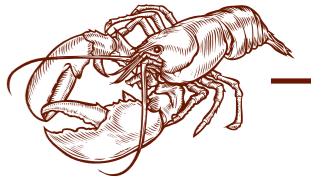


DINING ROOM

Steak & Seafood Grill



Appetizer

DINING ROOM SALAD 🍴🌱🌿	16
Lettuce, cherry tomato, black olives, red onion, balsamic vinegar dressing	
CAESAR SALAD	16
Romaine heart, white anchovy, Italian pancetta crisp, soft-boiled egg, focaccia crouton	
Add grilled chicken +6,000 / grilled sustainable prawn +6,000 smoked salmon +6,000	
HOME SMOKED SUSTAINABLE SALMON 🍴🌱	25
Herb sour cream, caper berries	
CRAB CAKES 🍴	25
Fennel, apple, remoulade sauce	
SIZZLING SCALLOPS & SUSTAINABLE ABALONE	30
Herb butter, aged white kimchi, seaweed	
LOCAL SASHIMI PLATTER 🍴🌱	45
Seabream, halibut, homemade gochujang, soy sauce and wasabi	
DINING ROOM KOREAN BEEF TARTAR ☆	25
Pear, pine nut, quail egg, grilled sour dough	
COLD SEAFOOD PLATTER (FOR TWO) 🍴🌱	70
Lobster, sustainable abalone, sustainable prawn, clam, snow crab	

Soup

CHEF'S DAILY SOUP	13
NEW ENGLAND CLAM CHOWDER 🍴	15
Bacon, celery	
KOREAN BEEF SHORT RIB SOUP 🍴🌱🌿	17
Turnip, leek, garlic	

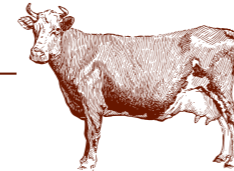
Dessert

CHOCOLATE TART	13
Salted caramel ice cream, seasonal berries	
BAKED CHEESECAKE	13
Berry compote	
APPLE CRUMBLE	13
Vanilla bean ice cream	
SEASONAL FRUIT	16
On ice	

Charcoal Grill

U.S. PRIME BEEF T-BONE (500g) ☆	80	WHOLE DAILY MARKET FISH (160g)	40
KOREAN HANWOO BEEF TENDERLOIN A+ (180g)	75	YELLOW FIN TUNA (160g)	45
KOREAN HANWOO BEEF SIRLOIN A+ (250g)	85	CEDAR PLANK SUSTAINABLE SALMON (220g)	55
KOREAN HANWOO BEEF RIB EYE A+ (300g)	85	WHOLE ATLANTIC LOBSTER (600g)	55
AUSTRALIAN BLACK ANGUS TENDERLOIN (180g)	65	SUSTAINABLE KING PRAWNS (3pcs)	55
AUSTRALIAN BLACK ANGUS SIRLOIN (250g)	70	LOBSTER THERMIDORE	55
AUSTRALIAN RACK OF LAMB (270g)	60	AUSTRALIAN BEEF BURGER	26
KOREAN JIRI-MOUNTAIN BLACK PORK BELLY (220g) 55		U.S. bacon, red onion, cheddar cheese	
KOREAN CHICKEN ON THE BONE	39	DINING ROOM MIXED GRILL (FOR TWO)	140
		Sustainable abalone, Atlantic lobster, sustainable king prawn, Black Angus Sirloin, Australian rack of lamb, Korean chicken breast	

Sauce 🌱



RED WINE JUS	KIMCHI CHIMICHURRI 🌱
PEPPERCORN JUS	KALBI SAUCE 🌱
BÉARNAISE	SOUR SOY & WASABI SAUCE 🌱🍴
CHIPOTLE BARBECUE SAUCE 🌱	GOCHUJANG GARLIC SAUCE 🌱🍴
GARLIC AND HERB BUTTER 🌱	KOREAN SPICY BBQ SAUCE 🌱

Set Menu A

100

GRILLED PRAWN CAESAR SALAD
Romaine heart, white anchovy, Italian pancetta crisp, soft-boiled egg, focaccia crouton

CHEF'S DAILY SOUP

AUSTRALIAN BLACK ANGUS BEEF TENDERLOIN (80g) &
AUSTRALIAN BLACK ANGUS BEEF SIRLOIN (80g)
Garlic & herb French fries, red wine jus
or

GRILLED DAILY MARKET FISH (150g) & GRILLED SCALLOP
Oven roasted vegetable, lemon butter

BAKED CHEESECAKE Berry compote

WINE PAIRING + 65

🌱 VEGETARIAN 🍴 GLUTEN FREE 🍴 NUT FREE 🍴 DAIRY FREE ☆ SIGNATURE DISH

Side 🌱

7

OVEN ROASTED VEGETABLES 🍴🌱	MASHED POTATO, CRISPY GARLIC 🍴
MUSHROOMS, PARSLEY, GARLIC & SHALLOTS 🍴🌱	KIMCHI FRIED RICE 🍴🌱
GARLIC AND HERB FRENCH FRIES 🍴	ROASTED SWEET POTATO, HONEY, THYME 🍴🌱
CRISPY ONION RINGS	GRILLED DEODEOKROOT 🍴🌱
KIMCHI DIRTY FRIES 🍴	KOREAN ROCKET SALAD, CHERRY TOMATO, AGED GARLIC SOY DRESSING 🍴🌱

Set Menu B

120

KOREAN HANWOO BEEF TARTAR
Pear, pine nut, quail egg, grilled sour dough

NEW ENGLAND CLAM CHOWDER 🍴 Bacon, celery

SIZZLING SCALLOPS & ABALONE Herb butter, aged white kimchi, seaweed

AUSTRALIAN BLACK ANGUS BEEF TENDERLOIN (100g) &
ATLANTIC LOBSTER Mashed potato, red wine jus
or

AUSTRALIAN BLACK ANGUS BEEF TENDERLOIN (100g) &
RUSSIAN SNOW CRAB Sweet potato fries, red wine jus

CHOCOLATE TART Salted caramel ice cream, seasonal berries

WINE PAIRING + 75

* PRICES ARE IN 1,000 KOREAN WON (KRW) AND INCLUDE 10% GOVERNMENT TAX.