

APPETIZERS

FOIE GRAS 30.
foie gras terrine, madeira caviar,
roasted fig, fig coulis
(Foie gras: France, 60gr)

OCTOPUS 32.
roasted octopus, cannellini beans purée,
laver crunch
(Octopus: Local, Beans: Canada)

FLAN 28.
parmigiano reggiano flan, puff pastry,
leak, bacon
(Pork: US)

SCALLOP 28.
seared scallop, noisette butter,
cauliflower purée, fried cauliflower,
osetra caviar

SALADS

GARDEN 20.
roasted and raw seasonal vegetables,
leaves and roots,
egg yolk-vinegar-butter emulsion,
Italian monocultivar Moresca
extra virgin olive oil

GREEK 22.
sliced cucumber, feta cheese crumble,
olive tapenade, confit bell pepper,
roasted garlic cream, lemon citronette

CAESAR (R) 19. / (L) 29.
heart of romaine, radicchio,
bacon, crouton chips,
parmigiano reggiano tuile, caesar dressing
(Pork: Germany)

AROMATIC 20.
parsley, basil, dill, celery, raspberry
soy & pine nut dressing

APPETIZER SAMPLER

for 2

foie gras
+ greek salad
+ flan
(Pork: US, Foie gras: France)

44.

ADD TOPPING ON YOUR SALAD

GRILLED CHICKEN (3pcs) **add 4.**
(Chicken: Local)

GRILLED SALMON (3pcs) **add 7.**

SOUPS

SEAFOOD CONSOMME 24.
shrimps, mussels, halibut, green chili oil

ROASTED EGGPLANT SOUP 22.
fried eggplant, beef shank, sedum, garlic chip, lemon scent
(Beef: US, Chicken: Kor)

MUSHROOM DUMPLINGS 26.
assorted mushroom dumplings, mushroom broth, morel, black truffle

CAVEMAN

for 2

PRIMITIVE STEAK

Australian rangers valley 5⁺ wagyu skirt (600gr)
served with truffle mac & cheese

115.

THE LOG

for 2

SMOKING MEAT PLATTER

Australian beef tenderloin (200gr)
+ Australian lamb chop (220gr)
+ Spanish iberico pork neck (120gr)
+ Local half chicken (280gr)
served with purée, seasonal steamed vegetables

135.

LAND & SEA

for 2

SKEWER ESPETADA

Australian tenderloin (200gr) + lobster tail + scallop +shrimp+ herb butter
served with local black rice and vegetables garden

125.

THE GRILL

KOREA

TENDERLOIN 1+	(200gr)	88.
STRIPLOIN 1+	(300gr)	130.
	(150 gr)	65.
LEMON HALF CHICKEN	(280gr)	30.

AUSTRALIA

LAMB CHOP	(220gr)	58.
RANGERS VALLEY 5+	(250gr)	55.
WAGYU SKIRT		

U.S.A

PRIME STRIPLOIN (Dry aged)	(300gr)	88.
PRIME RIB EYE (Dry aged)	(250gr)	78.

SPAIN

IBERICO PORK NECK	(250gr)	42.
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FISH

SEABASS	(180gr)	50.
NORWEGIAN SALMON	(180gr)	45.

SURF & TURF TO YOUR STEAK

grilled half lobster (250gr)
28.

two king prawns (200gr)
19.

SIDES / 9.

mashed potato

koshihikari rice flavored
with saffron and lemon (rice: local)

french fries

truffle mac & cheese

cauliflower gratin

sautéed mushrooms & shallot confit

sautéed spinach in extra virgin olive
oli-chili-garlic infusion

sautéed asparagus

SAUCES / 4.5

bearnaise

fig sauce

horseradish

chimichurri

mushroom-thyme (Beef: Australia)

chipotle BBQ

sous chef . **HYUN GYU LEE**
restaurant manager . **COOPER LEE**
sommelier . **NATHAN KIM**

ALL PRICES ARE IN 1,000 KOREAN WON INCLUSIVE OF 10% GOVERNMENT TAX. (NO SERVICE CHARGE APPLIES.)
CONSUMPTION OF RAW OR UNDERCOOKED MEAT, SEAFOOD OR SHELLFISH CAN CAUSE SERIOUS HEALTH ISSUE.