



DINNER SET MENU 4 COURSE INDIVIDUAL

120,000

(+KRW 50,000 for Wine Paring)

Home-Made Signature Bread

“Korean Wheat”, Smoked Balsamic, EVOO

Oven Baked Cioppino

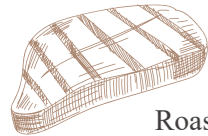
Seasonal Daily Catch, Tomato Seafood Stew, Garlic Crostini

(Georges Michel, Sauvignon Blanc, New Zealand)

Baby Octopus and Chorizo Casareccia

Smoked Paprika, Zucchini, Lemon

(2020 Logan Weemala, Pinot Noir, Australia)



“Hanwoo” Tenderloin 1++ 150g

Roasted Garlic, Seasonal Vegetable, Red Wine Sauce

(2019 Lost Poet, The Blend, California, USA)

or



Parmesan Herb Crusted Mero and Lobster Tail

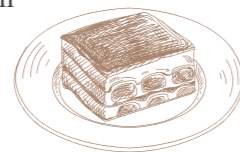
Roasted Sweet Corn, Lobster Ravioli

Prosciutto Crisp, Bisque Sauce

(2019 Lost Poet, The Blend, California, USA)

Fruit Trifle

Seasonal Fruits, Vanilla Cream



Vegetarian

Sustainable Seafood

*ASC (Agricultural Stewardship Council)

*BAP (Best Aquaculture Practices)

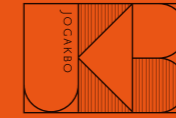
The world’s most comprehensive third-party aquaculture certification solution, with standards encompassing the entire production chain, including farms, processing plants, hatcheries and feed mills.



BY THE GLASS

		GLASS 150ml	BOTTLE 750ml
Bubbles			
NV	Veuve Clicquot, Yellow Label, Brut, Reims, France	37,000	185,000
NV	Louis Roederer, Brut Premier, Reims, France	33,000	165,000
NV	Moet & Chandon Imperior, Brut, France	30,000	150,000
NV	Rocca Dei Forti, Brut, Italy	15,000	75,000
White Wine			
2019	Ranch 32, Chardonnay, California, USA	20,000	100,000
2019	Georges Michel, Sauvignon Blanc, New Zealand	16,000	80,000
NV	Kingpin Blanco, La Mancha, Spain	14,000	70,000
Red Wine			
2019	Lost Poet, The Blend, California, USA	23,000	115,000
2016	Casa Rojo, Invisible Man, Tempranillo, Spain	20,000	100,000
2020	Logan Weemala, Pinot Noir, Australia	18,000	90,000
2020	Miguel Torres, Santa Digna, Gran Reserva, Syrah, Chile	14,000	70,000

All prices are inclusive of 10% government tax and no service charge applies.



Meat & Co.

Dinner

Home-Made Signature Bread 13,000
 “Korean Wheat”, Smoked Balsamic, EVOO

APPETIZERS

Andaz Romaine Salad 14,000
 Pecorino, Bacon, Smoked Yeosu Anchovy Mayonnaise
Additional Topping: Grilled Chicken Breast or Smoked Salmon +6,000

 **Seasonal Tomato Burrata Salad** 21,000
 Tomato, Basil Pesto, Pickled Red Onion, Arugula, EVOO

Home-Made Crab Cake 26,000
 Spiced Avocado Remoulade Sauce, Afila

Beef Tartare 28,000
 Wild Garlic Pesto, Capers, Cornichons, Egg Yolk, Garlic Crostini

SOUP

 **Oven Baked Caramelized Onion Soup** 16,000
 Cheese Garlic Toast


Oven Baked Cioppino 35,000
 Daily Catch, Tomato Seafood Stew, Garlic Crostini

PASTA



Braised Beef Ragout Rigatoni 32,000
 Mushroom, Parmesan, Parsley

Ssamjang Garlic Cream Tripoline 29,000
 Home-Made Pancetta, Sliced Pork Belly, Chili

 **Seafood Linguine** 32,000
 “Wando ASC Abalone”, Squid, Prawns, Red Onion, Lemon, Parsley

Smoked Anchovy Linguine 27,000
 “Jeju Cured Anchovy”, Sliced Pork Belly, Red Onion, Chili, Arugula



FROM THE BEAST OVEN



Oven Baked Cheese Lobster Rigatoni 48,000
 Lobster, Jalapeno, “Salt House” Smoked Cheddar, Raclette, Provolone

Slow Cooked and Roasted Spiced Beef Shortrib 55,000
 Maesil Dressing Mixed Leaves, Buttered Soft Roll



PIRA CHARCOAL OVEN

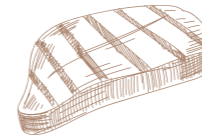
Grilled Steaks Served with Daily Vegetables
 Choice of Sauce : BBQ Sauce, Red Wine, Green Peppercorn
 Compound Butter, Wild Garlic Salsa Verde

FROM KOREA

“Hanwoo” Tenderloin 1++ 150g 70,000

“Hanwoo” Beef Striploin 1+ 200g 85,000

BBQ Pork Ribs 50,000



FROM AUSTRALIA

Grain-Fed Beef Tenderloin 150g 52,000

Wagyu Flank Steak 200g 56,000

Grain-Fed Lamb Chops 60,000



CHEF SPECIAL



Andaz Dry-Aged Beef 28 Days: (100g) 18,500
Bone In Rib Eye
 Oven Roasted Bone Marrow

T-Bone Steak (100g) 15,000
 Bistecca Alla Fiorentina

Grilled Meat Platter 198,000
 Grilled Lamb Chops, BBQ Pork Ribs, Australian Beef Tenderloin
 Australian Wagyu Flank Steak, “Salt House” Sausage

Good to Share between 2-3 persons

SIDES

Choice of 3 Sides 22,000

Oven Baked Seasonal Mushrooms 14,000
 Parsley

Garlic Butter Chips 16,000
 Parmesan, Parsley

 **Crispy Onion Rings** 10,000
 Kimchi Spice Powder

Oven Roasted Vegetables 10,000
 Home-Made Pancetta, Brown Butter, Lemon

 **Grlic Mash Potato** 10,000
 Parsley

Seasonal Sweet Corn 12,000
 Smoked Paprika Spice, Lemon