DINING ROOM

Steak & Seafood Grill

Appetizer

DINING ROOM GREEN SALAD 16
Lettuce, cherry tomato, black olives, red onion, balsamic dressing

CAESAR SALAD☆ 17
Romaine heart, anchovy, U.S. bacon, soft-boiled egg, focaccia crouton
Add grilled chicken / grilled prawn / smoked salmon +6

BEEF TARTAR TIMBALE 25
Australian beef round, saffron aioli, crostini, avocado, shallot, caper, spicy sauce, chervil

SEARED TUNA 26
Sesame leaves pesto, bell pepper, frisée, chives, soy sauce dressing

JEJU BLACK PORK HAM & PEAR 30
Rocket, frisée, candied walnut, cherry tomato, extra virgin olive oil

APPETIZER SAMPLER (FOR TWO) 50
Seared tuna, Jeju black pork ham & pear, beef tartar timbale

Soup

TOMATO SOUP 13
Garlic chip, sun-dried tomatoes, mozzarella, crouton

BUTTERNUT PUMPKIN SOUP 15
Nuts, U.S. bacon, smoked ricotta, crouton

SEAFOOD CHOWDER 17
Scallop, prawn, fish, bell pepper, onion, potato, celery, carrot

Dessert

APPLE PIE (FOR TWO)☆ 24

RASPBERRY CHEESECAKE 13
Raspberry chantilly cream, berry compote

JEJU HALLABONG MOUSSE 13
Jeju hallabong chantilly cream, brown crumble, yuzu sorbet, red sorrel

CHOCOLATE FONDANT 13
Meringue, chocolate nougatine, green tea crumble, vanilla ice cream

SEASONAL FRUIT 13

Charcoal Grill

U.S. PRIME BEEF TENDERLOIN (180g) 65

U.S. PRIME BEEF SIRLOIN (220g) 70

KOREAN HANWOO BEEF TENDERLOIN A+ (180g) 75

KOREAN HANWOO BEEF RIB EYE A+ (220g) 80

AUSTRALIAN RACK OF LAMB (270g) 60

WHOLE ATLANTIC LOBSTER (500g) 70

CEDAR PLANK SUSTAINABLE SALMON (180g) 46

WHOLE DAILY MARKET FISH (180g) 40

DINING ROOM MIXED GRILL (FOR TWO) 150
Sustainable abalone, Atlantic lobster, seasonal fish, U.S. beef sirloin, Australian rack of lamb, chicken

Butcher's Cut ☆

U.S. PRIME BEEF TOMAHAWK (1kg) 180

U.S. PRIME BEEF BONE IN RIB (1kg) 100

U.S. PRIME BEEF T-BONE (500g) 90

Sauce

RED WINE JUS
GREEN PEPPERCORN JUS
MUSHROOM SAUCE
CITRUS BÉARNAISE
BARBECUE
GARLIC HERB BUTTER
BEAN PASTE
CHIMICHURRI

Side dishes

GRILLED ASC ABALONE (160g) +14
ROASTED VEGETABLES
TRUFFLE MASHED POTATO
FRENCH FRIES
MACARONI & CHEESE
GRILLED MUSHROOM +8
STIR FRIED GREEN BEANS
KIMCHI FRIED RICE

Set Menu A 100

JEJU BLACK PORK HAM & PEAR
Rocket, frisée, candied walnut, cherry tomato, extra virgin olive oil

TOMATO SOUP
Garlic chip, sun-dried tomatoes, mozzarella, crouton

U.S. PRIME BEEF TENDERLOIN (80g) &
U.S. PRIME BEEF SIRLOIN (80g)
French fries, red wine jus

or

GRILLED DAILY MARKET FISH (150g) & PRAWN
Oven roasted vegetables, garlic herb butter

RASPBERRY CHEESECAKE
Raspberry chantilly cream, berry compote

Set Menu B 120

BEEF TARTAR TIMBALE
Australian beef round, saffron aioli, crostini, avocado, shallot, caper, spicy sauce, chervil

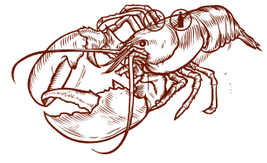
BUTTERNUT PUMPKIN SOUP
Nuts, U.S. bacon, smoked ricotta, crouton

SEARED TUNA
Sesame leave pesto, bell pepper, frisée, chives, soy sauce dressing

U.S. PRIME BEEF TENDERLOIN (100g)
& ATLANTIC LOBSTER
Truffle mashed potato, red wine jus

or

U.S. PRIME BEEF TENDERLOIN (100g)
& SNOW CRAB
Truffle mashed potato, red wine jus



JEJU HALLABONG MOUSSE
Jeju hallabong chantilly cream, brown crumble, yuzu sorbet, red sorrel

VEGETARIAN GLUTEN FREE NUT FREE DAIRY FREE ☆ SIGNATURE DISH

* PRICES ARE IN 1,000 KOREAN WON AND INCLUDE 10% GOVERNMENT TAX.