



## SIGNATURE

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### AMOUSE BOUCHE

Welcome drink & gougère

### FOIE GRAS MILLE-FEUILLE

푸아그라 밀푼유

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(참치:원양산) crudo with citrus fruits, quail egg, young leaves, cucumber and ginger, lemon dressing

### OCTOPUS

문어

Confit octopus with potato puree, smoked paprika powder, romesco and herb oil

### 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

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음식 알레르기가 있으신 분은 직원에게 말씀해주시기 바랍니다.  
FOOD ALLERGY NOTICE : Please alert your server if you have any allergies.

메뉴 가격은 봉사료와 세금이 포함되어 있습니다.  
The price includes service charge and VAT.



## SUNSET

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### 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

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## OCEAN

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### 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

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