

# STEAKHOUSE LUNCH SET

88,000 per Person

## CHOICE OF STARTER

### BURATTA & TOMATO SALAD

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

### 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 purée, caviar, bacon-tomato salsa

### SWEET CORN CHOWDER

Spicy double smoked bacon & prawn salsa

### HANWOO 1+ BEEF CARPACIO (+KRW 10,000)

Baby arugula, truffle, Parmesan cheese, quail egg yolk

## CHOICE OF MAIN COURSE FROM PIRA OVEN

### U.S.D.A. PRIME ANGUS BEEF TENDERLOIN 160g

(UPGRADE TO HANWOO TENDERLOIN 220g + KRW 40,000)

### AUSTRALIAN LAMB CHOPS 270g

### NORWEGIAN SALMON STEAK 200g

## SELECTION OF 1 SIDE DISH

### GRILLED GREEN ASPARAGUS

### FRENCH FRIES

### MAC & CHEESE

### CREAMED SPINACH

### SAUTÉED MUSHROOMS

### SAUTÉED SEASONAL VEGETABLES

### CAULIFLOWER STEAK

### MASHED POTATOES

## 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

## COFFEE OR TEA

*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

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## STARTERS

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**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

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

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

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## SALADS

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

**BURATTA & 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

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## SOUPS

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**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, mérrou, dill, lemon oil

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## BURGER/SANDWICH

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**STEAK HOUSE BURGER** 32,000  
Home-made Australian beef patty, smoked cheese, red onion, tomato, French fries

**GRILLED SPICY CHICKEN SANDWICH** 28,000  
Smoked cheese, avocado, balsamic glazed onion, semi-dried tomato, lettuce, French fries

**GRILLED SALMON CLUB SANDWICH** 30,000  
Bacon, lettuce, tomato, red onion, boiled egg, alfalfa sprout, pickled mayo, French fries

*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.*

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## 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.

### U.S.D.A. PRIME ANGUS BEEF

TENDERLOIN	220g   8oz	64,000
STRIPLOIN	250g   9oz	68,000
AUSTRALIAN LAMB CHOPS Roasted garlic, tomato	270g   10oz	58,000
NORWEGIAN SALMON STEAK Charred lemon, tomato	200g   7oz	46,000
KOREAN YOUNG CHICKEN Fresh herbs, grilled lemon	250g   9oz	39,000
JEJU BLACK PORK Triple crunch mustard and apple slaw	270g   10oz	48,000

## 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

## SIDES

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

## 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 Chocolate sauce, vanilla ice cream	18,000
CHOCOLATE MUD CAKE Whipped Chantilly cream, seasonal berries, vanilla bean ice cream	18,000

*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.*

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