

# DINING ROOM

Steak & Seafood Grill

## LUNCH KOREAN SET

65

3-COURSE

### APPETIZER

Seasonal Korean fish ceviche 🍴 🌱

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

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### CHOICE OF MAIN COURSE

Braised sea bream

Endive, pepper, spring onion

or

Grilled fish

Jagalchi market seasonal fish, braised radish, grilled spring onion

or

Grilled galbi

Barley risotto, pumpkin chip, shishito pepper

or

1+ Korean Hanwoo beef tenderloin 100g +20

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### CHOICE OF STONE POT RICE

Abalone rice

Ginkgo nut, seasonal vegetable salad

or

Beef brisket mushroom rice

Ginkgo nut, seasonal mushroom, soy sauce

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

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### DESSERT

Rice ice cream

Sweet bean powder, chestnut honeycomb

## STEAKHOUSE SHARING SET

130

PER PERSON

### APPETIZER

Pan fried crab cake

Apple, spicy remoulade

Salmon tartare 🍴 🌱

Red onion, caviar, lemon zest, sour cream

Manhattan clam chowder 🍴 🌱 🥛

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

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### GRILLED SURF AND TURF 🍴 🌱 🥛

1++ Korean Hanwoo beef rump cap 60g, Australian  
lamb rack 60g,

half lobster, king prawn 70g,

seasonal local fish 60g, roasted vegetable

Upgrade to 1++ Korean Hanwoo beef tenderloin 90g +30

Upgrade to 1++ Korean Hanwoo beef striploin 120g +40

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 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.