

# 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

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hot starters (choose three)

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main course (choose one)

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pastry chef's dessert

tea & coffee

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

## chefs signature starters

### cold starters

- mixed green salad, hazelnut dressing
- shrimp cocktail, ghanoush, crouton
- prosciutto ham, apples and endives
- salmon rillette, capers, blini
- yamanashi chicken breast, japanese mushrooms, quiche

### hot starters

please choose 3 hot starters

- seasonal fish escabeche, braised lentils
- beef hachis parmentier, hokkaido raclette cheese
- grilled duck breast, ginkgo nuts, pear compote
- sauteed tsubugai shellfish, sweet potato, 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)

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today's seasonal market fish, acqua pazza,

asari clams, olives, cherry tomato, zucchini

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grilled homemade bacon, poached egg

white beans ragout, gruyere cheese, sour dough bread

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chefs yamaguchi special dish

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### upgrade options

■ snow aged japanese beef tenderloin OR sirloin, 120g **+4,400**

■ grilled japanese beef sirloin and angel prawn,  
seasonal vegetables, fresh herb and tomato beef jus **+3,300**

## dessert

waffle, grape 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 special food requests we can cater for.  
the prices listed (tax included) are subject to a 15% service charge.