

the tavern

GRILL & LOUNGE

appetizers

salads

- "S" ■ the tavern caesar salad, 2,310
crispy bacon, croutons, parmesan,
soft boiled egg, anchovy
- "V" ■ endive and apple salad, fresh goat cheese toast, 2,420
roasted pine nuts, black pepper
- "S" ■ nicoise salad, seared akami tuna, green beans, 2,640
grilled potatoes, black olives, quail eggs,
white anchovies, hazelnut dressing, caviar
- "V" ■ green leaves salad, grilled seasonal vegetables, 1,980
white balsamic dressing

seafood

- "S" ■ angel prawn cocktail, 3,960
baba ghanoush, aurora sauce, lemon
- homemade king crab cakes, 3,520
tartare sauce, lemon
- yuzu marinated salmon, caviar, avocado, 2,640
yuzu kosho pepper, mascarpone cream, micro leaves

charcuterie

- tavern charcuterie board, japanese cured ham, 4,180
jambon blanc, beef pastrami, artisan salami,
confit onion, grilled sourdough bread
- japanese cured ham, marinated mushrooms, 2,530
parmesan cheese, wild rocket, walnut oil

soups

- "S" ■ signature lobster bisque, poached lobster, rouille sauce 2,420
- "V" ■ seasonal market vegetable soup 1,980

from the grill

signature snow aged meat from niigata

japanese prime cut selection,
from our butcher exclusively for 'the tavern'

- "S" ■ beef chateaubriand, 320g (for two) 20,130
- "S" ■ beef t-bone, 480g / 750g 18,480 / 26,400
- beef tenderloin, 160g / 240g 9,680 / 14,520
- beef sirloin, 160g / 240g 7,260 / 10,780
- pork loin, 160g / 240g 2,640 / 3,850
- assorted mixed grill 9,900
beef tenderloin 80g,
beef sirloin 80g, pork loin 100g

other meats

- japanese beef sirloin 160g / 240g 5,280 / 7,920
- akita shirakami lamb loin on the bone (2 pieces) 6,160
- shiga ohmi duck breast 260g 5,940
- yamanashi spring chicken (half), 3,630
mustard marinated

fish & seafood

from toyosu market grilled & served with herb butter

- today's market fish 3,190
- hokkaido salmon 3,190
- hokkaido scallop (4 pieces) 3,850
- seafood brochette, 6,490
abalone, shrimp, scallop, today's market fish
- lobster (half) 4,180

side dishes

- "S" ■ snow aged garlic mashed potato 1,100
- braised cauliflower and broccoli
- sauteed japanese mushrooms
- spinach gratin
- thick french fries, smoked salt

sauces

- natural beef jus
- bernaïse 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.

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truffle dinner set menu



truffle green leaves, truffle dressing

grilled scallops, truffle crust
sauteed spinach, vermouth cream sauce

japanese oxtail bouillon and seasonal vegetable soup, truffle oil powder

grilled seasonal fish from toyosu market, truffle baked risotto,
sauteed hanabiratake mushrooms, truffle foam

grilled kumamoto akaushi beef sirloin, roasted potato,
truffle butter, beetroot, citrus sudachi beef jus

truffle financier, chestnut mont blanc,
brandy chantilly cream, meringue, bitter chocolate ice cream

5 courses (excluding grilled scallops) **18,700**
6 courses **22,000**

signature set menu



snow crab tartare, caviar, avocado, sour cream, crouton

japanese cured ham, marinated mushrooms,
parmesan cheese, black truffle

signature lobster bisque, poached lobster, sauce rouille

grilled scallop, nanohana leaves, balsamic cream

grilled japanese sirloin, roasted kyoto taro potato, garlic puree

OR

grilled seasonal fish and angel prawn, seasonal vegetables, herb butter sauce

OR

niigata snowaged beef upgrade

grilled sirloin, 120g, snow aged garlic mashed potato **+4620**

OR

grilled tenderloin, 120g, snow aged garlic mashed potato **+4950**

yuzu meringue tart, organic honey ice cream

4 courses (excluding japanese cured ham & bisque) **13,200**
5 courses (excluding japanese cured ham) **15,400**
6 courses **17,600**

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