

COURSE MENU

Royal Course
3

Welcome Drink & Dish

Seafood Appetizer with Belugar Caviar
가 가 에
Italy Abruzzo, Fantini
이태리 아부르쥬, 판티니

Chef recommended Soup with Freshly Baked Bread

Seafood Meuniere with Capers

Padano Caesar Salad
France Medoc, Chateau Rollan de By
프랑스 메독, 샤또 롤랑 드 비

Abalone, Chateaubriand Steak with Truffle, Foie gras
가 ,

Truffle Cream Pasta with Spanish Jamon

Fruits Flambe
France Sautern, Sauvignon Blanc
프랑스 소테른, 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

Italy Abruzzo, Fantini
이태리 아브루쑈, 판티니

Classic French Escargot

French Onion Soup with Freshly Baked Bread

Baked Seafood Gratin

Traditional French Salad

France Bourgogne, Les Dames de Vergy
프랑스 브르고뉴, 레담 드 베리지

Lobster, Veal Steak with Truffle, Foie gras
가 가

Dessert Plate

France Sautern, Sauvignon Blanc
프랑스 소테른, 소비뇽 블랑

Blue Mountain Coffee or Tea

₩ 160,

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

DINNER MENU

Dinner Course

디너 코스

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
세 메뉴 중 선택 1

Tenderloin Steak
Sirloin Steak
Lobster Spaghetti

가	가	.
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 Dessert

Dessert Plate

House Blend Coffee or Tea

₩ 85,

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