DINING ROOM

Steak & Seafood Grill

SIGNATURE SET 170

6-COURSE

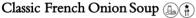
Tuna Tartare

Oriental sauce, shallot, chive, herb

Grilled Broccolini & Caviar

Poached egg, brioche toast, sour cream, caviar, Parmesan, oak-aged white vinegrette

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Sourdough, Gruyère

Sous Vide Lobster (*) 🚇

Tangerine hollandaise, asparagus, lobster oil, thyme butter

Charcoal Grilled Beef Steak 100g (1) (1)

Garlic confit, seasonal salad, red wine sauce

Your choice of beef cut Korean Hanwoo beef tenderloin, Korean Hanwoo beef sirloin, U.S. Ribeye

Pumpkin Créme Brûlée (*)

Assorted dried fruit

STEAKHOUSE SHARING SET 135

PER PERSON

APPETIZER SELECTION

Pan Fried Crab Cake (*)

Apple, spicy remoulade

Caesar Salad @ (4)

Cos lettuce, bacon, crouton, Parmesan

Pumpkin Soup 🖫 🕖 🕒

Sourdough crouton, sautéed pumpkin, feta

GRILLED SURF AND TURF (1)

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 +40

Your choice of one side dish below

DESSERT (1)

Seasonal Fruit Panna Cotta Sundae with Honey Comb

WINE PAIRING

2 Glasses of signature cocktail pairing

2 Glasses of wine pairing

3 Glasses of wine pairing

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

29 Mashed Potato 🖫 🔊 👫

Grilled Mushroom (*)

Creamed Spinach

Truffle French Fries ()

Lobster Mac & Cheese (2) (2) +10 Roasted Fish Rice (2) +10

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