

# DINING ROOM

Steak & Seafood Grill

## LUNCH KOREAN SET

**65**

3-COURSE

### APPETIZER

Aged seasonal sashimi (V) (GF) (NF)

Korean pear, cucumber, red onion, seasonal vegetable salad,  
lime soy sauce

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### CHOICE OF MAIN COURSE

Steamed sea bream (GF) (NF)

Soy sauce, endive, red chili, spring onion  
or

Abalone & grilled short rib patty (NF)

Grilled mushroom, onion, Korean salad  
or

Grilled galbi (NF)

Grilled mushroom, onion, Korean salad  
or

Grilled 1<sup>++</sup> Hanwoo beef tenderloin 100g +30 (NF)

Grilled mushroom, onion, Korean salad

Add grilled half lobster 250g +35

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### CHOICE OF STONE POT RICE

Abalone & seafood rice (NF) (NF)

Prawn, small octopus, seaweed  
or

Seasonal mushroom rice (NF)

Minced beef, ginkgo nut

Main dish is served with 3 kinds of Korean side dish and soup.

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### DESSERT

Rice ice cream

Sweet bean powder, chestnut honeycomb

## STEAKHOUSE SHARING SET

**120**

PER PERSON

### APPETIZER

Charcoal grilled vegetable salad (V) (GF) (NF) (S)

Salmon tartar (GF) (NF)

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

Sweet pumpkin soup

Sour cream, walnut oil

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### GRILLED SURF AND TURF (GF) (NF)

1<sup>++</sup> Korean Hanwoo Beef rump cap 60g,

Australian lamb rack 60g,

half lobster, king prawn 70g,

seasonal local fish 30g, roasted vegetable

Upgrade to 1<sup>++</sup> Korean Hanwoo beef striploin +20  
Upgrade to 1<sup>++</sup> Korean Hanwoo beef tenderloin +25

Your choice of one side dish below

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### DESSERT

Signature cheesecake with berry compote

Crème 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

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

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