

# the tavern

## GRILL & LOUNGE

### appetizers



#### salads

- "S" ■ the tavern caesar salad, crisp bacon, croutons, parmesan cheese, soft boiled eggs, white anchovy, italian parsley 2,310
- "V" ■ fruits tomato carpaccio, fresh mozzarella, micro herbs, olive powder, extra virgin olive oil 1,980
- "V" ■ truffle green garden salad, marinated seasonal vegetables, black truffle dressing 3,300
- "S" ■ nicoise salad, seared akami tuna, green beans, confit potato, black olives, quail eggs, white anchovy, hazelnut dressing, sesame tuile 2,640
- "V" ■ seasonal vegetables, australian goat cheese salad, radish pickles, tomato hummus, guacamole, fresh herbs 2,420

#### seafood

- "S" ■ jumbo prawn cocktail, aioli, russian dressing, lemon 3,960
- citrus marinated tasmanian salmon, caviar, avocado, wasabi, mascarpone cream, micro leaves, baby radish, lemon oil 2,640
- grilled octopus, red bell pepper puree, herb ricotta cheese, sour dough croutons 3,080

#### charcuterie

- iberico ham, jambon blanc, cured pickled corned beef, artisan salami, confit onion, grilled sourdough bread 4,180
- potted foie gras, sauternes wine jelly, melba toast 3,300
- prosciutto ham, green beans, parmesan cheese, wild rocket, walnut oil 1,980

#### soups

- "S" ■ signature lobster bisque, poached lobster, sauce rouille 2,420
- "V" ■ roasted tomato soup, micro basil, basil & gruyere danish 1,980

"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) 18,700
- "S" ■ japanese beef t-bone F1, 480g / 750g 18,480 / 26,400
- japanese beef tenderloin F1, 160g / 240g 8,800 / 13,200
- japanese beef sirloin F1, 160g / 240g 7,260 / 10,780
- niigata porkloin, 160g / 240g 2,640 / 3,850
- assorted mixed grill 9,900
- japanese beef tenderloin F1 80g,  
japanese beef sirloin F1 80g, niigata pork loin 100g

#### other meats

- japanese beef sirloin F1 160g / 240g 5,280 / 7,920
- japanese duck breast 320g (for two) 4,180
- yamanashi spring chicken (half), herb marinated 3,300
- australian premium platinum grain fed beef sirloin 300g 6,600
- grilled and clay pot braised lamb shanks, seasonal vegetables in herb garlic butter, rosemary lamb jus (for two) 5,500

to greater ensure the quality of your dining experience, please let us know if you have any food allergies or restrictions.  
the prices listed (tax included) are subject to a 15% service charge.

### seafood & fish



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

- today's market fish 2,860
- shizuoka salmon trout 200g 2,860
- sea scallop (4 piece) 3,080
- jumbo king prawn (1 piece) 6,490
- lobster (half) 4,180

### side dishes



- "S" ■ snow aged garlic mashed potatoes 990
- braised broccoli and brussels sprouts
- roasted swiss brown mushrooms
- sauteed asparagus
- thick french fries

### sauces



- natural beef jus
- bernaiese sauce
- tavern mustard selection
- salsa verde
- horseradish
- snow aged soy sauce,  
garlic oil, sudachi juice

# the tavern

## GRILL & LOUNGE

### american grill classics



#### appetizers

please choose one item from appetizers

- grilled romaine lettuce caesar salad, bacon, croutons, parmesan cheese
- roasted seasonal vegetables, paprika, broad beans, zucchini, artichoke, australian goat cheese, tomato, hummus
- marinated tasmanian salmon, grapefruit, avocado, mini sorrel fjourd ruby, lemon oil, pink salt
- zuwai crab and celery toasted sandwich, sour cream, caviar, celeriac puree, nasturtium
- french mushroom flan, green bean potage, truffle foam
- magret duck and foie gras roll, beetroot espuma, brioche, micro leaf salad, balsamic reduction **+1,650**

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#### fish dish

- grilled seasonal fish, sautéed morel and green asparagus, lemon confit, fresh herb oil, antiboise sauce

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#### main dish

- grilled australian beef T-bone, marinated tricolored tomatoes, braised oxtail and beef bone marrow hachis parmentier, lava rock oven baked

**upgrade option signature snow aged beef**

snow aged japanese beef tenderloin FI, 120g

OR

snow aged japanese beef sirloin FI, 120g

served with snow aged garlic mashed potato **+4,620**

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#### desserts

please choose one item from desserts

- assiette dessert plate, crème brûlée caramelized banana, mini savarin
- chocolate mousse, mascarpone semifreddo, raspberry vincotto sauce

**15,400**

### signature set menu



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

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potted foie gras, sauternes wine jelly, melba toast

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signature lobster bisque, poached lobster, sauce rouille

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grilled sea scallop, watercress puree, butter braised baby turnip

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japanese sirloin FI, 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 FI, 120g

OR

snow aged japanese beef sirloin FI, 120g

served with snow aged garlic mashed potato **+4,620**

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bombe alaska, seasonal ice cream

4 courses (excluding potted foie gras & bisque) **13,200**

5 courses (excluding potted foie gras) **15,400**

6 courses **17,600**