



# TAVARU

RESTAURANT

Tavaru is a boutique restaurant specializing in the Teppanyaki style of Japanese cuisine that uses an iron griddle to cook food. The word Teppanyaki is derived from 'Teppan', which means Iron Plate and Yaki, which means Grilled, Broiled, or Pan-fried. In Japan, Teppanyaki refers to dishes cooked using an iron plate.

## SEAFOOD MENU

### KEMURI HAMACHI

Cured and smoked, miso vinaigrette and tomato salsa

### KANI TEMPURA

Crispy fried soft-shell crab, traditional dipping sauce and condiments

### IKA SHOGAYAKI

Hibachi squid, ginger soy and edamame

### EBI

Tasmanian king prawns, teppan fried vegetables and yuzu sesame sauce

### JAPANESE BUROSU

Maitake suimono, tofu, seaweed and shimeji

### INDIAN OCEAN SEABASS

Steamed fillet, mixed bell pepper sauce and green asparagus

### MALDIVIAN LOBSTER

Teppanyaki, braised leeks and lemon butter sauce

### GARLIC AND EGG RICE

### MANGO

Crème brûlée, sorbet and matcha yuzu snow

\$255

All prices are quoted in US Dollars and subject to a 10% service charge & all applicable government tax.  
We will be happy to assist you in your selection if you suffer from any allergies or food intolerance.





# TAVARU

RESTAURANT

## MEAT MENU

### GYOZA

Veal and foie gras with citrus ponzu sauce

### JAPANESE STYLE DUCK RAGOUT

Dashi and sake infused slow cooked breast, shiitake karaage and Iceberg lettuce

### CHICKEN

Corn fed thigh, leeks, button mushroom and yakitori sauce

### LAMB

Grilled lamb chop, tonkatsu steak sauce, asparagus

### JAPANESE BUROSU

Maitake suimono, tofu, seaweed, shimeji

### IBERICO PORK PRESA

Teppanyaki style, Wasabi citrus soy, marinated eggplant

### KAGOSHIMA A5

Teppan seared tenderloin, truffle teriyaki, braised lotus root

### GARLIC AND EGG FRIED RICE

### GREEN TEA CREPES

Sautéed mixed berries with white chocolate ice cream

\$295

All prices are quoted in US Dollars and subject to a 10% service charge & all applicable government tax.  
We will be happy to assist you in your selection if you suffer from any allergies or food intolerance.





# TAVARU

RESTAURANT

## MIXED MENU

### TATAKI

Seared yellowfin tuna, pickled cucumber and soy garlic dressing

### GYOZA

Iberico pork and Tiger prawns with citrus ponzu sauce

### HOTATE

Japanese scallops, spicy miso glazed and udon noodles

### TERIYAKI BLACK COD

Marinated and teppan seared, roasted sesame seeds, and hajikami ginger

### JAPANESE BUROSU

Maitake suimono, tofu, seaweed and shimeji

### BARBARY DUCK

Soy marinated breast, balsamic tonkatsu and shiitake

### KAGOSHIMA A5

Teppan seared tenderloin, asparagus and soy butter

### GARLIC AND EGG FRIED RICE

### MOCHI ICE CREAM SELECTION

\$275

All prices are quoted in US Dollars and subject to a 10% service charge & all applicable government tax.  
We will be happy to assist you in your selection if you suffer from any allergies or food intolerance.





# TAVARU

RESTAURANT

## VEGETARIAN MENU

### NIGIRI

Charred avocado nigiri, marinated rice, wasabi, soy

### TEMPURA

Crunchy vegetables, traditional condiments, tempura dipping sauce

### OKONOMIYAKI

Leek and white cabbage mini pancake, tonkatsu, Japanese mayonnaise

### EGGPLANT

Marinated eggplant with baby spinach and spicy miso

### JAPANESE BUROSU

Maitake suimono, tofu, seaweed, shimeji

### SILKEN TOFU

Marinated and seared, Chinese cabbage, sweet sesame dressing

### UDON NOODLES

Yaki udon noodles, tanuki, edamame, bok choy

### GARLIC AND EGG FRIED RICE

### BLACKBERRY

Compote, yoghurt, milk crumble

\$155

All prices are quoted in US Dollars and subject to a 10% service charge & all applicable government tax.  
We will be happy to assist you in your selection if you suffer from any allergies or food intolerance.

