

the tavern

GRILL & LOUNGE

festive brunch



7,700

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 green salad, caesar dressing, bacon, croutons
- prawn cocktail, grilled autumn eggplant dip, mix vegetables
- yamagata yonezawa pork pate de campagne, tasmanian mustard
 - salmon roll, mascarpone and spinach, trout caviar
 - yamanashi chicken and nanohana leaves quiche

hot starters

please choose 3 hot starters

- marinated fried fish, aromatic vegetables
 - lasagna, hokkaido raclette cheese
 - crab cake, tartare sauce
- rice croquette, japanese mushrooms, truffle butter
- grilled shiga ohmi duck breast, sauteed kujo leeks
 - today's soup

main courses



please choose 1 main

roasted rosemary and garlic marinated japanese beef sirloin
carved at your table OR 150g steak grilled
served with mashed potato, baked tomato, horeseradish, beef jus

eggs benedict, english muffin, poached egg,
grilled salmon OR ham

avocado toast, poached egg
sourdough bread

chefs yamaguchi special dish

upgrade options

- niigata snow aged japanese beef sirloin, 120g +4,620
- niigata snow aged japanese beef tenderloin, 120g +4,950
 - grilled japanese beef sirloin and angel prawn,
seasonal vegetables, fresh herb and tomato beef jus +3,300

dessert



eclair, pistachio cream, raspberry macaron, strawberry sauce

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.