

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

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⁺⁺ Hanwoo beef tenderloin 100g +30 (NF)

Grilled mushroom, onion, Korean salad

Add grilled half lobster 250g +35

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.

DESSERT

Rice ice cream

Sweet bean powder, chestnut honeycomb

STEAKHOUSE SHARING SET

120

PER PERSON

APPETIZER

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

Korean cabbage, Korean chili pepper, asparagus, ginkgo nut

Salmon tartar (GF) (NF)

Shallot, caviar, lemon zest, mustard, sour cream

Sweet pumpkin soup

Sour cream, walnut oil

GRILLED SURF AND TURF (GF) (NF)

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

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 (X) 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.