

the tavern

GRILL & LOUNGE

cheese & dessert

japanese artisan cheese plate, raisin bread, lavosh, dried fruits
3,850

apple mousse, apple compote, puff pastry, rosehip sauce,
calvados ice cream
1,540

chocolate and apricot baked souffle pudding,
vanilla macadamia nuts ice cream
1,540

pear chiboust, white wine pear compote, pistachio cream,
organic honey ice cream
1,540

japanese chestnut compote, mont blanc cream puff
apricot sauce
1,540

seasonal fresh fruit
2,310

"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

paul giraud 15 years cognac
2,750

"S" signature dessert

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.