

# the tavern

## GRILL & LOUNGE

### appetizers

- "V" ■ fresh tomato, burrata, basil oil, olive powder, micro herbs, spanish onion and watercress salad 2,200
- "S" ■ the tavern caesar salad, crisp bacon, croutons, parmesan cheese, soft boiled egg, white anchovy, italian parsley 2,310
- "S" ■ nicoise salad, seared akami tuna, green beans, confit potato, black olives, quail eggs, white anchovy, hazelnut dressing, sesame tuile 2,640
- jumbo prawn salad, aioli, russian dressing, lemon 3,960
- "V" ■ mixed salad, micro greens, green beans, yuzu kosho pepper and green mustard dressing 2,420
- "V" ■ roasted tomato soup, micro basil, tomato & gruyere danish 1,980

### japanese favourites

- chirashi sushi, vinegared rice, diced tuna, avocado, miso soup 3,960
- steak don, grilled japanese beef steak, mushroom, onion, steamed rice, miso soup 5,170
- katsu curry, breaded pork chop, curry, steamed rice, green salad 3,190
- "V" ■ vegetable curry, steamed rice, green salad 1,980
- udon, sukiyaki beef broth, soft boiled egg, spring onion 2,750
- dandan noodles, minced pork, dried shrimp, soybean sprouts, sesame, hanazansho pepper 2,530
- fried noodles with thickened sauce, shrimp, asari clam, kikurage mushroom, greens 3,080
- andaz country style gyudon beef bowl, soft boiled egg, japanese negi, sesame, miso soup, kinzanji miso 2,860
- shitamachi classic hamburg, green salad, rice, white cheddar cheese, lyonnaise potato, green beans, mushroom, red wine sauce 2,750

### sandwiches & pasta

- club sandwich, served with french fries 2,640
- katsu sandwich, breaded australian beef tenderloin, japanese BBQ sauce, served with house made pickles, french fries 3,300
- classic tavern burger, grilled bacon, bbq sauce, spanish onion, aged cheddar cheese, lettuce, tomato, pickles, french fries 2,970
- "V" ■ vegetarian burger, soy meat, shiitake mushroom, bbq sauce, spanish onion, lettuce, tomato, pickles, french fries 2,750
- open face steak sandwich, japanese beef, mustard mayonnaise, parmesan cheese, rocket, tomato, beetroot, onion relish, sour dough bread, french fries 3,410
- "V" ■ vegetable panini, hummus, ratatouille, red cabbage, rocket, mozzarella cheese 2,200
- "V" ■ penne alla norma, tomato sauce, eggplant, pecorino cheese 2,200
- spaghetti bolognese, parmesan cheese 2,200
- green pea carbonara, poached egg, bacon 2,640

### bar snacks

- sizzling spice rubbed flank steak 2,090
- andaz home made sausages, tasmanian mustard 1,760
- prawns, chorizo and marinated olives 1,930
- chicken karaage, wasabi mayonnaise 1,870
- "V" ■ vegetable crudities, semi dried tomato dip 1,870

### charcuterie

- potted foie gras, sauternes wine jelly, melba toast 3,300
- iberico ham, jambon blanc, cured pickled corned beef, artisan salami, confit onion, grilled sour dough bread 4,180
- cured ham, green beans, parmesan cheese, wild rocket, walnut oil 1,980

### cheese & dessert

- artisan cheese plate, raisin bread, lavosh, dried fruits 2,750
- bombe alaska, seasonal ice cream 1,540
- daily sorbet OR ice cream (2 scoops) 1,100
- mini eclairs (6 pcs) 1,540

"V" vegetarian  
"S" signature dish

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### sommelier's selection

#### champagne



- veuve clicquot, yellow label, brut, nv  
glass » 2,970/bottle » 14,300
- bollinger, rose, nv  
glass » 3,850/bottle » 18,700

#### white wine



- chardonnay, jermann, friuli-venezia giulia  
glass » 2,200/bottle » 10,450
- sauvignon blanc , attems cicinis, friuli-venezia giulia  
glass » 2,640/bottle » 12,650
- roussanne, marsanne blend , domaine les alexandrins, crozes-hermitage blanc, les garennes , rhone  
glass » 2,860/bottle » 13,750

#### red wine



- pinot noir, alois lageder, trentino alto adige  
glass » 2,200/bottle » 10,450
- cabernet sauvignon, syrah blend , domaine richeaume, tradition rouge, provence  
glass » 2,420/bottle » 11,550
- syrah, j.boutin, crozes hermitage, les haut granites, rhone  
glass » 2,640/bottle » 12,650

#### tavern classic cocktails



- "S" ■ **andaz tokyo signature gin & tonic** 2,695  
KI NOH BI andaz tokyo 5 th anniversary original gin  
mediterranean tonic water, japanese citrus
- "S" ■ **mochizuki kir royal** 2,200  
aomori cassis, champagne, lemon peel
- **adeyaka kir** 2,200  
craft umeshu, white wine, elderflower liqueur
- **shinryoku mojito** 2,310  
green tea infused bacardi rum, soda, lime, mint, kiwi fruit

#### seasonal mocktails



- **cloudy japonic sour** 1,980  
brown tea, yuzu mitsu, egg white, lemon juice, tonic water
- **aromatic cure** 1,980  
chamomile, pear syrup, lemon juice, anise
- **kuro-guri** 1,980  
espresso, chestnut syrup, black pepper infused honey
- **apple pie** 1,980  
apple juice, ginger peach tea, lemon juice  
tonic water, cinnamon

#### beers & cider



- **suntory premium malts ( draft beer )** 1,430
- **wabi-sabi pale ale** 1,430
- **rydeen beer ALT** 1,430
- **heineken, hoegaarden** 1,320
- **suntory all free (non alcoholic)** 1,100
- **val de rance biologique, cider, bretagne** 1,540

#### coffee & tea



- regular coffee, espresso, decaffeinated 1,210
- cafe latte, cappuccino, double espresso 1,320
- brown tea, green tea 1,210
- english breakfast, darjeeling, earl grey, ginger peach 1,210
- chamomile, peppermint super berries 1,210



#### juice & soda



- **muscat non alcohol sparkling** 1,320
- **orange, grapefruit, apple, peach, carrot, mango, pineapple yuzu soda, apple soda, ginger beer** 1,320
- **coke, coke zero, sprite, ginger ale, lime soda** 935

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"S" signature cocktail