

# DINING ROOM

## Steak & Seafood Grill

### SEAFOOD

Seafood on Ice (small / large)	95 / 180
Lobster, snow crab, ASC abalone, king prawn, mussel, pen shell, scallop, seasonal sashimi tartare white kimchi chimichurri, shallot vinaigrette, cocktail sauce	
Seafood on Ice per piece	
Half lobster	50
Pen shell	15
King prawn	10
ASC abalone	9
Scallop	9

### SALAD

Chopped Salad	30
Red onion, cucumber, green pea, bell pepper, chicory, feta, homemade lemon dressing	
Charcoal Grilled Vegetable Salad	27
Seasonal vegetable, green chili pepper, Korean water celery, asparagus, Sichuan pepper oil	
Mushroom Salad	26
Sautéed assorted mushroom, rucola, pickled fennel, radish, balsamic vinaigrette	
Classic Caesar Salad	26
Cos lettuce, bacon, crouton, Parmesan	
Add grilled chicken, grilled prawn or smoked salmon	+7

### APPETIZER

Sous Vide Lobster	50
Tangerine hollandaise, lobster oil, asparagus, thyme butter	
Pan Fried Octopus	45
Mashed potato, caper, pickled bell pepper salsa, smoked paprika oil	
Pan Fried Crab Cake	38
Snow crab, apple, spicy remoulade	
Korean Style Beef Tartare	36
Crispy fried laver, egg yolk confit, pear, green laver powder Your choice of sauce: Korean chili sauce or Western tartare sauce	
Shrimp Cocktail	34
Tomato, cucumber, red onion, lemon, cocktail sauce	
Homemade Smoked Salmon	30
Sour cream, caviar, lemon zest	
Grilled Brocollini	30
Poached egg, brioche toast, sour cream, caviar, Parmesan, oaked white vinegar	
Grilled Cauliflower	30
Hummus, toasted hazelnut, smoked paprika oil, parsley, orange glaze	
SOUP	
Busan Style Spicy Seafood Soup (For two)	55
Sea bass, clam, prawn, scallop, squid, tomato, local snow crab bisque, sourdough, Korean mint	
French Onion Soup	30
Sourdough, Gruyère, Parmesan	
Pumpkin Soup	26
Sourdough crouton, sautéed pumpkin, feta	



SURF			
Grilled Lobster (half / whole)	50/100	Grilled Salmon on Cedar Plank 180g	75
Grilled King Prawn (3pcs)	42	Grilled Sea Bass 180g	70
Grilled ASC Abalone (2pcs)	18	Grilled Squid 360g	48
Your choice of butter - garlic, tarragon, seaweed - will be feature with your dish.			

TURF			
Top Cuts Korean Hanwoo Beef		U.S. Prime Beef	
1++ Striploin 240g	150	Dry-aged Porterhouse 800g	300
1++ Tenderloin 180g	120	Tomahawk 1.2kg	250
1++ Skirt 180g	100	T-bone 700g	195
		Bone-in Short Rib 1kg	150
		Rib eye 300g	120
		Tenderloin 180g	95
Other Favorites		Short Rib 180g	90
Australian Lamb Rack 240g	72	Australian Rangers Valley Beef Wagyu	
Korean Pork Chop 300g	62	MB5 Striploin 240g	110
Marinated Young Chicken 400g	55	MB4 Tenderloin 180g	100
Lemon, rosemary			

### SURF&TURF PLATTER 350

Signature Grilled Platter
Korean Hanwoo beef tenderloin 120g, Korean Hanwoo beef sirloin 120g, young chicken, whole lobster, octopus, seasonal fish, scallop

### SAUCE

Signature Mushroom Sauce
Chimichurri Sauce
Béarnaise
Red Wine Jus
Green Peppercorn & Brandy Jus
Bone Marrow Butter

### SIDE DISH 14

Bacon Kimchi Fried Rice
Truffle French Fries
Mashed Potato
Grilled Asparagus
Grilled Mushroom
Creamed Spinach
Lobster Mac & Cheese
Roasted Fish Rice