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 Gray Crème Brulee, and Passion Cheese Mille-Feuille

COFFEE OR TEA 커피 또는 차

180,000

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

PAIRING

NON-ALCOHOL PARINING 논알코올 페어링

<4 Glasses of Non-Alcohol Cocktial>

- 1. Grapefruit & Mimosa 자몽&미모사 1 힌
- 2. Chef Special Pairing : Virgin Mary 버진 메리 1 gls Sunset Pairing : Grenadine Temple 그레나딘 템플 1gls
- 3. Passion 패션(고난) 1gls
- 4. Hibiscus Vin Chaud 히비스커스 뱅쇼 1gs

60,000