DINING ROOM

Steak & Seafood Grill

SEAFOOD		APPETIZER	
Seafood on Ice (small / large) Lobster, snow crab, ASC abalone, king prawn, mussel, pen shell, scallop, seasonal sashimi tartare,	95 / 180	Pan Fried Octopus (*) (**) Mashed potato, caper, pickled bell pepper, smoked paprika oil	45
white kimchi chimichurri, shallot vinaigrette, cocktail sauce		Pan Fried Crab Cake (#) Snow crab, apple, spicy remoulade	38
Seafood on Ice per piece	5 0	Korean Style Beef Tartare 🌶 🛊	36
Half lobster King crab	50 40	Egg yolk confit, pear Your choice of sauce: Korean chili sauce or Western tartare sau	CO.
King prawn	10		
ASC abalone	9	Pan Fried Tuna Charred orange, fennel, balsamic caviar, oriental sauce	34
Scallop	9		34
SALAD		Shrimp Cocktail (18) Tomato, cucumber, red onion, lemon, cocktail sauce	31
Chopped Salad (**) (**) (**) Red onion, feta, avocado, cucumber, house dressing	30	Homemade Smoked Salmon (*) (*) Sour cream, lemon zest	30
Classic Cobb Salad (1) (2) (2) (2) (2) (2) (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	29	Grilled Cauliflower (**) (**) Hummus, toasted hazelnut, smoked paprika oil, orange glaze	30
Charcoal Grilled Vegetable Salad (**) (**) (**) Seasonal vegetable, green chili pepper, Korean water celery,	27	SOUP	
asparagus, Sichuan pepper oil Mushroom Salad 🔊 🖫 🚳 Sautéed assorted mushroom, feta, rucola, pickled fennel,	26	Busan Style Spicy Seafood Soup (For two) (4) (#) Sea bass, clam, prawn, scallop, squid, tomato, local snow crab bisque, sourdough, Korean mint	55
radish, balsamic vinaigrette	26	French Onion Soup (18)	30
Classic Caesar Salad @ (1) Cos lettuce, bacon, crouton, Parmesan	20	Sourdough, Gruyère, Parmesan) 26
Add grilled chicken, grilled prawn or smoked salr	non +7	Pumpkin Soup (**) Sautéed chestnut, feta	20
	CI ID		
		Guilla d'Salva a va Ga dan Dlank 11ag	
Grilled Lobster (half / whole)	50 /100	Grilled Salmon on Cedar Plank 1kg	75 70
Grilled King Prawn (3pcs)	50 22	Grilled Seallon (3ncs)	70 50
Grilled ASC Abalone (2pcs)		Grilled Scallop (3pcs) seaweed - will be feature with your dish.	30
	TUR		
Top Cuts Korean Hanwoo Beef	TUR	U.S. Prime Beef	
1++ Ribeye 300g	160	Dry - aged Porterhouse 1kg	300
1++ Striploin 240g	140	Tomahawk 1.2kg	250
1++ Tenderloin 180g	110	T-bone 700g	195
1++ Skirt 180g	95	Ribeye 300g	120
	A water	Tenderloin 180g	100
Other Favorites		Short Rib 180g	90
Australian Lamb Rack 240g	75	Australian Rangers Valley Beef Wagyu	
Korean Pork Chop 300g	65 55	MB5 Striploin 240g	110
Marinated Young Chicken 400g Lemon, rosemary	55	MB4 Tenderloin 180g	100
SURF&TURFPLATTER	350	SIDE DISH	- 14
Signature Grilled Platter (*)		Bacon Kimchi Fried Rice (*) **	
Korean Hanwoo beef tenderloin 120g, Korean Hanwoo beef sirloin 120g, Australian lamb rack 160g, young chicken, whole lobster, octopus, Seasonal fish, scallop		Truffle French Fries (4)	
		Mashed Potato (*) @ (*)	
SAUCE		Grilled Asparagus (**)	
Signature Mushroom Sauce Béarnaise Red Wine Jus Red Wine Jus		Grilled Mushroom	
		Creamed Spinach @ (*)	
Green Peppercorn & Brandy Jus 🚇		Lobster Mac & Cheese @ @	+10
Bone Marrow Butter (*) (*)		LOUSTEL IVIAC & Offices & See	110