

COURSE MENU

Royal Course

3

Welcome Drink & Dish

White wine, Trebbiano D'abruzzo
화이트 와인, 트레비아노 다브루쥬

Seafood Appetizer with Belugar Caviar

가 가 에

Chef recommended Soup with Freshly Baked Bread

Seafood Meuniere with Capers

Padano Caesar Salad

Red Wine, Fantini Sangiovese

Abalone, Chateaubriand Steak with Truffle, Foie gras

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Truffle Cream Pasta with Spanish Jamon

스페인산

Fruits Flambe

Sautern, Sauvignon Blanc
소테른 와인, 소비뇽 블랑

Royal Dessert Plate

Blue Mountain Coffee or Tea

₩ 200,

* 가가 가
(V.A.T. & Service charges included.)

COURSE MENU

Course A

3

A

Welcome Drink & Dish

White wine, Trebbiano D'abruzzo
화이트 와인, 트레비아노 다브루쥬

Classic French Escargot

French Onion Soup with Freshly Baked Bread

Baked Seafood Gratin

Traditional French Salad

Red Wine, Fantini Sangiovese

Lobster, Veal Steak with Truffle, Foie gras
가 가

Sautern, Sauvignon Blanc
소테른 와인, 소비뇽 블랑

Dessert Plate

Blue Mountain Coffee or Tea

₩ 160,

* 가가

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(V.A.T. & Service charges included.)

DINNER MENU

Dinner Course

Welcome Dish

White or Red wine
화이트 또는 레드 와인

Smoked Salmon and Shrimp with Caviar
가 에

Daily Soup with Freshly Baked Bread

Seasonal Green Salad

Choose 1 option Tenderloin Steak
Sirloin Steak
Lobster Spaghetti

Veal Steak		+3.0	
Abalone Steak		+3.0	
Grilled Lobster	가	+3.0	
Goose Liver Steak			+2.0
Pepper Steak		+1.5	
Garlic Steak		+1.5	

Signature Sherbet

Dessert Plate

House Blend Coffee or Tea

₩ 85,

* 가가 가
(V.A.T. & Service charges included.)