DINING ROOM

Steak & Seafood Grill

SIGNATURE SET 170

6-COURSE

Spring vegetable salad Seasonal \otimes vegetable, sesame sauce, dill

French onion soup

Sourdough, Gruvère, Parmesan

Pan fried scallop (**)

Lobster bisque, green pea, Korean mint oil

Grilled black halibut \otimes Broccolini, leek cream sauce

Charcoal grilled Korean Hanwoo beef tenderloin 100g 🛇 Potato gratin, red wine sauce

Seasonal fruit sablé Seasonal fruit, sablé Breton, yuzu sorbet, mint

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 SURFAND TURF (A)

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 striploin 120g Your choice of one side dish below

DESSERT

Signature cheesecake with berry compote Sundae with honey comb

WINE PAIR ING

2 glasses of wine pairing

3 glasses of wine pairing

+29

+45

SIDE DISH 14

Grilled asparagus √⊗ Kimchi fried rice

U.S. bacon Grilled mushroom 🌾

Truffle French fries V Creamed spinach (*)

Lobster Mac & cheese +10 Mashed potato

