

the tavern

GRILL & LOUNGE

champagne



- veuve clicquot, yellow label, brut, nv
glass » 2,970 / bottle » 14,300
- telmont, reserve, brut, nv
glass » 4,180 / bottle » 19,800

white wine



- verdicchio, pievalta san paolo, marche, italy
glass » 2,420 / bottle » 11,550
- koshu, katsunuma jozo, arugano bosque, yamanashi, japan
glass » 2,640 / bottle » 12,650
- chardonnay, rully premier cru rabourcé blanc, domaine jaeger defaix, burgundy, france
glass » 2,970 / bottle » 14,300

red wine



- pinot noir, au bon climat, santa barbara county
california, usa
glass » 2,420 / bottle » 11,550
- barbera d'alba, trevigne, domenico clerico,
piemonte, italy
glass » 2,640 / bottle » 12,650
- cabernet franc, wölffer estate, new york, usa
glass » 2,970 / bottle » 14,300

tavern classic cocktails



- **andaz saketini** 2,200
52 junmai ginjyo andaz tokyo, ki no bi gin, elderflower liqueur
homemade muscat syrup, lemon juice
- **japanese moscow mule** 2,200
nikka coffey vodka, homemade spice syrup, ginger beer
- **apple whisky sour** 2,200
chita, homemade apple earl grey syrup, lemon juice, egg white
- **kiwi daiquiri** 2,200
kiwi, sencha infused bacardi rum, homemade green rose syrup,
white grapefruits juice, lemon juice
- **black sugar cacao fizz** 2,200
bombay sapphire infused cacao nibs, homemade black sugar syrup,
cacao vinegar

spring cocktails



- **cherry martini** 2,420
grey goose vodka, homemade cherry syrup, lemon juice
- **cherry margarita** 2,420
patron silver, homemade cherry syrup, cointreau, lemon juice
- **cherry mojito** 2,420
bacardi white, homemade cherry syrup, vanilla syrup, lemon juice
- **amanatsu kir** 2,420
white wine, amanatsu syrup, chartreuse jaune
- **amanatsu negroni** 2,420
roku gin, amanatsu syrup, harbal noilly prat

mocktails



- **apple royal** 1,980
muscat non alcohol sparkling, green apple syrup, lime juice
- **good thyme lemonade** 1,980
ginger beer, aqua frutti tea, homemade thyme syrup,
lemon juice
- **peach garden** 1,980
milk, peach juice, lavender syrup, grenadine syrup,
lemon juice

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

coffee & tea



- regular coffee, espresso, decaffeinated 1,210
- cafe latte, cappuccino, double espresso 1,320
- kusmi tea selection 1,400
english breakfast, earl grey intense, anastasia, green rose
tchai of the tiger, aqua frutti, vanilla rooibos
- japanese tea selection from ippodo tea 1,400
green tea, roasted green tea, brown rice tea
- chamomile, peppermint 1,210



beers & cider



- suntory tokyo craft pale ale (draft beer) 1,430
- suntory premium malt's master's dream (draft beer) 1,650
- 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

A live music charge of 2,200JPY (inc tax) per person is applicable at the Tavern Lounge from Monday to Saturdays (18:00 onwards). Registered hotel guests or hotel dinner guests are not applicable.

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

To greater ensure the quality of your dining experience, please let us know if you have any food allergies or restrictions. Should you have any specific beverage requests, please ask one of our team.

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appetizers

"S" ■ the tavern caesar salad, crispy bacon, croutons, parmesan, soft boiled egg, anchovy	2,310
"S" ■ nicoise salad, seared akami tuna, green beans, grilled potatoes, black olives, quail eggs, white anchovies, hazelnut dressing, caviar	2,640
"V" ■ endive and apple salad, fresh goat cheese toast, roasted pine nuts, black pepper	2,420
■ angel prawn cocktail, baba ghanoush, aurora sauce, lemon	3,960
"V" ■ green leaves salad, grilled sasonal vegetables, white balsamic dressing	1,980
■ seasonal market vegetable soup	1,980

cheese & dessert

■ japanese artisan cheese plate, raisin bread, lavosh, dried fruits	3,850
"S" ■ mini eclairs (6 pcs)	1,540
■ chocolate box	2,970
■ seasonal fresh fruits	2,310
■ daily sorbet OR ice cream (2 scoops)	1,100

bar snacks

■ sizzling spice rubbed flank steak	2,090
■ sizzling prawns, chorizo and mixed olives	1,980
■ chicken karaage, wasabi mayonnaise	1,870
"V" ■ vegetable crudities, semi dried tomato dip	1,870
"V" ■ marinated olives & mixed nuts set	1,760
■ premium beef mini burgers (3pc) tomato, shiso, camembert cheese	2,310

charcuterie

■ grilled homemade sausage, tasmanian mustard	1,980
■ tavern charcuterie board, japanese cured ham, jambon blanc, beef pastrami, artisan salami, confit onion, grilled sourdough bread	4,180
■ akita shirakami cured ham, green beans and fruit tomato salad, parmesan cheese	2,530

sandwiches & pasta

■ club sandwich	2,640
■ katsu sandwich, breaded australian beef tenderloin, japanese bbq sauce, served with house made pickles	3,300
■ classic tavern burger, grilled bacon, bbq sauce, spanish onion, aged cheddar cheese, lettuce, tomato, pickles	2,970
■ open face steak sandwich, japanese beef, mustard mayonnaise, parmesan cheese, rocket, tomato, beetroot, onion relish, sour dough bread	3,410
"V" ■ vegetable sandwich sour dough bread, avocado, grilled peppers, tomato, cucumber, lettuce, onion relish	2,200
"V" ■ penne alla norma, tomato sauce, eggplant, ricotta cheese	2,200
■ spaghetti bolognese, parmesan cheese	2,200

"V" vegetarian
"S" signature dish

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