

STARTER

GREEK SALAD SUN RIPENED TOMATOES WITH DICED FETA CHEESE, HOME MARINATED OLIVES, RED ONION RINGS AND FRESH CUCUMBER	1,600
GARDEN GREEN SALAD (VG) ROMAINE LETTUCE WITH CRISPY ARUGULA, BLANCHED GREEN ASPARAGUS, CRISPY CUCUMBER AND SUGAR SNAP PEAS TOSSED IN LEMON DRESSING	1,700
CLASSIC CAESAR SALAD ROMAINE LETTUCE, BACON BITS, CROUTONS, EGG AND CLASSIC CAESAR DRESSING	1,800
TOPPED WITH CHAR-GRILLED FARM FRESH CHICKEN	600
TOPPED WITH IMPORTED SMOKED SALMON	850
TAVOLA36 SALAD (VG) OUR VEGAN FEAST WITH PICKLED BEETROOT, SPROUTS, FARRO, SUGAR SNAP PEAS, BLANCHED BROCCOLI, MINI TOMATOES, ROMAINE LETTUCE, CARROT, RED ONION, SWEET CORN, CHICKPEAS AND SESAME DRESSING	2,000
SMOKED SALMON PLATTER IMPORTED SMOKED SALMON WITH RED ONIONS RINGS, CRISPY GREEN ARUGULA, PICKLED CAPERS AND FRESH LEMON ACCOMPANIED BY SOUR CREAM	2,000
VITALITY PLATTER (VT) FRESH MOZZARELLA CHEESE, MARINATED TOMATO SLICES, OLIVES, ROMAINE LETTUCE, CURED PROSCIUTTO HAM, CHILLED SOBA NOODLES AND SMOKED SALMON SALAD	2,000
SPANISH SERRANO HAM SERVED WITH SLOW ROASTED MINI TOMATOES, PICKLED CORNICHONS AND SHAVED PARMESAN	2,100
INTERNATIONAL COLD CUTS SELECTION IMPORTED PARMA HAM, ORIGINAL ITALIAN SOPRESSATA SALAMI, SLIGHTLY SMOKED MORTADELLA WITH SEMI-DRIED TOMATOES, MARINATED ARTICHOKE AND DUO OF OLIVES	3,200

SOUP

VEGAN PUMPKIN SOUP (VT) VELVET SOUP OF LOCAL PUMPKIN WITH A BALSAMIC VINEGAR INFUSION, AND IMPORTED PUMPKIN SEED OIL	1,400
"SWISS" BARLEY SOUP (S) A SWISS "CLASSIC" SLOW COOKED WITH BARLEY, CARROTS, CELERY AND ONIONS, TOPPED WITH AIR DRIED BEEF	1,500
LOBSTER BISQUE TARRAGON INFUSED, RICH LOBSTER BISQUE WITH HOMEMADE MASCARPONE RAVIOLI, TRUFFLE AND A DASH OF COGNAC	1,800

PASTA

PASTA ALLA PUTTANESCA (VG) A VEGAN PASTA DISH WITH GREEN AND BLACK OLIVES, PICKLED CAPERS, FRAGRANT GARLIC FINISHED WITH EXTRA VIRGIN OLIVE OIL	1,800
CRUSTY TOMATO & PENNE GRATIN (VT) CRISPY GREEN BROCCOLI, MELTED MOZZARELLA AND SUN RIPENED CHERRY TOMATOES	2,000
BOLOGNESE LASAGNA THE CLASSIC AND ALL-TIME FAVORITE FROM BOLOGNA, LAYERS OF PASTA WITH THE FAMOUS MEAT SAUCE AND MOZZARELLA CHEESE, TOPPED WITH FRESH BASIL PESTO	2,100
SPAGHETTI VONGOLE ASARI CLAMS SLOWLY COOKED IN WHITE WINE AND FINISHED IN FRESH BUTTER WITH SAUTÉED GARLIC AND CHILI	2,200
G'HACKTES & HÖRNLI (S) SWISSÔTEL AT ITS BEST, THE TRADITIONAL DISH WITH MACARONI AND A SPECIAL SWISS MINCED MEAT PREPARATION, SERVED WITH OUR VERY OWN APPLE SAUCE	2,200

PIZZA

MARGHERITA PIZZA TOMATO, BUFFALO MOZZARELLA AND FRESH BASIL	1,800
VEGAN PIZZA (VG) TOMATO, GRILLED ZUCCHINI, GARLIC, ROSEMARY AND THYME	1,900
HAWAIIAN PIZZA PINEAPPLE, BLACK PEPPER HAM AND SLICED RED ONIONS	2,300
PEPPERONI PIZZA OLIVES, MOZZARELLA AND TOMATO	2,300
4 CHEESE PIZZA MOZZARELLA, GORGONZOLA, SWISS, SMOKED SCAMORZA AND OREGANO	2,400
TAVOLA36 PIZZA MASCARPONE, PRAWNS, MUSHROOMS AND BLACK TRUFFLE	2,600
PARMA TOMATO SAUCE, MOZZARELLA, PARMA HAM AND ARUGULA	2,600

(VT) VITALITY / (VG) VEGAN / (S) SWISS

PLEASE ALERT YOUR SERVER TO ANY SPECIAL DIETARY
REQUIREMENTS

ALL PRICES ARE IN JAPANESE YEN AND EXCLUSIVE OF VAT
AND 13% SERVICE CHARGE



FROM THE GRILL

GRILLED ITEMS ARE INCLUSIVE OF ONE SAUCE AND ONE SIDE DISH

CRISPY GRILLED CHICKEN BREAST SÛPREME	2,800
HERB-BUTTER INFUSED SUSTAINABLY FARMED SEA BREAM FILLET, GRILLED IN SILVER FOIL (VT)	3,000
LOCAL PRODUCED "SHINSYU" SALMON (VT)	3,500
AUSTRALIAN BEEF TENDERLOIN 180G	5,100
JAPANESE BEEF SIRLOIN 200G	5,800
JAPANESE BEEF TENDERLOIN 160G	5,800
US T-BONE STEAK 600G	6,600
IMPORTED TOMAHAWK STEAK 1 KG+	14,000

ENRICH YOUR DISH WITH:

SEARED FOIE GRAS 60G	1,100
FRESH TRUFFLE 3G	1,400
CANADIAN LOBSTER 120G	1,500

CHOOSE YOUR FAVORITE SAUCE

CREAMY BLACK PEPPER	HOLLANDAISE
HOMEMADE LEMON BUTTER	CHILI AND LEMON
GARLIC & SOY	CHIMMI CHURRI
MUSHROOM & TARRAGON	BÉARNAISE
BOURGUIGNON BUTTER	BAROLO RED WINE

CHOOSE YOUR FAVORITE SIDE DISH

RATATOUILLE	HONEY
CARROTS	
CREAMY SPINACH	SAUTÉED SHIITAKE
GREEN ASPARAGUS	BABY POTATOES
STEAKHOUSE FRIES	MASHED POTATO
POTATO WEDGES	STEAMED RICE

UPGRADE YOUR DISH:

EACH SIDE DISH	660
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MAIN COURSE

GRILLED STEAK SANDWICH SAUTÉED ONIONS, MUSHROOMS AND MELTED CHEESE WITH SALAD GREENS	2,400
SUSTAINABLY FARMED HERB CRUSTED SEA BREAM SERVED WITH OUR LEMON BUTTER SAUCE, RESTED ON CREAMY SPINACH AND BUTTERED MASHED POTATO	3,200
SUSTAINABLY FARMED STEAMED SALMON FILLET SAUCE HOLLANDAISE, SLIGHTLY GRILLED ASPARAGUS AND SLOW ROASTED HOKKAIDO POTATOES	3,400

WAGYU BEEF BURGER FRESHLY GROUND WAGYU BEEF, TOPPED WITH DOUBLE CHEESE, FRIED EGG, AND TRUFFLE MAYONNAISE IN A BURGER BUN WITH STEAKHOUSE FRIES ON THE SIDE	3,500
MAKE IT A ROSSINI ADD FOIE GRAS AND TRUFFLE	2,500

SURF 'N' TURF OUR VERSION OF THIS TRADITIONAL DISH, SEARED JAPANESE BEEF TENDERLOIN WITH GRILLED LOBSTER, BÉARNAISE SAUCE, GRILLED GREEN ASPARAGUS AND OUR CHUNKY STEAKHOUSE FRIES	12,000
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DESSERT

CHOCOLATE HAZELNUT FUDGE CAKE SERVED WITH STEWED BERRY COMPOTE AND ICING SUGAR	1,400
"SWISS" CHEESECAKE (S) A TRIBUTE TO OUR SWISS OUR HERITAGE, WITH WHITE CHOCOLATE, FRESH BERRIES, STRAWBERRY COULIS AND VANILLA WHIPPED CREAM	1,500
VANILLA CRÈME BRÛLÉE FRESHLY CARAMELIZED SUGAR CRUST, WITH ALMOND BISCOTTI AND STRAWBERRY COMPOTE	1,500
CHOCOLATE BROWNIE SUNDAE SERVED WITH VANILLA ICE CREAM, CARAMEL SAUCE AND TOASTED ALMONDS	1,700
DELUXE FRUIT PLATTER THE BEST OF THE SEASON, A SELECTION OF SEASONAL FRUITS AND BERRIES	1,800
HONEY TOAST LOG BETTER WHEN SHARED, A JAPANESE TRENDY DESSERT IN A LOG OF BREAD, SERVED WITH FRESH BANANA, ROASTED NUTS, FRESH CARAMEL AND SEASONAL BERRIES	2,200
INTERNATIONAL CHEESE PLATE FRUIT COMPOTE, CRACKERS, DRIED FRUITS AND NUTS	2,700

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