DINING ROOM

Steak & Seafood Grill

SIGNATURE SET

6-COURSE

Irish oyster

Orange segment, shallot, mint, Korean perilla leaf oil

Korean style beef tartar (*)

Quail egg, salted fish roe, grilled sour dough, soy sauce

Manhattan clam chowder ⊗ **③ ①** Local clam, tomato, scallop, U.S. bacon

Grilled sea bream 60g ⊗

Cauliflower purée, deep fried cauliflower, crushed hazelnut, salad, white wine vinaigrette

Charcoal grilled 1⁺⁺ Korean Hanwoo beef tenderloin 100g ⊗ **②**

Charcoal grilled mushroom, salad, signature mushroom sauce

Crèam brûlée with berry compote



STEAKHOUSE SHARING SET 120

PER PERSON

APPETIZER

Charcoal grilled vegetable salad $\vee \otimes \mathbb{P}$

Salmon tartar \otimes $\textcircled{\bullet}$

shallot, caviar, lemon zest, mustard seed, sour cream

Sweet pumpkin soup

Sour cream, walnut oil

GRILLED SURF AND TURF \otimes (f)

1⁺⁺ Korean Hanwoo Beef rump cap 60g, Australian lamb rack 60g, half lobster, king prawn 70g, seasonal local fish 30g, roasted vegetable

Upgrade to 1⁺⁺ Korean Hanwoo beef striploin +20 Upgrade to 1⁺⁺ Korean Hanwoo beef tenderloin +25

Your choice of one side dish below

DESSERT

Signature cheesecake with berry compote Crèam brûlée

SIDE DISH 14

Kimchi fried rice U.S bacon

Truffle French fries Mashed potato Grilled green asparagus
Grilled mushroom
Creamy corn and
green pea gratin
Creamy spinach