

# DINING ROOM

Steak & Seafood Grill

## SIGNATURE SET

165

6-COURSE

Irish oyster

Orange segment, shallot, mint, Korean perilla leaf oil

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Korean style beef tartar 🍴

Quail egg, salted fish roe, grilled sourdough,  
soy sauce

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Manhattan clam chowder 🍴 🍴 🍴

Local clam, tomato, scallop, U.S. bacon

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Grilled sea bream 60g 🍴

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

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Charcoal grilled 1<sup>++</sup> Korean Hanwoo beef  
tenderloin 100g 🍴 🍴

Charcoal grilled mushroom, salad,  
signature mushroom sauce

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Crème brûlée with berry compote



## STEAKHOUSE SHARING SET

120

PER PERSON

### APPETIZER

Charcoal grilled vegetable salad 🍴 🍴 🍴 🍴

Korean cabbage, Korean chili pepper, asparagus, ginkgo nut

Salmon tartar 🍴 🍴

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

Sweet pumpkin soup

Sour cream, walnut oil

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### GRILLED SURF AND TURF 🍴 🍴

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

Grilled mushroom

Truffle French fries  
Mashed potato

Creamy corn and  
green pea gratin

Grilled green asparagus

Creamy spinach

✓ VEGETARIAN    ✕ GLUTEN FREE    🍴 NUT FREE    🍴 DAIRY FREE    🍴 SPICY    ★ SIGNATURE DISH

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