# DINING ROOM

Steak & Seafood Grill

### SIGNATURE SET 170

6-COURSE

#### Seasonal Summer Prawn (\*)

Lemon & Korean melon gel, mango salsa

Poached Pen Shell Scallop (\*)

Orange foam, caviar, tomato & bell pepper salsa, pink pepper

### Rustic Tomato Soup

Sourdough, basil

Baked Black Halibut

Brocolli, citrus crumble, broccoli purée

# Charcoal Grilled Beef Steak 120g

Garlic confit, bone marrow butter, red wine sauce

#### Your choice of beef cut

Korean Hanwoo beef tenderloin, Korean Hanwoo beef sirloin, U.S. Ribeye

Citrus Panna Cotta

Hallabong sauce, yuzu chocolate, lemon zest

## STEAKHOUSE SHARING SET 135

PER PERSON

#### APPETIZER SELECTION

Pan Fried Crab Cake (\*)(\*)

Apple, spicy remoulade

Caesar Salad (\*) (1)

Cos lettuce, bacon, crouton, Parmesan

### Shrimp Cocktail (\*)

Cucumber, red onion, tomato, lemon, cocktail sauce

#### GRILLED SURFAND TURF (\*)



Korean Hanwoo Beef Sirloin 60g, Australian Lamb Rack 60g, Half Lobster, Seasonal Local Fish 60g, Scallop, Charcoal Grilled Vegetable Salad

Upgrade to 1++ Korean Hanwoo beef tenderloin 90g +30 Upgrade to 1++ Korean Hanwoo beef striploin 120g Your choice of one side dish below

DESSERT (\*)

Signature Cheesecake with Berry Compote Sundae with Honey Comb

#### WINE PAIR ING

2 glasses of wine pairing

3 glasses of wine pairing

+29

+45

SIDE DISH 14

Bacon Kimchi Fried Rice (\*) (\*) (\*) Grilled Asparagus (\*) (\*)

Truffle French Fries

Grilled Mushroom (\*)(\*)

Lobster Mac & Cheese (\*) (4) +10

Mashed Potato (\*)

Grilled Eel Rice (\*) Creamed Spinach +10

⟨Ø⟩ VEGETARIAN (♠) GLUTEN FREE Ø⟩ CONTAINS NUTS (♠) DAIRY (♠) SPICY (♠) SIGNATURE DISH