



Daily 1:30PM - 5:00PM

KRW 50,000

Including a non-alcoholic cocktail or free-flow coffee or tea.

Non Alcoholic Cocktails; Green Tea Chocolate, Milky Iced Chocolate
Coffee: Americano, Café Latte, Flat White
Tea: English Breakfast, Darjeeling, Earl Grey, Chamomile, Mint,
Passion de Fleurs

***Add KRW 20,000 for a glass of rosé sparkling or Champagne.**

Charcuterie

16 month aged serrano ham, Korean musk melon
Artisan pâté de Campagne
Salami Genoa Volpi
Braised Cipollini onions in balsamic vinegar
Marinated olives, garlic, lemon, herbs
Cornichons, Grain mustard

Smoked salmon with dill lemon cream cheese
Tarte with sweet pumpkin, gorgonzola, hazelnuts, sage

Cheese Board

Brie, truffle gouda, manchego
Dried apricots, dried raisins, dried mango
Toasted walnuts, hazelnuts, pistachio, pumpkin seeds
Grapes, fig chutney

Hot Savories

Shrimp crispy roll
Mozzarella in carrozza, semi-dry cherry tomato, anchovy
Maple-bacon roasted salmon

Cold Savories

Marinated figs with serrano, mozzarella & basil
Hummus with crackers
Tuna poke, nori chips

Sandwiches

Truffle egg salad sandwich
Prawn avocado with tobiko aioli sandwich
Ham, brie and apple sandwich

Desserts

White chocolate Jeju green tea chesse cake
Chocolate mud cake
Chestnut butter cake
Chocolate black forest cake
Chestnut, banana, pineapple, fig, persimmon

Ice cream & Sherbet

Vanilla bean, dark chocolate, strawberry, hallabong, mango

Sweets Stand

Naju pear drak chocolate mousse
Chocolate chestnut cream millefeuille
Coconut white chocolate ganache passionfruit sauce
Caramelized bananas, ivoire white chocolate mousse
Walnut flavour milk chocolate mousse almond cream tart
Chocolate panna cotta with cherry compote
Hazelnuts Paris-brest

Served with

Traditional scones
Homemade pie doughnut
Strawberry jam, chocolate dip sauce, Devonshire clotted cream

Confiserie Trolley

Choco cream canelé
Bonbon chocolate

Chocolate Live Trolley

Apple almond crumble
Vanilla bean ice cream, single origin chocolate sauce,
white chocolate disc