

the tavern

GRILL & LOUNGE

appetizers



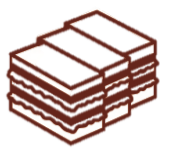
"V"	■ fruits tomato carpaccio, fresh mozzarella, micro herbs, olive powder, olive oil.	1,800
"V"	■ roasted eggplant, vegetables ragout, boccincini, shiso leave	1,800
	■ andaz cobb salad, grilled chicken, avocado, tomato, boiled eggs	2,000
"S"	■ the tavern caesar salad, crisp bacon, croutons, parmesan cheese, soft boiled eggs, white anchovy, italian parsley	2,100
"S"	■ nicoise salad, seared akami tuna, green beans, confit potato, black olives, quail eggs, white anchovy, hazelnut dressing, sesame tuile	2,400
	■ jumbo prawn cocktail, aioli, russian dressing, lemon	3,600
	■ poached prawns, tomato fondue, seasonal fruit chutney, rice cracker, lime	2,400
"V"	■ roasted tomato soup, micro basil	1,800

japanese favourites



	■ chirashi sushi, vinegared rice, diced tuna, avocado, miso soup	3,500
	■ steak don, grilled japanese beef steak, mushroom, onion, steamed rice, miso soup	4,600
	■ katsu curry, breaded pork chop, curry, steamed rice, green salad	2,900
"V"	■ vegetable curry, steamed rice, green salad	1,800
	■ udon, sukiyaki beef broth, soft boiled egg, spring onion	2,500
	■ ramen chicken paitan broth, chinese greens, roast pork, boiled egg, spring onion, condiments-rayu chili oil-,sesame-japanese negi	2,300
	■ yaki soba, fried noodle, japanese pork, cabbage, red pickled ginger, green laver	2,800

sandwiches & pasta



	■ club sandwich, served with french fries	2,200
	■ katsu sandwich, breaded australian beef tenderloin, japanese BBQ sauce, served with house made pickles	3,000
	■ classic tavern burger, grilled bacon, aged cheddar cheese, bbq sauce, spanish onion, lettuce, tomato, pickles, served with french fries	2,500
	■ open face steak sandwich, japanese beef, mustard mayonnaise, parmesan cheese, rocket, tomato, beetroot, onion relish, sour dough bread	3,100
	■ panini, confit tuna, spanish onion, tomato, rocket, black olives, brie cheese	2,000
"V"	■ penne alla norma, tomato sauce, eggplant, pecorino cheese	2,000
	■ spaghetti bolognese, parmesan cheese	2,000
	■ porcini and seasonal mushroom guanciale panchetta cream spaghetti	2,400

bar snacks



	■ sizzling spice rubbed flank steak	1,900
	■ italian sausage grilled, white seeded mustard	1,600
	■ prawns, chorizo and mixed olives	1,800
	■ chicken karaage, wasabi mayonnaise	1,700
"V"	■ vegetable crudities, semi dried tomato dip	1,700

charcuterie



	■ potted foie gras, sauternes wine jelly, melba toast	3,000
	■ iberico ham, jambon blanc, cured pickled corned beef, artisan salami, confit onion, grilled sour dough bread	3,800
	■ baumkuchen pork pate de campagne, mustard, pickles, baby salad	2,500

cheese & dessert



	■ "philippe olivier" artisan cheese plate	2,500
	■ daily dessert selection	1,400
	■ bombe alaska, seasonal ice cream	1,400
	■ daily sorbet OR ice cream (2 scoops)	800
	■ mini eclairs (6 pcs)	1,400

"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 restrictions.
all prices above are subject to 15% service charge & tax.

the tavern

GRILL & LOUNGE

sommelier's selection

champagne

tavern's recommended champagne

- glass »2,500/ bottle » 12,000

white wine

today's sommelier's selection

- A glass »2,500/ bottle » 12,000
- B glass »2,000/ bottle » 9,500

red wine

today's sommelier's selection

- A glass »2,500/ bottle » 12,000
- B glass »2,000/ bottle » 9,500

the tavern classic cocktails

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| <p>"S" ■ andaz tokyo signature gin & tonic
KI NOH BI andaz tokyo 5 th anniversary original gin (limited edition), mediterranean tonic water, japanese citrus</p> <p>■ toranomom manhattan - hibiki whisky, aomori cassis, cranberry juice, cinzano rosso</p> <p>■ mochizuki kir royal - aomori cassis, champagne, lemon peel</p> <p>■ yuzu cosmopolitan - haku vodka, white curacao, cranberry juice, lime juice, yuzu mitsu</p> <p>■ chocolate espresso martini - haku vodka, fresh cream, chocolate syrup, kuromitsu, espresso</p> | <p>2450</p> <p>1850</p> <p>1850</p> <p>1850</p> <p>1850</p> |
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beers & cidre

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|--|---|
| <ul style="list-style-type: none"> ■ suntory premium malts ■ wabi-sabi pale ale ■ rydeen beer ALT ■ heineken, hoegaarden ■ suntory all free (non alcoholic) ■ val de rance biologique, cidre, bretagne | <p>1,200</p> <p>1,300</p> <p>1,300</p> <p>1,200</p> <p>1,000</p> <p>1,400</p> |
|--|---|

coffee & tea

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|--|--|--|--------------|
| <ul style="list-style-type: none"> ■ regular coffee, espresso, decaffeinated ■ cafe latte, cappuccino ■ brown tea, green tea sencha | <p>1,000</p> <p>1,100</p> <p>1,100</p> | <ul style="list-style-type: none"> ■ english breakfast, darjeeling, earl grey, chamomile, peppermint, ginger peach, super berries | <p>1,100</p> |
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juice & soda

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|--|-------------------------|
| <ul style="list-style-type: none"> ■ orange, grapefruit, apple, peach, carrot, mango, pineapple, yuzu soda ■ coke, coke zero, sprite, ginger ale, ginger beer, lime soda | <p>1,200</p> <p>850</p> |
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"S" signature cocktail

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