



PANORAMIC 65

BAR & DINING

Oakwood

Premier
INCHEON

DINING SET

MENU

PANORAMIC 65



PANORAMIC 65
BAR & DINING

SIGNATURE

KING CRAB MEAT TACO

킹크랩 타코

King Crab Meat with Lemon Gel, Wasabi Mayonnaise, Caviar and Lemin Jelly

CHESTNUT, SWEET POTATO CREAM SOUP

밤, 고구마 크림 스프

Chestnut, Sweet Potato Cream Soup with Chicken Stock (닭:국내산)
and Milk Foam

CITRUS SALAD

시트러스 샐러드

Seasonal Leaf Vegetable and Citrus Fruits with Lemon Dressing

BRANZINO

구운 농어, 부야베스

Roasted Branzino with Bouillabaisse Sauce and Herb Oil

SEASONAL FRUIT GRANITA

계절과일 그라니타

BEEF TENDERLOIN & LOBSTER

안심 스테이크 & 바닷가재

Grilled Beef Tenderloin (소고기:미국산 120g) with Seasonal Vegetable,
Perigouridin Sauce & Poached Lobster
with Tomato Beurre Blanc Sauce

EARL GREY CHOCOLATE MOUSSE

홍차 초콜릿 무스

Earl Grey Mousse, Chocolate Mousse, Cassis Center, Vanilla Sabre, Micro
Sponge, Vanilla Ice Cream

COFFEE OR TEA

커피 또는 차

190,000

FOOD ALLERGY NOTICE : Please alert your server if you have any allergies.
음식 알러지가 있으신 분들은 직원에게 문의바랍니다.

The price includes 10% service charge and 10% VAT.
메뉴 가격에는 10% 봉사료와 10% 부가세가 포함되어 있습니다.

CHEF SPECIAL

SHRIMP CEVICHE

새우 세비체

Raw Shrimp(새우:캐나다산) with Apple Vinaigrette

BUTTERNUT SQUASH SOUP

버터넛 스쿼시 스프

Butternut Cream Soup with Chicken Stock(닭:국내산) and Milk Cappuccino

BURRATA CHEESE SALAD

부라타 치즈 샐러드

Seasonal Leaf Vegetable with Burrata Cheese, Balsamic Dressing

SIGNATURE LOBSTER

시그니처 바닷가재

Blanch and Roasted Lobster with Tomato Beurre Blanc Sauce

SEASONAL FRUIT GRANITA

계절 과일 그라니타

BEEF TENDERLOIN

안심 스테이크

Grilled Beef Tenderloin(소고기:미국산 120g) with Seasonal Vegetable and Perigouridin Sauce

MATCHA TIRAMISU

말차 티라미수

Mascarpone Cheese Mousse, Matcha Sponge, Matcha Ladyfinger, Coffee Syrup

COFFEE OR TEA

커피 또는 차

160,000

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OCEAN

SCALLOP

구운 관자

Pan Seared Scallop with Celeriac Puree, Beurre Blanc Sauce and Basil Oil

WILD MUSHROOM SOUP

양송이 버섯 스프

Dry Cepe, Button Mushroom Cream Soup with Chicken Stock(닭:국내산) and Milk Foam

CAESAR SALAD

정통 시저 샐러드

Romaine Lettuce Tossed in Caesar Dressing, Topped with Shaved Parmesan Cheese, Crispy Bacon(돼지고기:미국산) and Garlic Crouton

SHRIMP BISQUE RISOTTO

새우 비스크 리조또

Blanch and Roasted Shrimp(새우:베트남산)with Bisque Risotto (쌀:국내산) and Parmesan Cheese

SEASONAL FRUIT GRANITA

계절 과일 그라니타

BEEF TENDERLOIN & LAMB CHOP STEAK

안심 & 양갈비 스테이크

Grilled Beef Tenderloin(소고기:미국산 90g)& Lamb Chop (양고기:호주산 90g) with Seasonal Vegetable and Port Wine Sauce

YOGURT ORANGE MOUSSE

요거트 오렌지 무스

Yogurt Mousse, Orange Comport, Crumble, Strawberry Jelly

COFFEE OR TEA

커피 또는 차

130,000

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SUNSET

SCALLOP

구운 관자

Pan Seared Scallop with Celeriac Puree, Beurre Blanc Sauce and Basil Oil

WILD MUSHROOM SOUP

양송이 버섯 스프

Dry Cepe, Button Mushroom Cream Soup with Chicken Stock(닭:국내산) and Milk Foam

CAESAR SALAD

정통 시저 샐러드

Romaine Lettuce Tossed in Caesar Dressing, Topped with Shaved Parmesan Cheese, Crispy Bacon(돼지고기:미국산) and Garlic Crouton

SHRIMP BISQUE RISOTTO

새우 비스크 리조또

Blanch and Roasted Shrimp(새우:베트남산)with Bisque Risotto (쌀:국내산) and Parmesan Cheese

SEASONAL FRUIT GRANITA

계절 과일 그라니타

BEEF STRIPLOIN STEAK

채끝 등심 스테이크

Grilled Beef Striploin(소고기:미국산 130g) with Seasonal Vegetable and Mushroom Sauce

YOGURT ORANGE MOUSSE

요거트 오렌지 무스

Yogurt Mousse, Orange Comport, Crumble, Strawberry Jelly

COFFEE OR TEA

커피 또는 차

100,000

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A LA CARTE
MENU

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APPETIZER

SCALLOP 15.
구운 관자
Pan Seared Scallop with Celeriac Puree, Beurre Blanc Sauce and Basil Oil

KING CRAB MEAT TACO 15.
킹크랩 타코
King Crab Meat with Lemon Gel, Wasabi Mayonnaise, Caviar and Lemon Jelly

SOUP

CHESTNUT, SWEET POTATO CREAM SOUP 15.
밤 크림, 고구마 스프
Chestnut, Sweet Potato Cream Soup with Chicken Stock(닭:국내산) and Milk Foam

BUTTERNUT SQUASH SOUP 13.
버터넛 스퀴시 스프
Butternut Cream Soup with Chicken Stock(닭:국내산) and Milk Cappuccino

WILD MUSHROOM SOUP 13.
양송이 버섯 스프
Dry Cepe, Button Mushroom Cream Soup with Chicken Stock(닭:국내산) and Milk Foam

SALAD

BURRATA CHEESE SALAD 15.
부라타 치즈 샐러드
Seasonal Leaf Vegetable with Burrata Cheese, Balsamic Dressing

CITRUS SALAD 13.
시트러스 샐러드
Seasonal Leaf Vegetable and Citrus Fruits with Lemon Dressing

CAESAR SALAD 13.
정통 시저샐러드
Romaine Lettuce Tossed in Caesar Dressing, Topped with Shaved Parmesan Cheese, Crispy Bacon (돼지고기:미국산) and Garlic Crouton

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ENTRÉE

- BEEF TENDERLOIN STEAK & LOBSTER** 80.
안심 스테이크 & 바닷가재
Grilled Beef Tenderloin(소고기:미국산 120g) with Seasonal Vegetable,
Perigouridin Sauce, Poached Lobster with Tomato Beurre Blanc Sauce
- BEEF TENDERLOIN & LAMB CHOP STAEK** 75.
안심 & 양갈비 스테이크
Grilled Tenderloin (소고기:미국산 90g) & Lamb Chop (양갈비:호주산, 90g)
with Seasonal Vegetable and Part Wine Sauce
- BEEF TENDERLOIN STEAK** 70.
안심 스테이크
Grilled Beef Tenderloin (소고기:미국산 120g) with Seasonal Vegetable
and Perigouridin Sauce
- LAMB CHOP STAEK** 70.
양갈비 스테이크
Grilled Lamb Chop (양갈비:호주산 250g) with Seasonal Vegetable
and Perigouridin Sauce
- BEEF STRIPLOIN STAEK** 55.
채끝 스테이크
Grilled Beef Striploin (소고기:미국산 130g) with Seasonal Vegetable
and Mushroom Sauce

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DESSERT

- FRESH FRUITS** 18.
신선한 계절과일
Sliced Seasonal Fruits
- EARL GREY CHOCOLATE MOUSSE** 15.
홍차 초콜릿 무스
Earl Grey Mousse, Chocolate Mousse, Cassis Center, Vanilla Sabre,
Micro Sponge, Vanilla Ice Cream
- MATCHA TIRAMISU** 15.
말차 티라미수
Mascarpone Cheese Mousse, Matcha Sponge, Matcha Ladyfinger, Coffee Syrup
- YOGURT ORANGE MOUSSE** 15.
요거트 오렌지 무스
Yogurt Mousse, Orange Comport, Crumble, Strawberry Jelly

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