

the tavern

WEEKEND BRUNCH

include our crafted appetizers buffet, one brunch specialties dish,
our pastry sweets, hot and cold beverages
8,500

including free flow of selected sparkling wine,
white and red wine, selected cocktails & beer
14,000

including free flow of selected champagne,
white and red wine, selected cocktails & beer
17,300

appetizers buffet

enjoy a wide selection of fresh salads, quiche, savory
cakes, chilled seafood and cold cuts, artisanal
cheeses, our home-made market vegetable soup
and our special roast

brunch specialties

homemade waffle
blueberry compote & whipped cream (V)

poached egg, avocado & grilled sour dough toast
baked tomato, grilled mushroom, rocket, fresh herbs, lime (V)

smoked salmon egg benedict
poached eggs, spinach, hollandaise sauce, toasted brioche

gnocchi, green asparagus, peas & spinach (V)
kogomi japanese mountain vegetable, walnut
parsley, parmesan

kagoshima prawn's rigatoni
seafood cream sauce, sea urchin, zucchini, fresh herbs

cheeseburger
beef patty, cheddar cheese, lettuce, tomato, onion,
homemade bbq sauce

pepper steak
beef tenderloin, black pepper, cognac sauce, mashed potato

catch of the day
sauce vierge, lemon

dessert

pâtisserie buffet (V)
seasonal creation from our pastry team

ice cream & sorbet (V)
homemade seasonal flavors

(V) vegetarian please let us know if you have
any food allergies or special food requests we
can cater for. the price listed (tax included) are
subject to 15% service charge.