



COFFEE / TEA

Hot / Iced (Decaffeinated)

Espresso, Americano, Café Latte Capuccino, Chocolate	8,500
Black Tea Royal Darjeeling, English Breakfast, Earl Grey	8,500
Herb Tea Jasmine, Chamomile, Peppermint, Rooibos	8,500
Korean Tea Selections Green Tea - Eoksujin, Buckwheat	8,500

REFRESHER / JUICE

Maesil Cooler, Lemon Honey Iced Tea Andaz Blossom, Eternal Yuza Ade	8,500
Orange, Grapefruit, Apple	7,000

SOFT

Coca Cola, Light, Zero, Sprite	5,000
Thomas Henry Tonic, Ginger Ale	7,000
	<i>500ml 750ml</i>
Sparkling Water San Pellegrino, Nakd	5,000 / 7,000
Still Water Aqua Panna, Nakd	5,000 / 7,000

COCKTAIL

Signature	
Andaz Sour <i>Hwayo 41%, Pomegranate Red Vinegar, Simple Syrup, Lemon Juice</i>	20,000
Pear Flower <i>Handmade Pear Soju, Fresh Pear, Lime Juice, Simple Syrup</i>	
K Spiritz <i>Omija Soju, Bockbunja Syrup, Tonic Water, Rosemary</i>	
Dessert	
A Vase of Flowers <i>Blackberry, Pineapple Juice, Bockbunja Syrup</i>	20,000
Soy Tiramisu <i>Soy Milk, Baily's Irish Cream, Khalua, Chocolate Powder</i>	
Bocksul_Bocksul <i>Peach Tree, Grapefruits Juice, Tonic</i>	
Andaz Blossom <i>Pineapple Juice, Coconut Cream, Bockbunja Syrup.</i>	



BEER

Craft Beer	
Andaz Celebration ARK Series 4 bottles	32,000
Be High, IPA	9,000
Cosmic Dancer, Wheat IPA	9,000
Hug Me, Belgian Wheat Ale	9,000
Sunday Morning, Golden Ale	9,000
Jeju Wit Ale, Wheat Ale	10,000
Ballast Point, Sculpin IPA, USA	10,000
Local Draft	
ARK, Hug Me, Belgian Wheat Ale	9,000
Local	
Kloud, Terra, Hite	8,000
Imported	
Kronenbourg 1664 Blanc	10,000
Stella Artois, Heineken, Kozel Dark, Asahi Dry	10,000

HARD LIQUOR

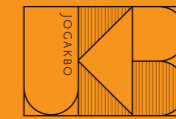
Diplomatico Excrusiva	<small>GLASS</small>
Dalwhinnie 15y	<small>50ml</small>
Martell XO	42,000
Michter's American	20,000
	48,000
	15,000



DESSERT WINE

		<small>BOTTLE</small>
2016	Weltachs Eiswein, Germany (375ml)	150,000
2017	Seasons Vidal Icewine, Canada (375ml)	95,000
2019	G. D. Vajra Moscato d'Asti, Italy (750ml)	85,000
NV	Dows's 10 years, Old Tawny Port, Portugal (50ml)	15,000

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



Meat & Co.
A La Carte

Signature Bread 15,000
 Fire Baked Bread
 Home-Made 'Korean Wheat', Smoked Balsamic, EVOO



APPETIZERS

Andaz Caesar 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
 Additional Topping: Grilled Chicken Breast or Smoked Salmon +6,000

Home-Made Crab Cake 26,000
 Spiced Avocado Remoulade Sauce, Baby Leaves Salad

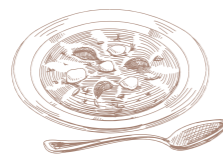
Beef Tartare 28,000
 Wild Chive Pesto, Capers, Cornichons, Egg Yolk, Garlic Crostini

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 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

Braised Veal Osso Bucco 48,000
 Green Olive Gremolata, Pappardelle



PIRA CHARCOAL OVEN

Grilled Steaks Served with Daily Vegetables
 Choice of Sauce : BBQ Sauce, Red Wine Sauce, Mushroom Ragout
 Green Peppercorn Sauce, Compound Butter

FROM KOREA

"Hanwoo" Tenderloin 1++ 150g 70,000

"Hanwoo" Beef Striploin 1+ 200g 85,000

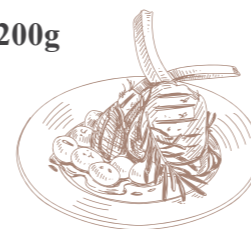
Bbq Pork Ribs 50,000
 Moonkyung Baram BBQ Sauce
 Home-made Pickles

FROM AUSTRALIA

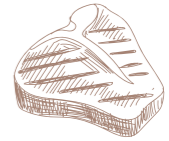
Grain-Fed Beef Tenderloin 150g 52,000

Jack's Creek Wagyu Flank Steak 200g 56,000

Grain-Fed Lamb Chops 60,000
 Buchoo Pesto Mustard



FOR SHARING
 Market Price



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 for 4 Persons 320,000
 Choice of 3 Meats for 2 Persons 170,000
 Grilled Lamb Chops, BBQ Pork Ribs, Jeju Black Pork Chop
 Australian Beef Tenderloin, Australian Wagyu Flank Steak

Jeju Black Pork Double Chop 500g 65,000
 Garlic Butter, Sage

SIDES

Choice of 3 Sides 20,000

Oven Baked Seasonal Mushroom 14,000
 Garlic Butter, Parsley, Persian Feta

Duck Fat Chips 16,000
 Duck Fat, Lemon Aioli

Crispy Onion Rings 10,000
 Kimchi Spice Powder

Oven Roasted Vegetables 10,000
 Home-Made Pancetta

Garlic Mash Potato 10,000