

DINING ROOM

Steak & Seafood Grill

LUNCH KOREAN SET 65

THE TASTE OF SPRING

Sea bream ceviche 🍴
Soy pickled salmon roe, seasonal vegetable,
lemon vinegar, Korean mint oil

Spring vegetable crudités ✓⊗
Sesame sauce

Prawn salad 🍴
Lettuce, pear, salted cucumber, lime soy vinaigrette

Korean beef tartare 🍴
Garlic aioli, grilled sourdough, bottarga

CHOICE OF MAIN COURSE

Grilled marinated Galbi 🍴
Mashed pumpkin, white kimchi roll

or

Grilled black halibut with red chili paste 🍴
Stir-fried garlic scape, seasonal vegetable salad

or

Sous vide pork tenderloin 🍴
Endive, garlic soy sauce

STONE POT RICE

Seafood rice 🍴
Abalone, small octopus, Korean daily soup, kimchi

DESSERT

Rice ice cream
Sweet bean powder, chestnut honeycomb

WINE PAIRING

1 glass of wine pairing

+13

STEAKHOUSE SHARING SET 130

PER PERSON

APPETIZER SELECTION

Pan fried crab cake
Apple, spicy remoulade

Caesar salad 🍴
Cos lettuce, U.S. bacon, crouton, Parmesan

Manhattan clam chowder ⊗🍴🍴

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

GRILLED SURF AND TURF ⊗🍴

Korean Hanwoo beef sirloin 60g,
Australian lamb rack 60g,
half lobster, seasonal local fish 60g,
scallop, charcoal grilled vegetable salad

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

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

Your choice of one side dish below

DESSERT

Signature cheesecake with berry compote
Sundae with honey comb

SIDE DISH 14

Kimchi fried rice 🍴
U.S. bacon

Truffle French fries 🍴

Mashed potato

Grilled asparagus ✓⊗🍴

Grilled mushroom ✓🍴

Creamed spinach 🍴

Lobster Mac & cheese +10

✓ 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.