

the tavern

GRILL & LOUNGE

weekend brunch

6,050

with 1 glass of sparkling wine

7,370

with free flow

9,900

cold starter seasonal set

hot starters (choose three)

main course (choose one)

pastry chef's dessert

tea & coffee

the prices listed (tax included) are subject to a 15% service charge.

chefs signature starters

cold starters

- mixed salad, mozzarella cheese, plum dressing
- cabbage roll, homemade beef pastrami, mustard
- grilled chicken breast, ratatouille, basil infused goats cheese cream
 - seafood and corn quiche
- salted rice malt marinated salmon, pickled vegetables, yuzu jelly

hot starters

please choose 3 hot starters

- seasonal fish escabeche, couscous salad
- lasagna, egg plant and beef ragout, hokkaido raclette cheese
- grilled pork cheek, tomato and young ginger salsa
- clam mousse, braised fennel, herb butter sauce
- today's soup

main courses

please choose 1 main

grill roasted, rosemary and garlic marinated australian beef strip loin

mashed potato, roasted tomato, horseradish, beef jus

please choose your style of beef main course cooking method
(roast beef carved at table side **OR** lava rock grilled steak 200g)

today's seasonal market fish, acqua pazza,
asari clam, olives, tomato, zucchini

grilled homemade bacon, poached egg
white beans ragout, gruyere cheese, rocket, sour dough bread

yamaguchi chefs special dish

upgrade options

- snow aged japanese beef tenderloin OR sirloin F1, 120g
snow aged garlic mashed potato +4,400
- grilled japanese beef sirloin and angel prawn,
seasonal vegetables, fresh herb and tomato beef jus +3,300

dessert

waffle, red wine cherry compote, chantilly cream, maple syrup

OR

assorted fresh fruit plate

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.