



EXECUTIVE DINNER

110,000

(+KRW 45,000 for Wine Pairing)

Home-Made Signature Bread

“Korean Wheat”, Smoked Balsamic, EVOO

Amuse Bouche

[2019 Georges Michel, Sauvignon Blanc, New Zealand]

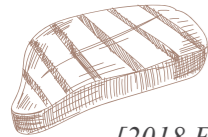
Truffle Leek & Potato Soup

Roasted Chestnut, Garlic Crostini

[2019 Secret de Lunes, Pinot Noir, France]

Braised Beef Ragout Pappardelle

Mushroom, Parmesan



[2018 El Grillo y La Luna, 12 Lunas Red, Spain]

“Hanwoo” Tenderloin (150g)

Roasted Garlic, Seasonal Vegetables, Red Wine Sauce

or

Nuruk Soy Baked Mero

Beurre Blanc, Pickled Onion, Squash

Seasonal Clam, Garlic Chip

or

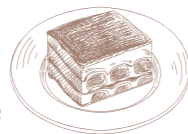
Dry-Aged Duck Steak

Gangwondo Honey, Citrus, Fennel

Brown Butter Duck Jus, Duck Leg Confit

Chef’s Special Creme Brulee

Almond Tuile



Vegetarian Sustainable Seafood

*ASC (Agricultural Stewardship Council)

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

Bubbles

GLASS 150ml BOTTLE 750ml

NV	Veuve Clicquot, Yellow Label, Brut, Reims, France	37,000	185,000
NV	Moet & Chandon Imperior, Brut, France	30,000	150,000
NV	Lux, Platinum, Burt, Spain	10,000	60,000

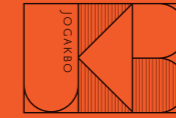
White Wine

2019	Creamery, Chardonnay, USA	24,000	120,000
2020	El Grillo y La Luna, 12 Lunas White, Spain	16,000	80,000
2019	Georges Michel, Sauvignon Blanc, New Zealand	16,000	80,000

Red Wine

2018	El Grillo y La Luna, 12 Lunas Red, Spain	19,000	95,000
2019	Secret de Lunes, Pinot Noir, France	16,000	80,000
2018	Silver Lining, Cabernet Sauvignon, USA	12,000	60,000

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



Meat & Co.


Dinner



BREAD

Home-Made Signature Bread 10,000
"Korean Wheat", Smoked Balsamic, EVOO

APPETIZERS

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

Burrata Cheese Salad 28,000
Maesil Dressing, Korean Pear, Arugula, EVOO

SOUP


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

Truffle Leek & Potato Soup 18,000
Roasted Chestnut, Garlic Crostini

PASTA

Braised Beef Ragout Pappardelle 32,000
Mushroom, Parmesan

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

 **Seafood Linguine** 32,000
"ASC Wando Abalone", Squid, Prawns, Red Onion
Lemon

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

JOGAKBO DUCK COURSE

Dry-Aged Whole Duck 140,000
Brown Butter Duck Jus, Gangwondo Honey, Citrus, Fennel
Duck Tea
Duck Ragout Pappardelle
Duck Leg Confit

Good to Share between 2-3 persons

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

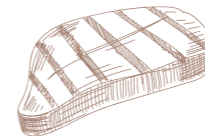
FROM THE BEAST OVEN

Oven Baked Lobster Cheese 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 (150g) 70,000

"Hanwoo" Striploin (200g) 85,000

BBQ Pork Ribs 50,000

FROM AUSTRALIA

Beef Tenderloin (150g) 52,000

Wagyu Flank Steak (200g) 56,000

Grain-Fed Lamb Chops 60,000


SIDES

Choice of 3 Sides 25,000

Oven Baked Burratina Cheese & Mushroom 18,000
Red Onion, Garlic Butter

 **Truffle French Fries** 18,000
Parmesan

Oven Roasted Vegetables 14,000
Home-Made Pancetta, Seasonal Vegetables, Lemon

 **Brown Butter Gnocchi** 15,000
Mushroom, Red Onion, Parmesan
Additional Topping: Truffle +6,000

 **Garlic Mash Potato** 14,000