

the tavern
GRILL & LOUNGE

Halloween Afternoon Tea

afternoon tea set 7,020

with veuve clicquot, yellow label, champagne free flow 13,510

with veuve clicquot, yellow label, brut, nv glass 9,990

savory

[jack-o-lantern] creamed cured ham puffs

[coffin] carrot mousse tartlets, pumpernickel

[spider web] rice pudding, paprika sauce

mushroom and mashed potatoes croquettes

sweets

[spider web] pumpkin pie

[purple monster] purple sweet potato mont blanc

[green creature] pistachio mousse

[coffin] chocolate tart

[bloody ax] vanilla panna cotta

[grim reaper] cassis eclair

homemade scones

bamboo charcoal and cassis

orange & raisin

To greater ensure the quality of your dining experience,
please let us know if you have any food allergies or restrictions

kusmi tea selection

"Founded in 1867, Kusmi Tea focuses on 100% organic tea with a range of premium flavors"

english breakfast

ceylon black tea, assam black tea

earl grey intense

black tea leaves with sparkling lemon peel, bergamot flavor blend

anastasia

an organic earl grey with a pinch of lemon and orange blossom

green rose

green tea based blend to enjoy the elegant rose aroma

tchai of the tiger

powerful chai for protecting wild tigers.

fragrant spice and Indian black tea blend

vanilla rooibos

the well-rounded flavor of rooibos and the sweetness of vanilla

signature pumpkin ice tea

vanilla rooibos tea, pumpkin syrup, fresh mint

ippodo tea selection

"Japanese tea specialist founded in Kyoto in 1717"

green tea, roasted green tea, brown rice tea

coffee selection

all our coffee beans are curated by mitsumoto
harmonisly blended to perfection for the tavern grill & lounge

**regular coffee, espresso, decaffeinated
café latte, cappuccino**