

STEAKHOUSE DINNER SET

138,000 per Person

CHOICE OF STARTER

BURATTA & TOMATO SALAD

Red onions, radish, mizuna, basil pesto, lemon zest

HANWOO 1+ BEEF CARPACIO

Baby arugula, truffle, Parmesan cheese, quail egg yolk

GRATINATED BURGUNDY SNAILS

Garlic & tarragon butter, brioche crumbs

TUNA TARTARE

Avocado, citrus, fennel, chive, micro green, Belgian endive, sesame lavosh

COTECHINO

Italian ham, Maple glazed fig, lentil ragu, frisse, balsamic reduction, apple slaw

SEARED KING SCALLOP

Cauliflower couscous, Romesco, lemon pistachio puree, caviar, bacon-tomato salsa

SWEET CORN CHOWDER

Spicy double smoked bacon & prawn salsa

CHOICE OF MAIN COURSE FROM PIRA OVEN

HANWOO BEEF TENDERLOIN 160g

U.S.D.A. PRIME ANGUS BEEF STRIPLOIN 220g

AUSTRALIAN RACK OF LAMB 270g

AUSTRALIAN BEEF CHUCK SHORT RIB 220g

NORWEGIAN SALMON STEAK 200g

SELECTION OF 1 SIDE DISH

GRILLED GREEN ASPARAGUS

MAC & CHEESE

SAUTÉED MUSHROOMS

CAULIFLOWER STEAK

POTATOES ROMANOFF

FRENCH FRIES

CREAMED SPINACH

SAUTÉED SEASONAL VEGETABLES

MASHED POTATOES

TRUFFLE RISOTTO

CHOICE OF DESSERT

STRAWBERRY ROMANOFF ICE CREAM SUNDAE

Madagascar vanilla ice cream, whipped Chantilly cream, Grand Marnier, pistachio

PIÑA COLADA SUNDAE

Coconut ice cream, pineapple sorbet, slice coconut, Malibu marinated pineapple

HOT FUDGE SUNDAE

Madagascar vanilla ice cream, single origin chocolate ice cream, whipped Chantilly cream, peanut, chocolate sauce

AMERICAN APPLE PIE

Chocolate sauce, vanilla ice cream

CHOCOLATE MUD CAKE

Whipped Chantilly cream, seasonal berries, vanilla bean ice cream

SOMMELIER'S RECOMMENDATION FROM THE BY THE GLASS SELECTION

2 PAIRING WINES 40,000

3 PAIRING WINES 55,000

4 PAIRING WINES 70,000

UPGRADE YOUR EXPERIENCE WITH A AGLASS OF MOET & CHANON BRUT FOR 20,000

Prices are listed in Korean Won and inclusive of 10% tax

OUR DAILY BREAD SELECTION WITH ASSORTED DIPS 12,000
Artichoke & garlic, sun dried tomato pesto, smoked salt butter

STARTERS

PRAWN COCKTAIL 28,000
Tomato gazpacho sauce, iceberg, finger lime

HANWOO 1+ BEEF CARPACIO 35,000
Baby arugula, truffle, Parmesan cheese, quail egg yolk

BAKED CLAM 28,000
Cherry tomato, caper berry, parsley, garlic crumble, triple crunch mustard seed

TUNA TARTARE 28,000
Avocado, citrus, fennel, chive, micro green, Belgian endive, sesame lavosh

COTECHINO 28,000
Italian ham, maple glazed fig, lentil ragu, frisse, balsamic reduction, apple slaw

SEARED KING SCALLOP 26,000
Cauliflower couscous, Romesco, lemon pistachio purée, caviar, bacon-tomato salsa

GRATINATED BURGUNDY SNAILS 28,000
Garlic & tarragon butter, brioche crumbs

LUMP CRAB CAKE 28,000
Avocado salsa, amaranth, crustacean sauce

SALADS

CAESAR SALAD 25,000
Romaine lettuce hearts, bacon, croutons, Parmesan cheese, garlic & anchovy dressing

BURRATA & TOMATO SALAD 26,000
Red onions, radish, mizuna, basil pesto, lemon zest

GRILLED CHICKEN SALAD 28,000
Baby spinach, rainbow tomato, avocado, roasted pecan, red onion, quinoa, Champagne dressing

LOBSTER CLUB SALAD 38,000
Butter lettuce, avocado, tomato, boiled egg, cucumber, bagel, ranch dressing

SOUPS

FRENCH ONION SOUP 20,000
Beef consommé, Gruyère croutons

SWEET CORN CHOWDER 20,000
Spicy double smoked bacon & prawn salsa

BOUILLABAISSSE 25,000
King prawn, mussel, clam, mero, dill, lemon oil

SEAFOOD PLATTER

SEAFOOD ON ICE for 2 person 148,000
Maine lobster, king crab legs, king tiger prawns, clams, trio of sauces

Chicken, Beef, Pork, Eggs, Milk, Nuts (including: Peanuts, Walnuts and Pine nuts), Gluten (Wheat, Soybeans and Buckwheat), Mackerel, Squid, Shellfish (including Oysters, Abalone, Mussels, Crab and Shrimps), Peaches, Tomatoes, and Sulfites can cause allergic symptoms.

Prices are listed in Korean Won and inclusive of 10% tax

THE "PIRA" CHARCOAL OVEN

Imported from Barcelona, the PIRA oven fueled by charcoal and small pieces of wood is the perfect combination between a barbecue and an oven. It creates dishes with the unique taste of authentic grilled flavors and barbecue aroma.

HANWOO BEEF

TENDERLOIN A+	220g 8oz	88,000
STRIPLOIN A+	250g 9oz	85,000

AUSTRALLIAN WAYGU BEEF

AUSTRALLIAN CHUCK SHORT RIB	220g 8oz	58,000
-----------------------------	------------	--------

U.S.D.A. PRIME ANGUS BEEF

TENDERLOIN	220g 8oz	64,000
RIB EYE	250g 9oz	72,000
STRIPLOIN	250g 9oz	68,000
L-BONE STEAK FOR TWO PERSONS	600g 21oz	110,000

SELECT YOUR FAVOURITE CUT TO SHARE: with a choice of 3 side dishes for 3-4 persons **298,000**

U.S.D.A. PRIME BEEF T-BONE dry-aged 45 days

Approx. 1.4 kg | 50oz

OR

U.S.D.A. PRIME "GREATER OMAHA" BEEF TOMAHAWK

Approx. 1.2 Kg | 42oz

ADD TO CUTS

SHAVED BLACK TRUFFLE PER 3g	9,000	KING PRAWN (1 PIECE)	12,000
FOIE GRAS	18,000	HALF MAINE LOBSTER	38,000

MORE THAN STEAKS

AUSTRALIAN RACK OF LAMB Confit garlic, rosemary	270g 10oz	58,000
NORWEGIAN SALMON STEAK Charred lemon, tomato	200g 7oz	46,000
JEJU BLACK PORK CHOP Triple crunch mustard and apple slaw	270g 10oz	48,000
WHOLE MAINE LOBSTER Choice of: grilled or thermidor style		78,000

SIDES

GRILLED GREEN ASPARAGUS	12,000	FRENCH FRIES	12,000
MAC & CHEESE		CREAMED SPINACH	
SAUTÉED MUSHROOMS		SAUTÉED SEASONAL VEGETABLES	
CAULIFLOWER STEAK		MASHED POTATOES	
POTATOES ROMANOFF		TRUFFLE RISOTTO	

Chicken, Beef, Pork, Eggs, Milk, Nuts (including: Peanuts, Walnuts and Pine nuts), Gluten (Wheat, Soybeans and Buckwheat), Mackerel, Squid, Shellfish (including Oysters, Abalone, Mussels, Crab and Shrimps), Peaches, Tomatoes, and Sulfites can cause allergic symptoms.

Prices are listed in Korean Won and inclusive of 10% tax

DESSERTS

ICE CREAM SUNDAE 22,000

STRAWBERRY ROMANOFF ICE CREAM SUNDAE

Madagascar vanilla ice cream, whipped Chantilly cream, Grand Marnier, pistachio

PIÑA COLADA SUNDAE

Coconut ice cream, pineapple sorbet, slice coconut, Malibu marinated pineapple

HOT FUDGE SUNDAE

Madagascar vanilla ice cream, single origin chocolate ice cream, whipped Chantilly cream, peanut, chocolate sauce

AMERICAN APPLE PIE 18,000

Chocolate sauce, vanilla ice cream

CHOCOLATE MUD CAKE 18,000

Whipped Chantilly cream, seasonal berries, vanilla bean ice cream

CHEESE PLATTER (4 KINDS OF DAILY CHEESES) 48,000

Served with grapes, truffle honey, crackers, toasted sour dough bread

TO SHARE

KOREAN STRAWBERRY CREAM CHEESE CAKE 25,000

Whipping cream, strawberry ice cream

WARM DARK CHOCOLATE FONDANT 25,000

Whipped Chantilly cream, caramelize bananas, vanilla bean ice cream

BAKED ALASKA 28,000

Pistachio ice cream, raspberry ice cream, hazelnut sponge cake, Italian meringue, grappa flambé

DESSERT SAMPLER 37,000

Chef's selection of signature desserts

DIGESTIFS

GRAPPA, TRADIZIONALA NONIO 12,000

LE PERE JULES CALVADOS PAYS D'AUGE 10Y 22,000

GRAHAM'S 30Y, TAWNY PORT 29,000

NOVAL 10Y, TAWNY PORT 12,000

HENNESSY XO 29,000

REMY MARTIN VSOP 12,000

FERNET BRANCA 12,000

CHARTREUSE 12,000

LIMONCELLO 12,000

Chicken, Beef, Pork, Eggs, Milk, Nuts (including: Peanuts, Walnuts and Pine nuts), Gluten (Wheat, Soybeans and Buckwheat), Mackerel, Squid, Shellfish (including Oysters, Abalone, Mussels, Crab and Shrimps), Peaches, Tomatoes, and Sulfites can cause allergic symptoms.

Prices are listed in Korean Won and inclusive of 10% tax