

[ROOM SERVICE]

TO ORDER

Room Service is available 24 hours.

ORIGIN OF INGREDIENTS

We proudly serve domestic chicken, rice, kimchi (cabbage, chili powder) and tofu.

FOOD ALLERGIES OR DIETARY RESTRICTIONS

Chicken, beef, pork, eggs, milk, nuts (including: peanut, walnut and pine nut), gluten (wheat, soybean and buckwheat), mackerel, squid, shellfish (including: oyster, abalone, mussel, crab and shrimp), peach, tomato and sulfite can cause allergic symptoms.

Look out for these symbols to assist with your menu choice.

ⓧ Vegetarian

🌶 Spicy

ROOM SERVICE ITEM CHARGE

Please kindly be informed that a delivery charge will be applicable for the following items.

	<i>Per Order</i>
DINING EQUIPMENT SET (Maximum 4 sets per order) <i>Including cutlery, glass, plate, bowl and napkin</i>	5
ICE	5
ICE BUCKET	5



American Breakfast

WESTERN BREAKFAST

Available 24 hours

All breakfast sets are served with your choice of coffee or tea, fresh fruit or vegetable juice and freshly cut seasonal fruits

ⓧ CONTINENTAL BREAKFAST SET

38

FRESH BAKERY BASKET

Selection of Croissant, Fruit Danish, White or Whole Wheat Toast, Butter, Assorted Jams, Honey

CHOICE OF YOGURT

Natural, Low Fat or Fruit

CHOICE OF CEREALS

Cornflakes, Coco Pops, Special K or Peanut and Mandarin Granola, Served with Hot or Cold Milk

AMERICAN BREAKFAST SET

45

CHOICE OF TWO FRESH FARM EGGS

Omelet, Fried, Scrambled, Poached or Boiled

Choice of two side dishes - Roasted Tomato, Sautéed Mushrooms, Asparagus, Hash Brown, Pork Sausage, Pork Ham, Bacon

+ INCLUSIVE OF ALL ITEMS FROM CONTINENTAL BREAKFAST



WESTERN BREAKFAST

Available 24 hours

FROM THE BAKERY

FRESH BAKERY BASKET

Selection of Croissant, Fruit Danish, White or Whole Wheat Toast
Butter, Assorted Jams, Honey

10

BREAD AND TOAST

Choice of Plain, Wheat, Multi Grain or Sourdough Bread,
Butter, Assorted Jams and Honey

6

CEREALS

CEREAL BOWL

Choice of Cornflakes, Coco Pops, Special K or Peanut and
Mandarin Granola, Served with Natural Yogurt, hot or cold milk

6

BIRCHER MUESLI

Creamed Oats with Yogurt, Nuts and Fresh Fruits

10

EGGS

EGGS ANY STYLE

Choice of Fried, Scrambled, Poached or Boiled Eggs
Choice of two side dishes - Roasted Tomato, Sautéed Mushrooms,
Asparagus, Hash Brown, Pork Sausage, Ham, Bacon

16

OMELET

White or Whole Egg Omelet

Choice of filling - Ham, Cheese, Tomatoes, Onion, Mushrooms, Capsicum
Choice of two side dishes - Roasted Tomato, Sautéed Mushrooms,
Asparagus, Hash Brown, Pork Sausage, Pork Ham, Bacon

17

EGGS BENEDICT

Poached Eggs, Smoked Ham and Hollandaise Sauce

Choice of two side dishes - Roasted Tomato, Sautéed Mushrooms,
Asparagus, Hash Brown, Pork Sausage, Pork Ham, Bacon

18

WESTERN FAVORITES

CITRUS FRENCH TOAST

Honey Comb and Maple Syrup

18

WESTERN BREAKFAST SIDES

CHOICE OF A SIDE

Roasted Tomato, Sautéed Mushrooms, Pan-fried Asparagus,
Hash brown, Pork Sausage, Pork Ham, Bacon

5



Cheeseburger



Club Sandwich



Caesar Salad



WESTERN SPECIALTIES

SALAD & SNACK

ⓧ GARDEN SALAD

13

Assorted Seasonal Vegetables, Orange and Lemon Vinaigrette

CAESAR SALAD

18

Baby Lettuce, Anchovies, Bacon, Parmesan Cheese and Croutons

• Add Grilled Chicken

3

• Add Prawn

3

• Add Pan Fried Salmon

7

SMOKED SALMON

20

Caper, Dill, Sour Cream and Horseradish

CHARRED OCTOPUS LEG

25

Gochujang Aioli, Dried Fig, Black Olive Powder, Candied Pecan Nuts

🌶 BUFFALO WINGS

20

Celery Sticks and Blue Cheese Dipping Sauce

CHEESE AND COLD CUT PLATTER

32

SOUP

ⓧ SWEET PUMPKIN SOUP

13

Candied Nuts and Honey Comb

MUSHROOM SOUP

15

Button and Shitake Mushrooms, Garlic Butter

MINESTRONE SOUP

13

Italian Vegetable Soup

Parsnip, Potato, Celery, Zucchini, Tomato, Carrot, Leek, Baked Beans



Grilled U.S. Prime New York Striploin



Pan-Seared Salmon



Rigatoni Bolognese



WESTERN SPECIALTIES

SANDWICH AND BURGER

Served with your choice of Potato Chips or Side Salad

CLUB SANDWICH

22

Grilled Chicken Breast, Pork Ham, Bacon, Lettuce, Tomatoes, Fried Egg and Garlic Mayonnaise

CHEESE BURGER

30

U.S. Prime Beef, Caramelized Onion, Lettuce, Tomatoes, Gruyere Cheese and Mustard Aioli

PASTA

LINGUINE VONGOLE

26

Clams, Garlic Chips, Parmesan Cheese and Basil Oil

RIGATONI BOLOGNESE

22

Minced Beef and Pork, Tomato Sauce, Parmesan Cheese, and Black Olive Powder

SPAGHETTI CARBONARA

24

Slow Poached Egg, Bacon, Parmesan Cheese and Crispy Bacon Chips

MAINS DISHES

PAN-SEARED SALMON

38

Salmon Roe, Corn Puree and Lemon Herb Cream Sauce

PORK BBQ RIBS

38

Glazed carrot, coleslaw and potato chips

GRILLED U.S. PRIME NEW YORK STRIPLOIN 200g

55

Truffle Mash Potato, Sautéed Mushroom and Mushroom Sauce

SIDE DISHES

CHOICE OF A SIDE

5

French Fries, Sautéed Mushrooms, Pan-fried Asparagus, Garden Salad, Potato Chips



Broiled Tilefish

KOREAN SPECIALITY

Served with Assorted Local Side Dishes

KOREAN BREAKFAST

TRADITIONAL ABALONE PORRIDGE 22

BROILED TILEFISH 40

Served with Sea Urchin and Seaweed Soup, Steamed Rice

BROILED HAIRTAIL FISH 40

Served with Sea Urchin and Seaweed Soup, Steamed Rice

BEEF BULGOGI 38

Soy Marinated Sliced U.S Prime Beef, Served with Sea Urchin and Seaweed Soup, Steamed Rice, and Assorted Local Side Dishes

PORK BULGOGI 26

*Stir Fried Spicy Marinated Sliced Pork with Assorted Vegetables
Served with Sea Urchin and Seaweed Soup, Steamed Rice
and Assorted Local Side Dishes*

SEOLLEONG TANG 21

Ox Bone with Beef Brisket

Served with Steamed Rice and Assorted Local Side Dishes

GALBITANG 30

*Clear U.S Beef Short Rib Soup With Daikon and Glass Noodle,
Served with Steamed Rice and Assorted Local Side Dishes*

KIMCHI JIGAE 25

*Aged Kimchi Soup with Pork Back Rib, Served with steamed rice
and Assorted Local Side Dishes*

SIDE DISHES

CHOICE OF A SIDE

- *Sea Urchin and Seaweed Soup, Garden Salad, Seasonal Sliced Fruits* 5
- *Steamed Rice* 2



Seafood Jjampong



Broiled Hairtail Fish



Galbitang



KOREAN SPECIALTIES

KOREAN SPECIALTIES

JEONBOK SAMGYE TANG

38

*Clear Chicken and Ginseng Broth with Abalone and Stuffed Rice,
Served with Assorted Local Side Dishes*

WOOGEOJI HAEJANG GUK

26

*Hang Over Soup with Bone Marrow Broth, Radish, and Napa Cabbage,
Served with Steamed Rice and Assorted Local Side Dishes*

PPYEONG DAGWI HAEJANG GUK

32

*Hang Over Soup with Pork Broth Back Bone Ribs And Napa Cabbage,
Served with Steamed Rice and Assorted Local Side Dishes*

Ⓐ DOLSOT NAMUL BIBIMBAP

25

*Traditional Korean Rice Dish with Vegetables, Fried Egg,
and Spicy Chili Pepper Paste,
Served with Sea Urchin and Seaweed Soup and Assorted Local Side Dishes*

🌶 KIMCHI FRIED RICE

22

Served with Sea Urchin and Seaweed Soup, Assorted Local Side Dishes

MARINATED GALBI

49

*Soy Marinated Beef Short Ribs with Grilled Assorted Vegetables
Served with Sea Urchin and Seaweed Soup, Steamed Rice
and Assorted Local Side Dishes*

KOREAN SPECIALTIES

KOREAN SPECIALTIES

 GOLBAENGI SOMEON	22
MAK GUKSU <i>Korean Spicy Buckwheat Noodles with Assorted Vegetables and Boiled Egg</i>	19
 SEAFOOD TTEOKBOKKI <i>Spicy Korean Rice Cake with Assorted Vegetable with Fish Cake</i>	26
 NAKGI BBOKEUM <i>Stir-Fried Spicy Octopus Assorted Vegetables and Wheat Noodle</i>	25
KOREAN FRIED CHICKEN <i>Pickled Radish and Sweet Chili Sauce</i>	24
 JAJANG MYEON <i>Korean Style Black Bean Sauce Noodles Served with Chinese Egg Soup</i>	22
 SEAFOOD JJAMPONG <i>Lobster Tail, Abalone, Assorted Seafood with Spicy Broth and Noodle</i>	45

Prices are in Korean Won at 1,000 value and includes 10% tax and 10% service charge.



Assorted Dim Sum Basket

Pork and Shrimp Dumpling

Shrimp Dumpling with
Bamboo Shoots

CHINESE BREAKFAST

All served with deep fried Chinese dough and assorted condiments

CONGEE	PORK AND CENTURY EGG	15
	ABALONE AND CHICKEN	18
DIM SUM	SHRIMP DUMPLING WITH BAMBOO SHOOTS (3 pieces)	12
	PORK AND SHRIMP DUMPLING (3 pieces)	12
	STEAMED SHRIMP DUMPLING WITH CHILI SAUCE (5 pieces)	15
	PAN FRIED PORK DUMPLING (5 pieces)	14
	PAN FRIED BUN WITH PORK (2 pieces)	18
	BARBECUED PORK BUNS (2 pieces)	12
	ASSORTED DIM SUM BASKET (3 pieces) <i>Shrimp Dumpling with Bamboo Shoots, Pork and Shrimp Dumpling, Barbecued Pork Buns</i>	14
	STEAMED PORK RIB <i>with Black Bean Sauce</i>	13
SIDE DISHES	CHOICE OF A SIDE <i>Deep Fried Chinese Dough "Youtiao", Pan Fired Spring Onion Pancake "Cong You Bing", Eggs "Xian Ya Dan" Steamed "Man Tou", Fried "Mon Tou"</i>	4
		8

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Stir Fried Beef
with Flat Rice Noodles



Chilled Black Fungus



Wok Fried 'Kung Pao'
Chicken with Peanuts



String Beans with Minced Pork



Braised Eggplant
with Bean Paste and Minced



CHINESE SPECIALTIES

CHINESE SPECIALTIES	MARINATED CUCUMBERS with Garlic	8
	CHILLED BLACK FUNGUS <i>Tossed in Vinegar</i>	8
	 HOT AND SOUR SEAFOOD SOUP	12
	CRAB MEAT WITH SWEET CORN SOUP	12
	 BRAISED BEEF NOODLE SOUP	20
	STIR FRIED BEEF WITH FLAT RICE NOODLES	20
	 STIR FRIED EGG WITH TOMATO <i>Served with Steamed Rice</i>	12
	 MAPO TOFU <i>Served with Chinese Egg Soup and Steamed Rice</i>	15
	 BRAISED EGGPLANT WITH BEAN PASTE AND MINCED PORK <i>Served with Chinese Egg Soup and Steamed Rice</i>	15
	 STRING BEANS WITH MINCED PORK <i>Wok Fried with Dry Chili</i>	24
	 WOK FRIED 'KUNG PAO' CHICKEN WITH PEANUTS <i>Served with Chinese Egg Soup and Steamed Rice</i>	27
	 DEEP FRIED CHICKEN IN DRY CHILI	25

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Wok Fried Sliced Pork Belly
with Dried Chili



Marinated Cucumbers



Deep Fried Chicken
in Dry Chili



Cantonese Style Steamed Fish



Braised Pork Belly



CHINESE SPECIALTIES

CHINESE SPECIALTIES

CHAR SIU WITH PAN-FRIED EGG

20

Serve with Chinese Egg Soup and Steamed Rice

X.O SAUCE FRIED RICE

20

WITH DICED PRAWN AND BBQ PORK

Serve with Chinese Egg Soup

WOK FRIED SLICED PORK BELLY WITH DRIED CHILI

24

Served with Chinese Egg Soup and Steamed Rice

SAUTÉED SWEET AND SOUR PORK

22

Served with Chinese Egg Soup and Steamed Rice

BRAISED PORK BELLY

43

Served with Chinese Egg Soup and Steamed Rice

BEEF MALATANG

22

Served with Steamed Rice

CANTONESE STYLE STEAMED FISH

68

with Ginger, Scallions and Soy Sauce



Bolognese Spaghetti

Fried Rice

Chicken Tenders

Crumb Coated Fish

[KIDS]

KIDS MENU		
FRIED RICE with egg		10
CHICKEN TENDERS with French fries		10
CRUMB COATED FISH with French fries		10
BOLOGNESE SPAGHETTI		10

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Caramel Cream

Dream Chocolate Mousse

Mango Pomelo Sago

Vanilla Crème Brûlée

Tiramisu

DESSERTS

DESSERTS

DREAM CHOCOLATE MOUSSE

10

60% Chocolate Mousse

VANILLA CRÈME BRULEE

10

Vanilla Light Cream and Caramelize with Brown Sugar

TIRAMISU

10

Coffee Lady Finger and Mascarpone Cream

CARAMEL CREAM

10

Vanilla Cream Pudding and Caramel

MANGO POMELO SAGO

10

ASSORTED FRUIT PLATTER

15

HOMEMADE ICE CREAM (per scoop)

8

Vanilla, Chocolate, Green Tea

HOMEMADE SORBET (per scoop)

8

Strawberry, Mango, Lemon



BEVERAGE

COFFEE	ESPRESSO	8
	AMERICANO	10
	CAFÉ LATTE, CAPPUCCINO, CAFÉ MOCHA	10
All coffees above are available decaffeinated		
TEA	BREAKFAST, EARL GREY, DARJEELING, CHAMOMILE, MINT, ROOIBOS, FRUITS DREAM JEJU OSULLOC GREEN TEA PU'ER KOREAN DATE AND GINGER TEA	10 10 12 10 10
CHOCOLATE	HOT OR ICED CHOCOLATE	12
JUICE	FRESHLY SQUEEZED FRUIT OR VEGETABLE JUICE <i>Jeju tangerine, Jeju carrot, orange, apple, grapefruit or tomato</i>	15
SOFT DRINK	COCA COLA (REGULAR, ZERO) Sprite, FANTA (ORANGE, GRAPE) TONIC WATER, CLUB SODA, GINGER ALE HOT SIX ENERGY DRINK	5.5 5.5
MINERAL WATER	STILL <i>Aqua Panna, Italy</i> SPARKLING <i>San Pellegrino, Italy</i>	500 ml 750 ml 6.5 9 6.5 9

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WINE BY THE GLASS

		Glass	Bottle
CHAMPAGNE	NV MOËT & CHANDON <i>Brut Imperial, France</i>	32	175
WHITE WINE	MER SOLEIL, RESERVE <i>Chardonnay Santa Lucia Highlands, USA</i>	32	150
	CLOUDY BAY <i>Sauvignon Blanc Marlborough, New Zealand</i>	27	135
	DOMAINE LUNEAU-PAPIN, LE VERGER <i>Muscadet Sèvre et Maine 'Sur Lie, Loire Valley , France</i>	21	100
RED WINE	CONFIDENCES DE PRIEURÉ-LICHINE <i>Cabernet Sauvignon / Merlot, Margaux, Bordeaux, France</i>	38	180
	CLOUDY BAY <i>Pinot Noir, Marlborough, New Zealand</i>	35	170
	MAISON NOIR, IN SHEEP'S CLOTHING <i>Cabernet Sauvignon, Washington, USA</i>	30	140
	DOMAINE DES FÉES <i>Syrah / Grenache, Côtes du Rhône, Rhone Valley, France</i>	21	100
	TERRAZAS DE LOS ANDES <i>Malbec Mendoza, Argentina</i>	18	85

SOMMELIER'S WINE PICK

		Bottle
CHAMPAGNE	PERRIER-JOUET, BELLE EPOQUE Brut, France	690
	DOM PERIGNON Brut, France	630
	BILLECART SALMON Brut Sous-Bois, France	370
	DUVAL LEROY Rosé Prestige, Premier Cru, France	320
	BARONS DE ROTHSCHILD Brut, France	280
	TAITTINGER Reserve, Brut, France	210
WHITE WINE	FAR NIENTE Chardonnay, Napa Valley, California, USA	400
	DOMAINE LATOUR-GIRAUD Meursault Cuvée Charles Maxime, Burgundy, France	320
	DORRANCE KAMA Chenin Blanc, Swartland, South Africa	170
	LA CHABLISIENNE Chablis, La Pierrelée, Burgundy, France	150
	DOMAINE DE FINES CAILLOTTES Pouilly Fumé Loire Valley, France	145
RED WINE	SILVER OAK Cabernet Sauvignon, Alexander Valley, California, USA	480
	CHÂTEAU TALBOT Saint-Julien 4 ^{ème} Cru Classé, Bordeaux, France	480
	PENFOLD'S, BIN 138 Shiraz / Grenache / Mataro Barossa Valley, Australia	230
	CA'MARCANDA, PROMIS, GAJA Merlot / Syrah / Sangiovese, Tuscany, Italy	220

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ALCOHOLIC BEVERAGE

BEER

LOCAL BEER

Jeju Wit Ale, Korea	<i>330 ml</i>	10
Kloud, Korea	<i>330 ml</i>	8
Low Alcohol Kloud Clear Zero 0.3%	<i>350 ml</i>	8
Low Alcohol Jeju Nouveau 1%	<i>355 ml</i>	8

IMPORTED BEER

Kirin Ichiban, Japan	<i>330 ml</i>	10
Tsingtao, China	<i>330 ml</i>	10
Heineken, Holland	<i>330 ml</i>	12
Budweiser, USA	<i>330 ml</i>	10

SPIRIT

KOREAN SOJU

Hwayo 25%	<i>375 ml</i>	35
Hwayo 19% Gold	<i>375 ml</i>	35
Hwayo 17%	<i>375 ml</i>	30
Hallasan 1950 25%	<i>375 ml</i>	33

CHINESE BAIJIU

Luzhou Laojiao	<i>500 ml</i>	188
Yantai Guniang	<i>500 ml</i>	45

JAPANESE SAKE

Born Gold, Junmaidaiginjo, Fukui	<i>720 ml</i>	135
Chiyomusubi Honjozo	<i>720 ml</i>	70
Kubota Senju Ginjo	<i>300 ml</i>	55

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[ALCOHOLIC BEVERAGE]

		Glass	Bottle
GIN	HENDRICK'S	20	250
	TANQUERAY NO.10	17	230
VODKA	GREY GOOSE	20	250
	KETEL ONE	18	240
TEQUILA	PATRON SILVER	32	420
RUM	DIPLOMATICO RESERVA EXCLUSIVA	25	320
SINGLE MALT SCOTCH WHISKY	GLENMORANGIE QUINTA RUBAN	32	350
	ABERLOUR 12 YRS	28	330
	ARDBEG 10 YRS	28	330
	HIGHLAND PARK 12 YRS	26	300
BLENDED SCOTCH WHISKY	BALLENTINE'S 17 YRS	42	480
	DEWAR'S 18 YRS	37	380
	JOHNNIE WALKER BLACK LABEL	17	230
COGNAC	HENNESSY X.O	65	850
	HENNESSY V.S.O.P	25	300

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