

# DINING ROOM

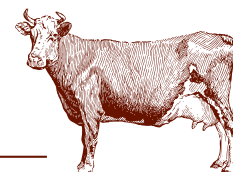
## Steak & Seafood Grill

### Appetizer

DINING ROOM GREEN SALAD (V, GF, NF, DF) 20 Lettuce, cherry tomato, black olives, red onion, balsamic dressing
CAESAR SALAD (S) 24 Romaine heart, anchovy, U.S. bacon, Parmesan cheese, focaccia crouton Add grilled chicken / grilled prawn / smoked salmon +7
CRAB SALAD (GF, NF) 28 Endive, apple, spring onion, sour cream
SOUS VIDE SALMON (GF, NF) 32 Caviar, shallot, chervil, green oil, sauce vin blanc
BEEF TARTAR (S) 34 Sea urchin, premium seaweed, puff pastry, soy sauce
APPETIZER SAMPLER (FOR TWO) 60 Beef tartar, crab salad, sous vide salmon

### Soup

MINT GREEN PEA SOUP (GF, NF) 18 Sour cream, U.S. bacon chip
SEAFOOD CHOWDER (GF, NF) 20 Scallop, prawn, bell pepper, onion, potato, celery, carrot, garlic chip, green oil
MUSHROOM CONSOMMÉ (NF) 22 Assorted mushroom, chicken quenelle, truffle, chive



### Charcoal Grill

DINING ROOM MIXED GRILL (FOR TWO) 250 U.S. Prime beef T-bone, Australian rack of lamb, Atlantic lobster, ASC Wando abalone
U.S. PRIME BEEF TOMAHAWK (1kg) (S) 220
U.S. PRIME BEEF T-BONE (500g) (S) 110
KOREAN HANWOO BEEF RIB EYE A+ (220g) 95
KOREAN HANWOO BEEF TENDERLOIN A+ (180g) 90
U.S. PRIME BEEF SIRLOIN (220g) 85
U.S. PRIME BEEF TENDERLOIN (180g) 80
U.S. PRIME BEEF SHORT RIB (240g) 80
AUSTRALIAN RACK OF LAMB (280g with bone) 75
WHOLE ATLANTIC LOBSTER (500g) (S) 80
CEDAR PLANK SUSTAINABLE SALMON (180g) 65

### Side Dish

ROASTED VEGETABLES (V, GF, NF, DF) 10
MASHED POTATO (GF) 10
KIMCHI FRIED RICE (NF) 10 U.S. bacon
FRENCH FRIES 10
GRILLED TOMATO (V, NF) 10
MACARONI & CHEESE (NF) 10

### Sauce

REDWINE JUS (NF) 10
GREEN PEPPER CORN JUS (NF) 10
MUSHROOM SAUCE (NF) 10
CITRUS BÉARNAISE (GF, NF) 10
BARBECUE SAUCE (NF) 10
GARLIC HERB BUTTER SAUCE (NF) 10

### Land

120

#### BEEF TARTAR

Sea urchin, premium seaweed, puff pastry, soy sauce

#### MINT GREEN PEA SOUP (GF, NF)

Sour cream, U.S. bacon chip

#### U.S. PRIME BEEF SIRLOIN (140g) & MUSHROOM

Roasted garlic and potato, red wine jus

or

#### AUSTRALIAN RACK OF LAMB (140g) & MUSHROOM

Roasted garlic and potato, red wine jus

#### BAKED CHEESECAKE

Mixed berry compote, chocolate

### Ocean

150

#### CRAB SALAD (GF, NF)

Endive, apple, spring onion, sour cream

#### SEAFOOD CHOWDER (GF, NF)

Scallop, prawn, bell pepper, onion, potato, celery, carrot, garlic chip, green oil

#### SOUS VIDE SALMON (GF, NF)

Caviar, shallot, chervil, green oil, sauce vin blanc

#### U.S. PRIME BEEF TENDERLOIN (100g) & ATLANTIC LOBSTER

Roasted garlic, mashed potato, red wine jus

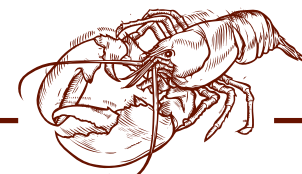
or

#### DAILY MARKET FISH (140g) & ATLANTIC LOBSTER

Roasted garlic, mashed potato, garlic herb butter sauce

#### VANILLA CRÈME BRÛLÉE

Seasonal fruit, mint, brown sugar



(V) VEGETARIAN (GF) GLUTEN FREE (NF) NUT FREE (DF) DAIRY FREE (S) SIGNATURE DISH

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