmanian seeded mustard, salsa verde

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 +4,200

fresh mango, coriander coulis, blue mallow flower tea granite, lemon scented sauce

4 courses (excluding ragout gratin)

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

bombe alaska, seasonal ice cream

4 courses (excluding potted foie gras & bisque)

12,000

5 courses (excluding potted foie gras)

14,000

6 courses

16,000

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.