## **DINING ROOM**

Steak & Seafood Grill

# LUNCH KOREAN SET

### THE TASTE OF WINTER

Vegetable Crudités (%) Sesame sauce

### Yellowtail Ceviche

Oriental vinaigrette, Sichuan pepper oil, Korean chive

Korean Pumpkin Tarakjuk (\*) Baked chestnut

### Pan fried Battered Beef

Korean namul salad

CHOICE OF MAIN

Grilled Marinated Galbi (†)

Potato & garlic purée, deodeok, mushroom, galbi sauce

Prawn and Steamed Abalone

Chili sauce king prawn, stir-fried garlic stem

Grilled Pork Jowl

Grilled deodeok, chamnamul pesto, Korean namul salad

RICE TRAY

Sov Sauce Prawn Stone Pot Rice Bowl (\*) Chestnut chip, spring onion, daily soup, 2 kinds of side dishes

DESSERT (\*)

Rice Ice Cream

Sweet bean powder, honeycomb

### WINE PAIR ING

### 1 Glass of wine pairing

# STEAKHOUSE SHARING SET

140

PER PERSON

### APPETIZER SELECTION

Beef Tartar (f) Chili sauce, confit egg yolk, pear

Caesar Salad

Cos lettuce, bacon, crouton, Parmesan

Pumpkin Soup

Sautéed chestnut, feta

### 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 +40

Your choice of one side dish below

DESSERT (

Signature Cheese Cake Sundae with Honey Comb

### SIDE DISH 14

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

Mashed Potato (\*)

Grilled Mushroom

Creamed Spinach (\*)

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

Truffle French Fries (4) (†)

If you have any food allergies or special dietary requirements, please inform our staff before placing your order.

(♥) vegetarian (♚) gluten free (♥) contains nuts (짋) dairy (♬) spicy (†) signature dish

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Prices are in 1,000 Korean Won and include 10% government tax. No service charge applies.