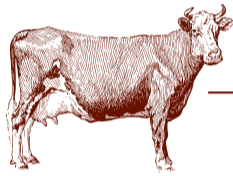


# DINING ROOM

## 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, sundried 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 <sup>+</sup> (180g)	75
KOREAN HANWOO BEEF RIB EYE A <sup>+</sup> (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, daily market 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 	BARBECUE 
GREEN PEPPER CORN JUS 	GARLIC HERB BUTTER 
MUSHROOM SAUCE 	BEAN PASTE 
CITRUS BÉARNAISE   	CHIMICHURRI    

### Side Dish

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

### Set Menu A

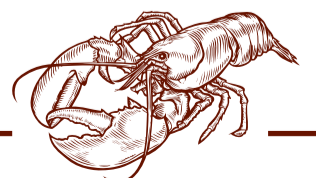
100

JEJU BLACK PORK HAM & PEAR  	
Rocket, frisée, candied walnut, cherry tomato, extra virgin olive oil	
TOMATO SOUP	
Garlic chip, sundried 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.

SET MENU A

세트 메뉴 A





SET MENU B  
세트 메뉴 B

**APPLE PIE**  
사과 파이



**CHOCOLATE FONDANT**  
초콜릿 풍당



**JEJU HALLABONG MOUSSE**  
제주 한라봉 무스



**RASPBERRY  
CHEESECAKE**  
라즈베리 치즈케이크