



## BY THE GLASS

### Bubbles

GLASS 150ml BOTTLE 750ml

<i>NV</i>	Veuve Clicquot, Yellow Label, Brut, Reims, France	<b>37,000</b>	<b>185,000</b>
<i>NV</i>	Louis Roederer, Brut Premier, Reims, France	<b>33,000</b>	<b>165,000</b>
<i>NV</i>	Moet & Chandon Imperior, Brut, France	<b>30,000</b>	<b>150,000</b>
<i>NV</i>	Rocca Dei Forti, Brut, Italy	<b>15,000</b>	<b>75,000</b>

### White Wine

2019	Ranch 32, Chardonnay, California, USA	<b>20,000</b>	<b>100,000</b>
2019	Georges Michel, Sauvignon Blanc, New Zealand	<b>16,000</b>	<b>80,000</b>
<i>NV</i>	Kingpin Blanco, La Mancha, Spain	<b>14,000</b>	<b>70,000</b>

### Red Wine

2019	Lost Poet, The Blend, California, USA	<b>23,000</b>	<b>115,000</b>
2016	Casa Rojo, Invisible Man, Tempranillo, Spain	<b>20,000</b>	<b>100,000</b>
2020	Logan Weemala, Pinot Noir, Australia	<b>18,000</b>	<b>90,000</b>
2020	Miguel Torres, Santa Digna, Gran Reserva, Syrah, Chile	<b>14,000</b>	<b>70,000</b>

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



## BEER

### Craft Beer

	Andaz Celebration ARK Series 4 bottles	<b>32,000</b>
	Be High, IPA	<b>9,000</b>
	ARK Lager	<b>9,000</b>
	Hug Me, Belgian Wheat Ale	<b>9,000</b>
	Sunday Morning, Golden Ale	<b>9,000</b>
	Jeju Wit Ale, Wheat Ale	<b>9,500</b>
	Ballast Point, Sculpin IPA, USA	<b>9,500</b>

### Local Draft

	ARK, Hug Me, Belgian Wheat Ale	<b>9,000</b>
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### Local

	Kloud, Terra, Hite	<b>8,000</b>
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### Imported

	Kronenbourg 1664 Blanc	<b>9,500</b>
	Stella Artois, Heineken, Kozel Dark, Asahi Dry	<b>9,500</b>

## REFRESHER / JUICE

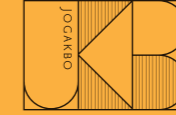
	Maesil Cooler, Andaz Blossom	<b>8,500</b>
	Omija Iced Tea, Lemon Honey Iced Tea	
	Orange, Grapefruit, Apple	<b>7,000</b>

## SOFT

	Coca Cola, Light, Zero, Sprite	<b>5,000</b>
	Thomas Henry Tonic, Ginger Ale	<b>7,000</b>

	<b>Sparkling Water</b>	<i>500ml</i> <i>750ml</i>
	San Pellegrino, Nakd	<b>5,000 / 7,000</b>

	<b>Still Water</b>	<b>5,000 / 7,000</b>
	Aqua Panna, Nakd	



## Meat & Co.

Lunch

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

13,000



**PIRA CHARCOAL OVEN**

Grilled Steaks Served with Daily Vegetables  
 Choice of Sauce : Red Wine, Green Peppercorn



**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

**SOUP**

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

**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

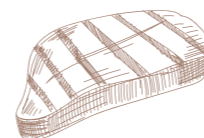
FROM KOREA

“Hanwoo” Tenderloin 1++ 150g 70,000

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

FROM AUSTRALIA

Grain-Fed Beef Tenderloin 150g 52,000



Wagyu Flank Steak 200g 56,000



SIDES

Choice of 3 Sides 22,000

Oven Baked Seasonal Mushrooms 14,000  
 Parsley

Garlic Butter Chips 16,000  
 Parmesan, Parsley

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

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.



**EXECUTIVE SET LUNCH**

52,000

**Home-Made Signature Bread**  
 "Korean Wheat", Smoked Balsamic, EVOO

**Home-Made Crab Cake**  
 Spiced Avocado Remoulade Sauce, Afila

or

**Oven Baked Caramelized Onion Soup**  
 Cheese Garlic Toast

or



**Andaz Romaine Salad**  
 Smoked Yeosu Anchovy Mayonnaise  
 Pecorino, Bacon, Smoked Salmon

**Seafood Linguine**

"Wando ASC Abalone", Squid, Prawns, Red Onion, Lemon, Parsley

or

**Wagyu Steak Frites 140g**  
 Peppercorn Sauce

or

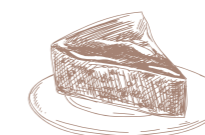
**Oven Baked “BAP” Barramundi**  
 Mushroom, Asparagus, Wild Garlic Cream

or

**Australian Wagyu Flank Steak 200g +14,000**

or

**Australian Beef Tenderloin 150g +10,000**



**Blueberry Cheese Cake** or **Ice Cream Selection**