

# the tavern

the tavern cuisine features european classics, using different cooking methods and blending authenticity, tradition, and innovation

Est. 2014

## champagne



- veuve clicquot brut yellow label glass » 2,970 / bottle » 14,300
- louis roederer brut collection 244 glass » 3,630 / bottle » 17,600

## rose wine



- grenache / cinsault  
sainte marguerite fantastique rosé  
côtes de provence / france 2023 glass » 2,640 / bottle » 12,650

## tavern signature cocktails



- andaz saketini 1,980  
52 junmai ginjyo andaz tokyo, ki no bi gin, lemon juice  
elderflower liqueur, homemade muscat syrup,
- japanese moscow mule 1,980  
nikka coffey vodka, homemade spice syrup,  
ginger beer
- apple whisky sour 1,870  
chita, homemade apple earl grey syrup, lemon juice,  
egg white
- kiwi daiquiri 1,870  
kiwi, sencha infused bacardi rum, lemon juice,  
white grapefruits juice, homemade green rose syrup
- black sugar cacao fizz 1,870  
bombay sapphire infused cacao nibs,  
homemade black sugar syrup, cacao vinegar

## juice & soda



- muscat non alcohol sparkling 1,320
- orange / grapefruit / apple / peach / carrot /  
mango / pineapple 858
- yuzu soda / apple soda / ginger beer 990
- coke / coke zero / sprite / ginger ale / lime soda 858

## white wine



- sauvignon blanc glass » 2,090 / bottle » 9,900  
nautilus estate  
marlborough / new zealand 2023
- koshu glass » 2,420 / bottle » 11,550  
shirayuri jozo l'orient katsunuma  
yamanashi / japan 2022
- chardonnay glass » 2,970 / bottle » 14,300  
cordier père et fils mâcon clos de la maison  
bourgogne / france 2022

## mixology highballs



- mimosa highball 1870 / 990  
selva rey coconut rum, chilly honey, fresh orange juice  
sparkling wine, elderflower air
- sakura highball 1870 / 990  
dover sakura liqueur, amasake, honey,  
genmaicha, soda
- shamrock highball 1870 / 990  
westland whiskey, noilly prat, chartreuse vert,  
mint liqueur, green tea syrup, soda
- gin basil smash highball 1870 / 990  
the botanist gin, italian basil,  
fresh lemon juice, soda
- aperol spritz highball 1870 / 990  
aperol, sparkling wine, soda,  
mango & orange foam

## coffee & tea



- regular coffee / espresso / decaffeinated 1,100
- cafe latte / cappuccino / double espresso 1,100
- kusmi tea selection 1,100  
anastasia / earl grey intense / english breakfast /  
green rose  
aqua frutti / tchai of the tiger / vanilla rooibos
- japanese tea selection from ippodo tea 1,100  
green tea / roasted green tea / brown rice tea
- chamomile / peppermint 1,100

## red wine



- sangiovese glass » 2,090 / bottle » 9,900  
mazzei chianti classico fonterutoli  
toscana / italy 2020
- pinot noir glass » 2,970 / bottle » 14,300  
ata rangi martinborough crimson  
wairarapa / new zealand 2022
- cabernet sauvignon glass » 3,300 / bottle » 15,950  
cakebread cellars bakestone cellards  
north coast california / u.s.a. 2018

## mocktails



- apple royal 1,540  
muscat non alcohol sparkling, green apple syrup,  
lime juice
- good thyme lemonade 1,540  
ginger beer, aqua frutti tea, homemade thyme syrup,  
lemon juice
- peach garden 1,540  
milk, peach juice, lavender syrup, grenadine syrup,  
lemon juice

## japanese sake

- asahi shuzo dassai junmai daiginjo 23 glass » 2,640 / bottle » 22,000  
yamaguchi / japan

## beers & cider



- suntory tokyo craft pale ale ( draft beer ) 990
- suntory premium malt's master's dream ( draft beer ) 990
- wabi-sabi pale ale 1,375
- asahi super dry 880
- heineken 935
- suntory all free (non alcoholic) 900

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.