DINING ROOM

Steak & Seafood Grill

LUNCH KOREAN SET

THE TASTE OF SUMMER

Vegetable Crudités (V)

Sesame sauce

Sea Bass Tartare (f)

Aged kimchi, perilla sesame oil, chili paste sauce

Sweet Shrimp Salad

Apple, celery, lime mayonnaise, lime soy vinaigrette

Crispy Laver Beef Tartare Roll

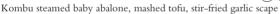
Chili sauce, egg yolk confit, pear, green laver powder

CHOICE OF MAIN

Grilled Marinated Galbi

Kombu steamed baby abalone, braised radish, mashed tofu

Grilled Black Halibut with Red Chili Paste



Sous Vide Chicken Roll

Kombu steamed abalone, fresh ginseng, sticky rice, brown rice, crispy chicken chip

RICE TRAY

Grilled Eel Rice (*)(*)(*)

Julienned ginseng, sesame leaf pesto, daily Korean soup, side dishes

DESSERT

Rice Ice Cream (*) Sweet bean powder, honeycomb

WINE PAIR ING

1 glass of wine pairing

+13

STEAKHOUSE SHARING SET 135

PER PERSON

APPETIZER SELECTION

Pan Fried Crab Cake (f)(f)

Apple, spicy remoulade

Caesar Salad (*)(*)(*)

Cos lettuce, bacon, crouton, Parmesan

Shrimp Cocktail (*)

Cucumber, red onion, tomato, lemon, cocktail sauce

GRILLED SURF AND 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 sirloin 120g

Your choice of one side dish below

DESSERT (*)

Signature Cheesecake with Berry Compote Sundae with Honey Comb

SIDE DISH 14

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

Truffle French Fries

Grilled Mushroom (*)(*)

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

Mashed Potato (*)

Grilled Eel Rice (*)

+10

Creamed Spinach

