



PANORAMIC 65

BAR & DINING

Oakwood

Premier
INCHEON

APPETIZER

ALASKA CRAB & BURRATA CHEESE

Buttered Alaska King Crab Meat with Homemade Burrata Cheese and American Sauce

알래스카 킹크랩 버터 구이

17.

GAMBAS AL AJILLO

Gambas Al Ajillo on Asparagus with Cheese Campagne, Sun Dried Tomato and Extra Virgin Olive Oil

감바스 아힐로

17.

SOUP

FRENCH ONION SOUP

Caramelized Onion, Beef Consomme'(미국산), Apple, Garlic, Red Wine, Parmesan Cheese, Mozzarella Cheese and Sherry Wine

프렌치 양파수프

20.

SEAFOOD CHOWDER POT PIE

Oven Baked Pot Pie Soup with Onion, White Wine, Potato, Scallop, Prawn, Crab Meat and Puff Pastry

해산물 차우더 팻 파이 수프

20.

SALAD

BURRATA & PROSCIUTTO SALAD

Homemade Burrata Cheese with Rucola, Green Grape, Pickled Cherry Tomato, Prosciutto Ham(이탈리아) Snow Parmesan Cheese and Black Olive Pesto

브라타치즈 & 프로쇼토 샐러드

22.

CAESAR SALAD

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

시저 샐러드

25.

ENTREE

STRIPLOIN STEAK

Char Grilled Striploin(미국산) Steak with Recommend Seasonal Vegetable, Potato and Madeira Sauce

채끝등심 스테이크 (180g) 55.

RIB EYE STEAK

Char Grilled Rib-Eye(미국산) Steak with Recommend Seasonal Vegetable, Potato and Madeira Sauce

꽃등심 스테이크 (180g) 65.

BEEF TENDERLOIN

Char Grilled Beef Tenderloin(미국산) with Seasonal Vegetables, Potato and Perigouridine Sauce

안심 스테이크 (180g) 65.

TOMAHAWK STEAK

Char Grilled Tomahawk(미국산) with Seasonal Vegetable, Homemade Potato and Lyonnaise Sauce

토마호크 스테이크 (750g) 130.

SURF & TURF

Grilled Beef Tenderloin(미국산) with Glace De Viand and Poached Half Lobster(캐나다) with Seasonal Vegetable and Citrus Salsa

안심스테이크 (140g) & 바다가재 (375g) 120.

POACHED LOBSTER

Served with Poached Whole Lobster(캐나다) In Court Bouillon, Mashed Potato, Seasonal Vegetable and bearnaise sauce

삶은 바다가재 (750g) 145.

LOBSTER THERMIDOR

Gratin Of Lobster(캐나다) Served with Gruyere, Mozzarella Cheese

바다가재 그라탕 (750g) 145.

DESSERT

FRESH FRUITS

Sliced Seasonal Fruits

19.

WHITE CHOCOLATE MOUSSE

Served with White Chocolate, Fresh Cream, Rum and Fruit Topping Sauce

화이트 초콜렛 무스

23.

TIRAMISU CAKE & FRUITS

Traditional Italian Cake with Mascarpone Cheese, Espresso, Kahlua, Banilla, Amaretto, Cocoa Powder and seasonal fruits

티라미슈 케이크

23.