

DINING



SIGNATURE

AMOUSE BOUCH

Welcome drink & gougère

FOIE GRAS MILLE-FEUILLE

푸아그라 밀피유

Steamed foie gras with apple chutney white wine jelly and caviar

MUSHROOM

야생 버섯 스프

Dry cépe, button mushroom with chicken stock(닭:국내산), truffle powder, milk foam and truffle oil

TUNA CRUDO

참치

Tuna crudo with citrus fruits, quail egg, young leaves, cucumber and ginger, lemon dressing

SEABASS

농어

Seabass(농어:국내산) with tomato salsa

SEASONAL FRUIT GRANITA

그라니타

BEEF TENDERLOIN & LOBSTER

한우 안심 & 바닷가재

Grilled korean beef tenderloin (쇠고기:국내산 110g) with seasonal vegetable, perigourdin sauce
poached lobster with lemon beurre blanc sauce

CHOCOLATE LIME MOUSSE

초콜릿 라임 무스

Chocolate lime mousse, mango curd, chocolate tuile, chocolate sponge

COFFEE OR TEA

커피 또는 차

250,000

SUNSET

AMOUSE BOUCH

Welcome drink & goug re

CAVIAR & EGG

캐비어 & 계란

Custard cream with corn puree, crab meat, prosciutto(돼지고기:이탈리아) and caviar

APPLE & PARSNIP SOUP

사과 & 파스닙 스프

Sweet parsnip cream soup with ginger, chicken stock(닭:국내산) and milk foam

BURRATA CHEESE

부라타 치즈

Burrata cheese with tomato salsa, grape, fresh basil, balsamic pearls, basil oil and tomato consomme

SIGNATURE LOBSTER

바닷가재

Blanched and roasted lobster with carrot puree, lemon beurre blanc Sauce

SEASONAL FRUIT GRANITA

그라니타

BEEF TENDERLOIN & LAMB CHOP STEAK

한우 안심 & 양갈비 스테이크

Grilled korean beef tenderloin(쇠고기:국내산 90g)& lamb chop(양고기:호주산 90g)
with seasonal vegetable and perigourdin sauce

COCONUT PASSION FRUITS MOUSSE

코코넛 패션후르츠 무스

Coconut mousse, passion fruits jelly, coconut cream, coconut meringue stick

COFFEE OR TEA

커피 또는 차

200,000

OCEAN

AMOUSE BOUCH

Welcome drink & gougère

SCALLOP & SHRIMP

관자 & 새우

Pan seared scallop(관자:중국산), shrimp(새우:베트남산) with celeriac puree, lemon beurre blanc sauce and basil foam

ASPARAGUS

아스파라거스 스프

Asparagus with chicken stock(닭:국내산), fresh milk, onion, and milk foam

CAESAR SALAD

시저샐러드

Romaine with caesar dressing, shaved parmesan cheese, crispy bacon(돼지고기:미국산) and garlic croton

ABALONE

전복, 버섯 라비올리

Roasted abalone with mushroom ravioli, mushroom consomme and truffle oil

SEASONAL FRUIT GRANITA

그라니타

BEEF STRIPLOIN STEAK

한우 채끝 스테이크

Korean beef striploin(쇠고기:국내산 110g) with seasonal vegetable and port wine sauce

RASPBERRY CHOCOLATE MOUSSE

라즈베리 초콜릿 무스

Raspberry chocolate mousse, pistachio cream, meringue sheet, micro sponge, fresh fruits

COFFEE OR TEA

커피 또는 차

150,000

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

PANORAMA

AMOUSE BOUCH

Welcome drink & goug re

SCALLOP & SHRIMP

관자 & 새우

Pan seared scallop(관자:중국산), shrimp(새우:베트남산) with celeriac puree, lemon beurre blanc sauce and basil foam

ASPARAGUS

아스파라거스 스프

Asparagus with chicken stock(닭:국내산), fresh milk, onion, and milk foam

SEASONAL FRUIT GRANITA

그라니타

BEEF TENDERLOIN STEAK

안심 스테이크

Beef tenderloin(쇠고기:미국산 120g) with seasonal vegetable and port wine sauce

RASPBERRY CHOCOLATE MOUSSE

라즈베리 초콜릿 무스

Raspberry chocolate mousse, pistachio cream, meringue sheet, micro sponge, fresh fruits

COFFEE OR TEA

커피 또는 차

100,000