DINING ROOM

Steak & Seafood Grill

LUNCH KOREAN SET

THE TASTE OF AUTUMN

Vegetable Crudités (%) Sesame sauce

Yellowtail Ceviche

Seasonal namul, oriental vinaigrette, Sichuan pepper oil

Korean Pumpkin Tarakjuk (*) Sourdough crouton, pumpkin seed

Crispy Laver Beef Tartare Roll (1)(†)

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

CHOICE OF MAIN

Grilled Marinated Galbi (†)

grilled mushroom, Charred eggplant purée, galbi sauce

Grilled Black Halibut with Soybean Paste (*)

Grilled mushroom, Korean namul salad, chili paste sauce

Grilled Pork Jowl (*) Sautéed oyster mushroom, Korean namul salad, chwinamul pesto

RICE TRAY

Roasted Fish Rice Bowl

Green onion, Korean chive, daily soup, side dishes

DESSERT

Rice Ice Cream(*)(*) Sweet bean powder, honeycomb

WINE PAIRING

1 Glass of wine pairing

13

STEAKHOUSE SHARING SET 135

PER PERSON

APPETIZER SELECTION

Pan Fried Crab Cake Apple, spicy remoulade

Caesar Salad

Cos lettuce, bacon, crouton, Parmesan

Pumpkin Soup (*) Sourdough crouton, pumpkin seed

GRILLED SURF AND TURF (*)

Korean Hanwoo Beef Sirloin 60g, Australian Lamb Rack 60g, Half Lobster, Seasonal Local Fish60g, Scallop, Charcoal Grilled Vegetable Salad

Upgrade to 1++ Korean Hanwoo beef tenderloin 90g +30 Upgrade to 1++ Korean Hanwoo beef sirloin 120g +40

Your choice of one side dish below

DESSERT (*)

Seasonal Fruit Panna Cotta Sundae with Honey Comb

SIDE DISH 14

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

Mashed Potato (*) Creamed Spinach (*)

Lobster Mac & Cheese (2) (1)

Grilled Mushroom (%)(*)

Truffle French Fries (4)

Roasted Fish Rice (*) +10

