

DINING



CHEF SPECIAL

BREAD

식전빵

CRAB TARTAR & CAVIAR

킹크랩 타르타르 & 캐비아

Crab, Caviar and Northern Pink Shrimp with Lemon Dressing

WILD MUSHROOM

야생 버섯 스프

Dry Cépe, Button Mushroom with Chicken Stock (닭:국내산), Truffle Oil and Puff Dough

GREEK STYLE SEAFOOD SALAD

관자 전복 & 문어

Boiled Octopus, Roasted Abalone (전복:국내산), Boiled Scallop (관자:중국산)
with Smoked Paprika Herb Lemon Oil Dressing

LOBSTER

랍스터

Lobster (랍스터:캐나다산), Pumpkin Puree, Carrot and Grapefruit

SEASONAL FRUIT GRANITA

계절과일 그라니타

KOREAN BEEF TENDERLOIN & LAMB LOIN

한우 안심 & 양갈비 스테이크

Grilled Korean Beef Tenderloin (쇠고기:국내산) & Lamb (양고기:호주산)
with Seasonal Vegetable, Perigourdine Sauce and Gremolata

PETTI DESSERTS

쁘띠 디저트

Lemon Ganache Shell Chocolate, Earl Grey Crème Brulee,
and Passion Cheese Mille-Feuille

COFFEE OR TEA

커피 또는 차

180,000

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

SUNSET

BREAD
식전빵

GREEK OCTOPUS
문어
Octopus with Herb Garlic Oil

ASPARAGUS
아스파라거스 스프
Asparagus with Chicken Stock (닭:국내산)

TRADITIONAL CAESAR SALAD
시저 샐러드
Romaine Lettuce Tossed in Caesar Dressing, Parmesan Cheese,
Bacon (돼지고기:미국산) and Garlic Croton

LOBSTER
랍스터
Lobster (랍스터:캐나다산), Pumpkin Puree, Carrot and Grapefruit

SEASONAL FRUIT GRANITA
계절과일 그라니타

Choice of Main

KOREAN BEEF STRIPLOIN STEAK
한우 채끝 등심 스테이크
Korean Beef Striploin (쇠고기:국내산) with
Seasonal Vegetable and Port Wine Sauce

or

BEEF TENDERLOIN STEAK
한우 안심 스테이크
Korean Beef Tenderloin (쇠고기:국내산) with
Seasonal Vegetable and Port Wine Sauce

+ 30,000

PASSION CHEESE SABRE
패션 치즈 사브레
Almond Sabre, Cheese Cream and Passion Curd Cream

COFFEE OR TEA
커피 또는 차

120,000

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