

the tavern

GRILL & LOUNGE

weekend brunch

6,050

with 1 glass of sparkling wine

7,370

with free flow

9,900

cold starter seasonal set

hot starters (choose three)

main course (choose one)

pastry chef's dessert

tea & coffee

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

chefs signature starters

cold starters

- mixed salad, puffed rice, yuzu kosho dressing
 - beef and eggplant tartar, croutons
 - grilled octopus, ratatouille, basil oil
 - jambon blanc and edamame quiche
- salted rice malt marinated salmon, blini, sprouts salad

hot starters

please choose 3 hot starters

- seasonal fish escabeche, parsnip puree
- beef hachis parmentier, hokkaido raclette cheese
- grilled japanese chicken, zucchini, balsamic chicken jus
- grilled bonito, quinoa and germinated lentils tabouli, beetroot salsa
- today's soup

main courses

please choose 1 main

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, acqua pazza,
asari clam, olives, tomato, zucchini

grilled homemade bacon, poached egg
white beans ragout, gruyere cheese, rocket, sour dough bread

yamaguchi chefs special dish

upgrade options

- snow aged japanese beef tenderloin OR sirloin F1, 120g
snow aged garlic mashed potato +4,400
- grilled japanese beef sirloin and angel prawn,
seasonal vegetables, fresh herb and tomato beef jus +3,300

dessert

waffle, white wine apricot compote, chantilly cream, maple syrup

OR

assorted fresh fruit plate

to greater ensure the quality of your dining experience,
please let us know if you have any food allergies or special food requests we can cater for.

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