

the tavern

GRILL & LOUNGE

cheese & dessert

artisan cheese plate, raisin bread, lavosh, dried fruits

2,750

"S" bombe alaska, seasonal ice cream

1,540

green tea mont blanc, cherry mochi creme brulee,
crumble, chantilly cream

1,540

mascarpone mousse, apple confiture,
lavender, honey ice cream, yogurt sauce

1,540

daily dessert

1,540

seasonal fresh fruit

1,540

"S" selection of mini eclairs (6 pieces)

1,540

daily ice cream, sorbet (2 scoops)

1,100

sommeliers recommended digestif

torreon de paredes, late harvest

1,870

graham's 30 years, port

2,750

berta bric del gaian, grappa

3,080

"S" signature dessert

to greater ensure the quality of your dining experience,
please let us know if you have any food allergies or restrictions.
the prices listed (tax included) are subject to a 15% service charge.