

the tavern

GRILL & LOUNGE

brunch menu



cold starters (five dishes)

hot starters (choose three)

main course (choose one)

today's pastry chef's dessert

tea & coffee with petit fours

7,150

with 1 glass of champagne

8,690

including a glass champagne

&

free flow house beverages

+4,950

the prices listed (tax included) are subject to a 15% service charge.

chefs signature starters



amuse bouche

cold starters

- green garden salad, marinated seasonal vegetables, hazelnut dressing
- shrimp tartar, crustacean mousse
- octopus, bamboo shoot, citrus, red radish salad
- cured ham, bocconcini, balsamic vinegar pearls
- foie gras mille feuille

hot starters

- scallop kadaif roll, gribiche sauce
- spinach gnocchi, cream braised veal sauce
- yamanashi chicken breast, herb crust, green beans salad
- seasonal fish beignet, fresh tomato and olive salsa
- today's soup

main courses



grill roasted, rosemary and garlic marinated australian beef strip loin
mashed potato, roasted tomato, 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 seasonal market fish, aqua pazza
asari clam, olives, tomato, zucchini

yamaguchi chefs special dish

our signature eggs benedict, sauteed spinach, champagne ham,
tomato hollandaise sauce, warm croissant, rocket leaves

upgrade options

- snow aged japanese beef tenderloin FI, 120g, snow aged mashed potato +4,620JPY
- grilled australian premium grain fed beef sirloin and angel prawn,
seasonal vegetables, fresh herb and tomato beef jus +2,200JPY

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.