

GALLERY BUBBLES

FREE FLOW

KRW 88,000 (PER PERSON)

- Unlimited Sparking wine for 90 minutes

	GLASS	BOTTLE
NV Chandon Brut Rose, <i>Australia, Pinot Noir</i>	18,000	90,000
NV Clos Montblanc Proyecto Cu4tro Brut Rose, <i>Cava Spain, Pinot Noir, Monastrell, Trepas, Grenache</i>	18,000	90,000
NV Chandon Brut, <i>Australia, Chardonnay, Pinot Noir, Meunier</i>	16,000	80,000
NV Luxdition Platinum Brut, <i>Cava Spain, Xarel-lo, Macabeo, Parellada</i>	16,000	80,000
NV Magicale Moscato, <i>Vino Spumante Aromatico Italy, Moscato</i>	15,000	75,000
NV Louis Eschenauer Brut, <i>Crémant de Bordeaux France, Semillon, Cabernet Franc</i>	15,000	75,000
NV Henkell Trocken, <i>Germany, Chardonnay, Sauvignon Blanc, Chenin Blanc</i>	14,000	70,000
NV Autoritas Brut, <i>Chile, Chardonnay, Pinot Noir</i>	13,000	65,000

All Prices include a 10% tax.

WINE BY THE GLASS

CHAMPAGNE

	GLASS	BOTTLE
NV Ruinart Brut, <i>Chardonnay</i>	39,000	195,000

WHITE WINE

2020 Peccavi, Margaret River <i>Australia, Chardonnay</i>	20,000	95,000
2021 Cloudy Bay, Marlborough <i>New Zealand, Sauvignon Blanc</i>	22,000	105,000
2018 Hugel et Fils, Alsace <i>France, Gewürztraminer</i>	25,000	130,000

RED WINE

2021 Logan Weemala, New South Wales <i>Australia, Pinot Noir</i>	20,000	95,000
2020 Alias, California <i>USA, Cabernet Sauvignon</i>	23,000	110,000
2018 Jim Barry Lodge Hill, Clare Valley <i>Australia, Shiraz</i>	25,000	120,000

ROSÉ CHAMPAGNE

	BOTTLE
NV Rosé, Moët & Chandon Impérial Brut <i>Pinot Noir; Meunier; Chardonnay</i>	260,000
NV Rosé, Veuve Clicquot Ponsardin Brut <i>Pinot Noir; Chardonnay; Meunier</i>	270,000
NV Rosé, Billecart-Salmon Brut <i>Chardonnay; Meunier; Pinot Noir</i>	290,000

CHAMPAGNE

	BOTTLE
NV Moët & Chandon Impérial Brut <i>Pinot Noir; Meunier; Chardonnay</i>	155,000
NV Frerejean Frères 1 ^{er} Cru Brut <i>Pinot Noir; Chardonnay</i>	230,000
2012 Dom Perignon Brut <i>Pinot Noir; Chardonnay</i>	400,000
NV Krug Grand Cuvée Brut <i>Chardonnay; Pinot Noir; Meunier</i>	580,000
2014 Louis Roederer Cristal Brut <i>Pinot Noir; Chardonnay</i>	850,000
2003 Dom Perignon P2 Plenitude Brut <i>Chardonnay; Pinot Noir</i>	900,000

WHITE WINE

BOTTLE

2020	Robert Weil, Trocken, Rheingau <i>Germany, Riesling</i>	110,000
2019	Domaine Arnaud Lambert, Les Perrières, Saumur <i>France, Chenin Blanc</i>	120,000
2019	Domaine Tabordet, L'Autre Rive Pouilly-Fumé <i>France, Sauvignon Blanc</i>	140,000
2018	Jean Claude Courtault, Chablis 1 ^{er} Cru Beauroy <i>France, Chardonnay</i>	140,000
2019	Cloudy Bay, Te Koko, Marlborough <i>New Zealand, Sauvignon Blanc</i>	190,000
2019	Château Carbonnieux, Pessac-Léognan <i>France, Sauvignon Blanc</i>	230,000
2020	Far Niente, Napa Valley <i>USA, Chardonnay</i>	300,000

RED WINE

BOTTLE

2018	Vina Casas del Toqui, Court Rollan, Cachapoal Valley <i>Chile, Cabernet Sauvignon</i>	125,000
2018	La Spinetta, Ca'di Pian, Barbera d'Asti, Piemonte <i>Italy, Barbera</i>	140,000
2016	Château Haut-Cardinal, Saint-Emilion Grand Cru <i>France, Merlot</i>	150,000
2019	Cristom, Mt. Jefferson Cuvée, Willamette Valley <i>USA, Pinot Noir</i>	160,000
2017	G.D Vajra Albe, Barolo <i>Italy, Nebbiolo</i>	190,000
2018	Terrazas de los Andes, Mendoza <i>Argentina, Malbec</i>	210,000
2012	Domaine Jean-Louis Chave, Offerus, Saint-Joseph <i>France, Syrah</i>	220,000
2019	Duckhorn, Napa Valley <i>USA, Merlot</i>	230,000
2015	San Felice, Campogiovanni, Brunello di Montalcino <i>Italy, Sangiovese</i>	230,000
2018	Beaucastel, Les Sinards, Châteauneuf-du-Pape <i>France, Grenache, Syrah, Mourvèdre</i>	240,000
2018	Paul Hobbs, Russian River Valley <i>USA, Pinot Noir</i>	300,000
2018	Geantet-Pansiot, Gevrey-Chambertin Vieilles Vignes <i>France, Pinot Noir</i>	320,000
2018	Joseph Phelps, Napa Valley <i>USA, Cabernet Sauvignon</i>	380,000
2018	Insignia, Napa Valley <i>USA, Cabernet Sauvignon</i>	970,000

BRANDY

	GLASS	BOTTLE
Hennessy VSOP <i>Cognac</i>	25,000	380,000
Hennessy XO <i>Cognac</i>	50,000	750,000
Remy Martin VSOP <i>Cognac</i>	25,000	380,000
Remy Martin XO <i>Cognac</i>	50,000	750,000
Remy Martin Louis XIII <i>Cognac</i>	380,000	5,800,000
Camus XO <i>Cognac</i>	40,000	
Camus Extra <i>Cognac</i>	55,000	

PORT WINE & CALVADOS

	GLASS	BOTTLE
Taylor 10 Years Old <i>Port</i>	20,000	320,000
Graham's 30 Years Old <i>Port</i>	45,000	730,000
Le Pere Jules Pay's d'Auge 10 Years Old <i>Calvados</i>	32,000	480,000

SINGLE MALT

	GLASS	BOTTLE
Macallan 12 Years Old Double Cask <i>Speyside</i>	30,000	450,000
Talisker 10 Years Old <i>Island of Skye</i>	22,000	320,000
Glenmorangie Original <i>Northern Highland</i>	22,000	320,000

WHISKY

Jameson Black Barrel <i>Blended Ireland</i>	22,000	320,000
Ballantine 17 Years Old <i>Blended Scotch</i>	34,000	510,000
Maker's Mark <i>Kentucky USA</i>	23,000	350,000
Crown Royal <i>Manitoba Canadian</i>	23,000	350,000

DRAFT BEER

Stella Artois Draft 330ml, 500ml	19,000	21,000
Guinness Draft 330ml, 500ml	19,000	21,000

GIN

	GLASS	BOTTLE
Hendricks <i>UK</i>	25,000	320,000
Tanqueray No.10 <i>UK</i>	25,000	320,000
The Botanist <i>UK</i>	25,000	320,000
Citadelle <i>France</i>	25,000	320,000
Sonbi <i>USA</i>	25,000	320,000
Monkey 47 500ml <i>Germany</i>	35,000	370,000
Buja 525ml <i>Korea</i>	23,000	250,000

VODKA

	GLASS	BOTTLE
Crystal Head <i>Canada</i>	25,000	320,000
Belvedere <i>Poland</i>	25,000	320,000
Grey Goose <i>France</i>	25,000	320,000
Ketel One <i>Netherlands</i>	25,000	320,000
Snow Leopard <i>Poland</i>	25,000	320,000
Chase Smoked <i>UK</i>	25,000	320,000

TEQUILA

	GLASS	BOTTLE
Jose Cuervo 1800 Anejo <i>Mexico</i>	26,000	390,000
Patron Silver <i>Mexico</i>	30,000	450,000
Patron XO Café <i>Mexico</i>	20,000	300,000
Don Julio Blanco <i>Mexico</i>	30,000	450,000

RUM

	GLASS	BOTTLE
Zacapa 23 <i>Guatemala</i>	25,000	320,000
Diplomatico Mantuano <i>Venezuela</i>	25,000	320,000
Diplomatico Reserva <i>Venezuela</i>	30,000	450,000

COFFEE

Espresso, Americano	15,000
Café Latte, Cappuccino	18,000


































HEALTHY JUICE

Orange, Apple, Carrot, Tomato, ABC(Apple, Beet, Carrot) Juice	18,000
Kale & Angelica Keiskei, Orange & Carrot, Beet & Apple Detox Juice	

SOFT DRINKS

Homemade Lemonade, Omiyuzu Ade	18,000
Coke Original, Light, Zero or Sprite	13,000
San Pellegrino, Acqua Panna 1,000ml	15,000

SNACKS

MARINATED OLIVES Lemon, garlic, rosemary	   	9,000
HOT AND SPICY PEANUTS AND ALMONDS		10,000
CHILI AND GARLIC EDAMAME	  	13,000
ASSORTED COLD CUTS AND CHEESE SELECTION		28,000
24 MONTHS AGED CULETELLO HAM Melon, basil leaves		38,000
DEEP FRIED 'MAC & CHEESE' Tomato and herb ketchup		20,000
FRENCH FRIES	   	13,000
SWEET POTATO FRIES Sour cream	  	13,000
FRENCH FRIES Parmesan and seaweed seasoning	   	18,000
POTATO SKINS Sour cream, salmon roe, chives	 	24,000
KOREAN HOTDOG Brioche, kimchi mayonnaise, Asian slaw	 	20,000
CHICKEN 'KARAAGE' Mayonnaise, lemon, togarashi	 	38,000
SEAFOOD COCKTAIL Lobster, shrimp, abalone, scallop, lemon, cocktail sauce	    	88,000
TIRAMISU Espresso, mascarpone cheese, dark chocolate flake	 	18,000
SEASONAL FRESH FRUIT	 	25,000

All Prices include a 10% tax.

GALLERY

갤러리에 오신 걸 환영합니다. 저희 호텔은 고객님의 웰빙을 가장 중요하게 생각하여 최상위 레벨의 위생 스탠다드를 제공하기 위하여 식품안전 경영시스템인 F.S.M.S. 와 H.A.C.C.P. 및 ISO 22000 인증을 획득하였습니다. 고객님의 방문에 감사드리며, 갤러리에서 편안한 시간 보내시기 바랍니다.

Welcome to Gallery.

Your wellbeing is very important to us. To provide you with the highest level of hygiene standards in the market, the hotel is certified with F.S.M.S., H.A.C.C.P. and ISO 22000.

We hope you will enjoy your experience with us, thank you for visiting

알레르기 유발식품 안내 | FOOD ALLERGY NOTICE


고객님의 알레르기 여부를 저희 직원에게 알려주십시오.

Please let us know if you have any allergy.

닭고기, 쇠고기, 돼지고기, 난류 (가금류), 우유, 메밀, 땅콩, 호두, 대두, 밀, 글루텐, 고등어, 게, 새우, 오징어, 조개류 (굴, 전복, 홍합 포함), 복숭아, 토마토, 아황산류, 잣 등은 알레르기를 유발할 수 있으며, 알레르기가 있는 고객께서는 미리 말씀해 주시기 바랍니다.

Chicken, beef, pork, eggs, milk, buckwheat, peanuts, walnuts, soybeans, wheat, gluten, mackerel, crab, shrimp, squid, shellfish (including oyster, abalone and mussel), peach, tomato, sulfites and pine nut can cause allergic symptoms. Please let us know in advance if you have food allergies or dietary issues.

 Vegetarian

 Spicy

 Gluten free

 Sustainable seafood

 Nut free

 Signature dish

 Dairy free

갤러리에서는 외부 음료 및 음식 반입을 허용하지 않습니다.

Food and beverages from outside Gallery are not allowed to be consumed in the venue.