DINING ROOM

Steak & Seafood Grill

SEAFOOD		SOUP	
Lobster, snow crab, ASC abalone, king prawn, mussel, Irish oyster, seasonal sashimi, white kimchi, chimichurri, shallot vinaigrette,	/ 170	Busan style spicy seafood soup (For two) (**) Monkfish, clam, prawn, scallop, squid, tomato, local snow crab bisque, sourdough, Banga leaf	48
cocktail sauce		Seasonal soup ⊗ ®	2
Aged seasonal sashimi *	28	Manhattan clam chowder ⊗ ♠ ♠	2
Korean pear, cucumber, red onion, seasonal vegetable salad, lime soy	sauce	Local clam, tomato, scallop, U.S. bacon	2)
Seafood on ice per piece			0.000
Half lobster	50		
Irish oyster	14	SALAD	
King prawn ASC abalone	10 9	Nicoise salad ⊗ ③ ③	2
APPETIZER		Seared yellowfin tuna, cos lettuce, radicchio, boiled potato, boiled egg, olive, green bean, white wine vinaigrette	
Salmon tartar ⊗ ®	30	Classic caesar salad 🇉	23
Cured salmon, red onion, dill, sour cream, lemon zest,		Cos lettuce, U.S. bacon, crouton, Parmesan, caesar dressing	
mustard, caviar, salad		Add grilled chicken, grilled prawn or smoked salmon	+
Korean style beef tartar 🐑	35	Chopped salad ⊗ ③	2
Quail egg, salted fish roe, grilled sourdough, soy sauce		Seasonal vegetable, avocado, feta, house dressing	_
Cocktail shrimp ⊗ ⑤	30		2
Cocktail sauce, cucumber, mango, shallot, chervil, lime		Charcoal grilled vegetable salad $V \otimes \mathbb{D}$ Korean cabbage, Korean chili pepper, asparagus, ginkgo nut	2.
Pan fried crab cake	38	Korean cabbage, Korean chin pepper, asparagus, ginkgo nut	
Snow crab, apple, spicy remoulade			
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Grilled lobster (half / whole) 50 /	100	Grilled sea bream 180g 75	
Grilled king prawn & garlic butter sauce (3pcs)	45	Grilled black cod 180g 50	
Grilled ASC abalone (2pcs)	18	Grilled Octopus ® 60	
Grilled salmon on cedar plank 180g	75	Choose your butter to be cooked in: garlic butter, tarragon butter, seaweed butter	
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Top Cuts Korean Hanwoo Beef		U.S. Prime Beef	

Top Cuts Korean Hanwoo Beef		U.S. Prime Beef	
1 ⁺⁺ Striploin 240g	140	Tomahawk 1.2kg (For two)	250
1 ⁺⁺ Tenderloin 120g / 180g	75 / 110	T-bone 700g	190
1 ⁺⁺ Skirt 180g	90	Rib eye 300g	100
1 ⁺⁺ Rump cap 180g	70	Short rib 180g	90
Australian Rangers Valley Beef Wagyu		Tenderloin 180g	85
MB5 Striploin 240g	100	Other Favorites	
MB4 Tenderloin 180g	94	Australian lamb rack 240g	68
		Jeju pork chop marinated with bean paste sauce	62
		Young chicken marinated with lemon, rosemary 400g	55

SAUCE ____

Signature mushroom sauce *

Red wine jus

Green peppercorn & brandy jus

Chimichurri sauce $\gamma \otimes \mathbb{D}$

Béarnaise ⊗

SIDE DISH 14 _____

Kimchi fried rice **(P**)

U.S. bacon

Truffle French fries y

Mashed potato

Grilled green asparagus $\gamma \otimes \textcircled{\bullet}$

Grilled mushroom $\gamma \otimes \textcircled{\$}$

Creamy corn and green pea gratin $\gamma \otimes \textcircled{\bullet}$

Creamy spinach