

# 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" ▪ fresh tomato, burrata, basil oil, olive powder, micro herbs, spanish onion and watercress salad 2,200
- "V" ▪ truffle green garden salad, marinated seasonal vegetables, black truffle dressing 3,300
- "S" ▪ nicoise salad, seared akami tuna, green beans, grilled potato, black olives, quail eggs, white anchovy, hazelnut dressing 2,640
- "V" ▪ mixed salad, micro greens, green beans, yuzu kosho pepper and green mustard dressing 2,420

#### seafood

- "S" ▪ jumbo prawn salad, aioli, russian dressing, lemon 3,960
- citrus marinated 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
- cured 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, tomato & gruyere danish 1,980

### 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 pork loin, 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
- iwate duck breast (for two) 4,180
- yamanashi spring chicken (half), mustard marinated 3,630
- australian lamb cutlets 3 pieces 4,620
- australian beef t-bone 400g 7,150

### seafood & fish

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

- today's market fish 3,190
- shizuoka salmon trout 200g 3,190
- sea scallop (4 piece) 3,850
- jumbo king prawn (1 piece) 6,490
- lobster (half) 4,180

### side dishes

- "S" ▪ snow aged garlic mashed potatoes 1,100
- braised broccoli and brussels sprouts
- roasted swiss brown mushrooms
- sauteed asparagus
- thick french fries

### sauces

- natural beef jus
- bearnaise sauce
- mustard selection
- salsa verde
- horseradish
- "S" ▪ snow aged soy sauce, garlic oil, sudachi juice

"V" vegetarian  
"S" signature dish

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

# the tavern

## GRILL & LOUNGE

### summer grilled seafood set menu



please choose one item from each section

#### appetizers

- salted malt marinated grilled salmon, eggplant compote, cucumber and nasturtium salad
- grilled akami tuna, snow aged soy sauce, sudachi jelly, rice salad, green onion sprout, shiso leaf
- grilled caesar salad, mini romaine lettuce, bacon, crouton, white anchovy, parmesan cheese
- grilled pike conger, summer vegetable barigoule, mustard dressing
- grilled spiced octopus, green asparagus, barley tabbouleh, gazpacho sauce

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#### soups

- chilled corn soup, grilled scallop, zucchini tartar
- chilled clam chowder, melba toast, basil paste, clam beignet
- "S" ■ signature lobster bisque, poached lobster, sauce rouille +1,100

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#### mains

- grilled lobster & today's seasonal fish or sea scallops, bearnaise sauce, cafe de paris butter, beurre compose
- grilled seafood brochette, large shrimp, scallop, seasonal fish, octopus, salsa verde, lemon, herb salad
- cutlass fish roll, black olive, citrus crust, sage frit, beurre noisette sauce
- surf and turf, grilled lobster, grilled 120gr japanese beef sirloin, lime salsa, beef jus, horseradish +2,200
- grilled australian abalone, garlic herb butter, lemon, snow aged soy sauce +3,300
- "S" ■ grilled snow aged beef tenderloin F1, 120g OR sirloin F1, 120g served with snow aged garlic mashed potato +4,620

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#### desserts

- seasonal fruit pavlova, meringue, mango cream, coconut panna cotta, passion sauce
- peach melba, peach compote, vanilla ice cream, lemongrass jelly, mint crumble, raspberry jam

**11,000**

### signature set menu



nicoise salad, seared akami tuna, green beans, grilled potatoes, black olives, quail eggs, white anchovy, hazelnut dressing

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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, syungiku puree, butter braised baby turnip

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japanese sirloin F1, 140g, roasted shallot and seasonal vegetables, butter carro

OR

jumbo king prawn, gremolata crust, micro herb salad, lemon

OR

upgrade option signature snow aged beef  
snow aged japanese beef tenderloin F1, 120g

OR

snow aged japanese beef sirloin F1, 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 |

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