

the tavern

GRILL & LOUNGE

appetizers

"V"	■ fresh tomato, burrata, basil oil, olive powder, micro herbs, spanish onion and watercress salad	2,200
"S"	■ the tavern caesar salad, crisp bacon, croutons, parmesan cheese, soft boiled egg, white anchovy, italian parsley	2,310
"S"	■ nicoise salad, seared akami tuna, green beans, grilled potato, black olives, quail eggs, white anchovy, hazelnut dressing	2,640
	■ jumbo prawn salad, aioli, russian dressing, lemon	3,960
"V"	■ mixed salad, micro greens, green beans, yuzu kosho pepper and green mustard dressing	2,420
"V"	■ roasted tomato soup, micro basil, tomato & gruyere danish	1,980

japanese favourites

	■ chirashi sushi, vinegared rice, diced tuna, avocado, miso soup	3,960
	■ steak don, grilled japanese beef steak, mushroom, onion, steamed rice, miso soup	5,170
	■ katsu curry, breaded pork chop, curry, steamed rice, green salad	3,190
"V"	■ vegetable curry, steamed rice, green salad	1,980
	■ udon, sukiyaki beef broth, soft boiled egg, spring onion	2,750
	■ dandan noodles, minced pork, dried shrimp, soybean sprouts, sesame, hanazansho pepper	2,530
	■ fried noodles with thickened sauce, shrimp, asari clam, kikurage mushroom, greens	3,080
	■ andaz country style gyudon beef bowl, soft boiled egg, japanese negi, sesame, miso soup, kinzanji miso	2,860
	■ shitamachi classic hamburg, green salad, rice, white cheddar cheese, lyonnaise potato, green beans, mushroom, red wine sauce	2,750

sandwiches & pasta

	■ club sandwich, served with french fries	2,640
	■ katsu sandwich, breaded australian beef tenderloin, japanese BBQ sauce, served with house made pickles, french fries	3,300
	■ classic tavern burger, grilled bacon, bbq sauce, spanish onion, aged cheddar cheese, lettuce, tomato, pickles, french fries	2,970
"V"	■ vegetarian burger, soy meat, shiitake mushroom, bbq sauce, spanish onion, lettuce, tomato, pickles, french fries	2,750
	■ open face steak sandwich, japanese beef, mustard mayonnaise, parmesan cheese, rocket, tomato, beetroot, onion relish, sour dough bread, french fries	3,410
"V"	■ vegetable panini, hummus, ratatouille, red cabbage, rocket, mozzarella cheese	2,200
"V"	■ penne alla norma, tomato sauce, eggplant, pecorino cheese	2,200
	■ spaghetti bolognese, parmesan cheese	2,200
	■ lemon peperoncino, octopus and eggplant, garlic chips	2,640

bar snacks

	■ sizzling spice rubbed flank steak	2,090
	■ andaz home made sausages, tasmanian mustard	1,760
	■ prawns, chorizo and marinated olives	1,930
	■ chicken karaage, wasabi mayonnaise	1,870
"V"	■ vegetable crudities, semi dried tomato dip	1,870

charcuterie

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

cheese & dessert

	■ artisan cheese plate, raisin bread, lavosh, dried fruits	2,750
	■ bombe alaska, seasonal ice cream	1,540
	■ daily sorbet OR ice cream (2 scoops)	1,100
	■ mini eclairs (6 pcs)	1,540

"V" vegetarian
"S" signature dish

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sommelier's selection

champagne

- **veuve clicquot, yellow label, brut, nv**
glass » 2,970/ bottle » 14,300
- **telmont, reserve, brut, nv**
glass » 3,300/ bottle » 15,950

rose wine

- **domaine ott, chateau romassan, coeur de grain, rose**
glass » 2,860/ bottle » 13,750

tavern classic cocktails

- **pineapple martini** 2,200
haku vodka, pineapple juice, brown roasted tea syrup
lemon juice
- **adeyaka kir** 2,200
benichu, white wine, elderflower liqueur
- **shinryoku mojito** 2,200
green tea infused bacardi rum, soda, lime, mint, kiwi fruit
- **watermelon whisky sour** 2,200
miyagikyo whisky, watermelon syrup, lemon juice, egg white
- **japanese negroni** 2,200
ki no bi gin, gran classico, benichu, mancino vermouth rosso

white wine

- **riesling, les jardins, domaine ostertag, alsace**
glass » 2,420/ bottle » 11,550
- **chardonnay, calera josh jensen selection, california**
glass » 2,750/ bottle » 13,200
- **sauvignon blanc, grgich hills estate, fume blanc, california**
glass » 2,970/ bottle » 14,300

summer cocktails

- **mango mojito** 2,420
havana club 3 years, mango puree, malibu, lemon juice
mango syrup
- **mango martini** 2,420
grey goose, mango syrup, earl grey syrup, lemon juice
- **mango margarita** 2,420
patron silver, mango puree, anise syrup, lemon juice
- **mango daiquiri** 2,420
captain morgan, mango puree, vanilla syrup, lemon juice
- **mango mimosa** 2,420
champagne, mango puree, passion fruit syrup

red wine

- **pinot noir, barda, bodega chacra, patagonia**
glass » 2,530/ bottle » 12,100
- **barbera d'alba, trevigne, domenico clerico, piemonte**
glass » 2,640/ bottle » 12,650
- **merlot, cabernet sauvignon, chateau falfas, cotes de bourg, les demoiselles de falfas, bordeaux**
glass » 2,860/ bottle » 13,750

mocktails

- **cloudy japonic sour** 1,980
brown tea, yuzu mitsu, egg white, lemon juice, tonic water
- **aromatic cure** 1,980
chamomile, pear syrup, lemon juice, anise
- **apple pie** 1,980
apple juice, ginger peach tea, lemon juice
tonic water, cinnamon

beers & cider

- **suntory premium malts (draft beer)** 1,430
- **wabi-sabi pale ale** 1,430
- **rydeen beer ALT** 1,430
- **heineken, hoegaarden** 1,320
- **suntory all free (non alcoholic)** 1,100
- **val de rance biologique, cider, bretagne** 1,540

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scotch whisky

■ bowmore 12 years	2,035
■ ardbeg 10 years	2,145
■ chivas regal mizunara 12 years	2,145
■ the macallan 12 years	2,585
■ johnnie walker blue label	4,015

japanese whisky

■ yamazaki single malt nv	2,475
■ hibiki japanese harmony	2,475
■ the nikka 12 years	2,750
■ ichiro's malt double distilleries	2,860
■ taketsuru 17 years	3,520

american whisky

■ blanton	2,035
■ woodford reserve	2,145
■ four roses platinum	2,200
■ koval millet	2,310
■ wild turkey 13 years	2,530

gin

■ tanqueray no.10	2,145
■ ki no bi	2,145
■ g vine floraison	2,145
■ the botanist	2,145
■ monkey 47	2,365

vodka & rum

■ belvedere	2,145
■ grey goose	2,145
■ haku	2,145
■ ron zacapa 23	2,640
■ diplomatico	2,860

brandy & grappa

■ remy martin vsop, cognac	2,035
■ paul giraud 15years, cognac	2,750
■ hennessy xo, cognac	3,685
■ martell cordon bleu, cognac	2,530
■ sassicaia, grappa	2,200

coffee & tea



■ regular coffee, espresso, decaffeinated	1,210
■ cafe latte, cappuccino, double espresso	1,320
■ brown tea, green tea	1,210



■ english breakfast, darjeeling, earl grey, ginger peach	1,210
■ chamomile, peppermint super berries	1,210

juice & soda



■ muscat non alcohol sparkling	1,320
■ orange, grapefruit, apple, peach, carrot, mango, pineapple	1,320
■ yuzu soda, apple soda, ginger beer	1,320
■ coke, coke zero, sprite, ginger ale, lime soda	935

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