

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
Snow Crab	40
King Prawn	10
ASC Abalone	9
Scallop	9

SALAD

Spring Greens & Seafood Salad 🌿	35
Charcoal grilled baby octopus, shrimp, carrot, green bean, lemon dressing	
Duck Breast Salad 🌿🍷	33
Sous-vide duck breast, spring herb salad, carrot orange purée, shallots	
Charcoal Grilled Root Vegetable 🌿🥬🍷🍷	30
Carrot, parsnip, asparagus, candied nuts	
Chopped Salad 🌿🥬🍷🍷	28
Red onion, feta, avocado, cucumber, house dressing	
Classic Caesar Salad 🥬🍷🍷	26
Cos lettuce, bacon, croutons, Parmesan	
Add grilled chicken, grilled prawn or smoked salmon +7	

APPETIZER

Pan Fried Octopus 🌿🍷🍷	45
Mashed potatoes, capers, pickled bell pepper, smoked paprika oil	
Pan Fried Crab Cake 🍷🍷	38
Snow crab, apple, spicy remoulade	
Black Truffle Beef Tartare 🍷🍷	36
Black truffle, egg yolk confit, Gijang spring onion, caper, shallots, charcoal oil, croutons, smoked paprika powder	
Grey Mullet Tartare 🌿	34
Korean water celery, capers, oriental melon, micro herbs, tangerine gel	
Shrimp Cocktail 🍷	34
Tomato, cucumber, red onion, lemon, cocktail sauce	
Cured Salmon 🍷🍷	30
Dill sour cream, crispy bread	
Charcoal-grilled Cabbage 🌿🥬🍷🍷	30
Green pea, asparagus, lemon juice, toasted almond, romesco sauce, smoked paprika oil	
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	
Green Pea Soup 🍷🍷🍷	30
Shrimp, cashew nuts, sour cream	



SIGNATURE GRILL to SHARE 🌿🍷🍷

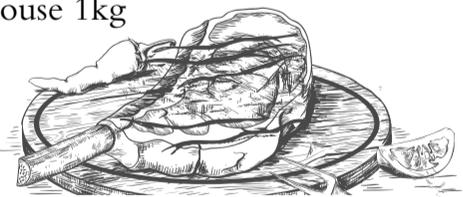
Assorted Grill Platter	350	Steak Sampler	140
Korean Hanwoo beef tenderloin 120g, U.S. bone-in ribeye 400g, Australian lamb rack 160g, whole lobster, octopus, king prawn, scallop		Korean Hanwoo beef 1++ tenderloin 50g, Korean Hanwoo beef 1++ tri-tip 50g, U.S. prime beef thin skirt 50g, U.S. prime beef boneless short rib 50g, grilled asparagus, red wine jus	
U.S. Prime T-bone Set 700g	220		
Green salad, grilled asparagus, mashed potato			

SURF 🌿🍷

Grilled Lobster (half / whole)	50 / 100	Grilled Sea Bream (200g / 400g) 🍷	60 / 110
Garlic butter		Chili oil	
Grilled King Prawn (3pcs) 🍷	50	Grilled Salmon on Cedar Plank 180g	75
Chili oil		Garlic butter	
Grilled ASC Abalone (3pcs)	22	Grilled Hard Clam (10pcs)	50
Garlic butter		Green onion cream	

TURF 🌿

Top Cuts Korean Hanwoo Beef		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	Tenderloin 180g	100
1++ Tri-tip 200g	90	Thin Skirt 250g	90
Other Favorites		Australian Rangers Valley Wagyu Beef	
U.S. Black Angus CAB Short Rib 180g	90	MB5 Striploin 240g	120
Australian Lamb Rack 240g	75	MB5 Tenderloin 180g	110
Marinated Young Chicken 400g	55		



SIDE DISH

Bacon Kimchi Fried Rice 🌿🍷🍷🍷	Grilled Asparagus 🌿🍷
Truffle French Fries 🍷🍷	Grilled Mushroom 🌿🍷
Mashed Potatoes 🌿🍷🍷🍷	Creamed Spinach 🍷🍷🍷
Lobster Mac & Cheese 🍷🍷	+10

SAUCE

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

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

🌿 VEGETARIAN 🍷 GLUTEN FREE 🍷 CONTAINS NUTS 🍷 DAIRY 🍷 SPICY 🍷 SIGNATURE DISH

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