

DINING ROOM

Steak & Seafood Grill

SEAFOOD

Seafood on ice (small / large) ⊗ ⊕ ★	95 / 170
Lobster, snow crab, ASC abalone, king prawn, mussel, seasonal oyster, seasonal sashimi, white kimchi chimichurri, shallot vinaigrette, cocktail sauce	
Aged seasonal sashimi ⊕	28
Korean pear, cucumber, red onion, seasonal vegetable salad, lime soy sauce	
Seafood on ice per piece	
Half lobster	50
Seasonal oyster	14
King prawn	10
ASC abalone	9

SALAD

Roasted butternut squash salad √ ⊗	23
Ricotta, salted almond, radicchio, endive, extra virgin olive oil	
Chpped salad ⊗ ⊕	24
Seasonal vegetable, avocado, feta, house dressing	
Classic Caesar salad ⊕	25
Cos lettuce, U.S. bacon, crouton, Parmesan, Caesar dressing	
Add grilled chicken, grilled prawn or smoked salmon	+7
Charcoal grilled vegetable salad √ ⊗ ⊕ ♪	27
Korean cabbage, Korean chili pepper, asparagus, ginkgo nut	

APPETIZER

Salmon tartare ⊗ ⊕	30
Red onion, sour cream, lemon zest, caviar	
Shrimp cocktail ⊗ ⊕	34
Cocktail sauce, cucumber, mango, red onion, chervil, lemon	
Pan fried octopus √ ⊗ ⊕ ♪	35
Mashed potato, caper, pickled bell pepper, baby potato, smoked paprika oil, parsley	
Korean style beef tartare ⊕	36
Quail egg, salted fish roe, grilled sourdough	
Your choice of sauce: Korean soy sauce or Western tartar sauce	
Pan fried crab cake	38
Snow crab, apple, spicy remoulade	



SOUP

Busan style spicy seafood soup (For two) ⊕	48
Monkfish, clam, prawn, scallop, squid, tomato, local snow crab bisque, sourdough, Banga leaf	
Seasonal mushroom soup	27
Burrata, seasonal mushroom, rosemary oil	
Manhattan clam chowder ⊗ ⊕ ⊕	28
Local clam, tomato, scallop, U.S. bacon	

SURF ⊗

Grilled lobster (half / whole)	50 / 100	Grilled sea bream 180g	68
Grilled king prawn & garlic butter sauce (3pcs)	42	Grilled salmon on cedar plank 180g	75
Grilled ASC abalone (2pcs)	18		

Choose your butter to be cooked in: garlic butter, tarragon butter, seaweed butter

TURF ⊗ ⊕

Top Cuts Korean Hanwoo Beef		U.S. Prime Beef	
1++ Striploin 240g	140	Tomahawk 1.2kg (For two)	250
1++ Tenderloin 180g	110	T-bone 700g	190
1++ Skirt 180g	77	Rib eye 300g	110
1++ Rump cap 180g	65	Short rib 180g	90
		Tenderloin 180g	85
Australian Rangers Valley Beef Wagyu		Other Favorites	
MB5 Striploin 240g	100	Australian lamb rack 240g	68
MB4 Tenderloin 180g	94	Jeju pork chop	62
		Young chicken marinated with lemon, rosemary 400g	55



SURF & TURF PLATTER 320

Dining Room signature grill platter ★
1++ Korean Hanwoo beef tenderloin, 1++ Korean Hanwoo beef rump cap, half chicken, whole lobster, abalone, octopus, seasonal local fish

SAUCE

Signature mushroom sauce ⊕
Red wine jus
Chimichurri sauce √ ⊗ ⊕
Béarnaise ⊗

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.