DINNER COURSE





Minimum Order: 2 Courses (1人1份,限2人以上)

DINNER COURSE



Minimum Order: 2 Courses (1人1份,限2人以上)

57

STARTER

ROYAL CUISINE (Chosun Dynasty) Sinseollo 신선로 宮廷神仙盧 Gujeolpan 구절판 宮廷九節板

FISH

*

KOREAN BARBECUE

(All items will be served *包括以下類別)

Boneless Rib 꽃살 富油花牛肋排 Fresh Pork Belly 생 삼겹살 五花肉 Marinated Beef Short Ribs 양념갈비 醃小牛排 LobsterTail, Shrimp, Tuna & Scallop 랍스터 테일, 새우, 참치, 관자

龍蝦尾, 蝦, 金槍魚, 貝柱

AFTER BARBECUE

DESSERT



ROYAL CUISINE (Chosun Dynasty)

Sinseollo 신선로 宮廷神仙盧 Gujeolpan 구절판 宮廷九節板

KOREAN BARBECUE (All items will be served *包括以下類別)

Boneless Beef Rib 꽃살 富油花牛肋排 Chicken 닭구이 烤雞肉 Pork Spicy Bulgogi 돼지 고추장 불고기 烤豬肉

AFTER BARBECUE

DESSERT



*per person

Minimum Order: 2 Courses (1人1份,限2人以上)

STARTER

ROYAL CUISINE (Chosun Dynasty) Sinseollo 신선로 宮廷神仙盧

KOREAN BARBECUE (All items will be served *包括以下類別)

Fresh Pork Belly 생 삼겹살 五花肉

Marinated Beef Short Ribs 양념갈비 醃小牛排

AFTER BARBECUE

DESSERT

* Before placing your order, please inform us if anyone in your party has a food allergy. * 如果您對某些食物過敏, 請點菜之前告訴我們 * A minimum gratuity of 20% is recommended for parties consisting of 5 or more guests. * 五個人以上, 我們建議 20% 以上的小費

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Sinseollo 신선로 宮廷神仙盧

NO. 1 Sinseollo 59.95

신선로 宮廷神仙盧

A hot pot of seafood, meat, and vegetables cooked at the tables in a brass sinseollo pot over hot charcoal burning in the central cylinder, A dish representatives of the Royal cuisine.

NO. 2Gujeolpan48.95



구절판 宮廷九節板

Platter of nine delicacies consists of colorful vegetables, meat and wheat crepes. The vegetables and meat are wrapped in the thin wheat crepes stacked in the central compartment and dipped in a mustard-soy sauce.

NO. 3 Braised Beef Short Ribs (Galbijjim) 49.95



ジリ習 炖牛排骨煲 Braised prime short ribs, carrot, radish, dates, chestnut, pine nut and mushroom.

NO. 4 Beef Tartare Korean Style (Yukhoe)

49.95 육회 生拌牛肉

Julienned raw beef seasoned with salt, garilc and sesame oil served with Korean pear and pine nuts.

그리원. miss KOREA

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Monday~Friday 11am~3:00pm 星期六至星期天 上午11點至下午3:00點 Minimum 2 Servings 限2人以上





Premiu	_		<u> </u>)JU –		
	m SOJU					
i.	HWAYO23 ~ 화요23 : 23% ab Made from ko premium soju.		서울의 밤 : 23	GHT SOJU % abv. avor of golde		YANGCHON CHUNGJU 55 양촌 우렁이쌀 청주 : 14% abv. Savory with mushroom and cheese rinds
	일품진로1924 : 2	1924 37 4% abv. soju since 1924,	RED MONI 붉은 원숭이 : 1 Red Yeast N fruityand co	Makeolli,	37	
Traditio	onal SOJU					
CHAM 참이슬		CHUM-CHURUM 처음처럼	JINRO IS 진로이즈백	ВАСК	16	
Cocktai LYCHI 리치		E YOGURT 요거트	PEACH BLU 복숭아 블루버	EBERRY ^리	22	
Other K	orean Drin	k				
「渡」	와카타케 오니코로 beautifully ro Deep taste o	Onikoroshi Daiginj 시 다이긴죠 300ml 4! ound and alluring sake and slight sweetness y aromas and superb	0 9 720ml 99 1,8L 19 e with a silky texture stemming from	9	ight, smooth vith a hint of	2토코야마 300ml 39 720ml 69 1,8L 129 and rich type. Quiet grainlike aroma fruity nose.refreshing lightness with ry sake with sharp and full-bodied taste.
a la	Hakutsuru Premium Sake 하쿠주루 준마(Junmai Dai Ginjo S 이 다이 긴조 쇼우네 n Sake with fruity aroi	bho-Une 720ml 7	2 📕 H	lakutsuru D	raft Sake 하쿠주루 드레프트 사케 300ml 18 g Sake that is easy to drink.
		aya Chobei	300ml 3	3 🚺 t	하쿠시카 구로마츄	uromatsu Chokara 300ml 18 · 쵸카라 refreshing taste, sharp finish,
	Rich, fruity c	iroma ana ciear aelic				
	Rich, fruity of Hana-Koha The unique of and plum ex	iku 하나 코하쿠 original sake with Jap tract added. Sweet r as dessert wine or ap	anese plum juice efreshing taste.	H	- Authentically	Jori 키자쿠라 니고리 300ml 18 brewed "milky" sake of rich, sweet and hich tastes crisp and smooth.
	Rich, fruity of Hana-Koha The unique of and plum ex	aku 하나 코하쿠 original sake with Jap tract added. Sweet r	oanese plum juice efreshing taste. beritif.	H	- Authentically	brewed "milky" sake of rich, sweet and

WINE

12

By the Glass

Cabernet Sauvignon, Chile Pinot Noir, U.S.A Malbec, Argentina Chardonnay, U.S.A Pinot Grigio, Italy Sauvignon Blanc, New Zealand **Riesling**, Germany Prosecco, Italy

CHAMPAGNE

1.	Dom Perignon Brut 2003	280
2.	Moet & Chandon Imperial Brut NV	110
3.	Veuve Cliequet Yellow Label Brut NV	115
4.	Pol Roger Reserve Brut NV 750ml	85

WHITE WINE

1.	Hecht & Bannier Piquepoul Blanc/ Roussanne , Languedoc, France	55
2.	Pascal Jolivet Sancerre Sauvignon Blanc, Loire Valley, France	78
3.	Santi Pinot Grigio, Veneto, Italy	58
4.	Olivier Leflaive Freres Rully 1er Cru Les Cloux Chardonnay, Burgundy, France	58
5.	Chappellet Chardonnay, Napa U.S.A	95

RED WINE

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1.	El Esteco DON DAVID Reserve Malbec, Calchaqui Valley, Argentina	65
2.	Heitz Cellar Cabernet Sauvignon, Napa U.S.A	95
3.	Robert Craig Cabernet Sauvignon, Napa U.S.A	155
4.	Heitz Cellar Martha's Vineyard Cabernet Sauvignon, Napa U.S.A	375
5.	Chateau La Mission Haut-Brion 2006 Pessac-Leognan, France	MP
6.	Chateau Margaux 2006 Margaux, France	MP
7.	Fattoria dei Barbi Rosso di Montalcino, Toscana, Italy	78
8.	Fattoria dei Barbi Brunello di Montalcino, Toscana, Italy	135
9.	Bethel Heights Pinot Noir, Willamette Valley, Oregon, U.S.A	98
10.	Merry Edwards Pinot Noir, Sonoma Valley, U.S.A	115



HARD LIQUOR

	Single	Double	Mix	Bottle (750ml)
Hwayo (Winner of Korea Wine & Spirits 2019) 41 %	8	13	15	116
Johnnie Walker black / Glenlivet Scotch	8	13	15	99
Jameson Irish	8	13	15	99
Maker's Mark / Jim Beam BourBon	8	13	15	
Jack Daniel's Tennessee	8	13	15	99
Grey Goose / Ketel One	8	13	15	99
Patron Silver / Jose Cuervo	8	13	15	99
Bombay Sapphire / Tanqueray			12	99
Johnnie Walker Blue				450
Johnnie Walker black / Glenlivet Scotch Jameson Irish Maker's Mark / Jim Beam BourBon Jack Daniel's Tennessee Grey Goose / Ketel One Patron Silver / Jose Cuervo Bombay Sapphire / Tanqueray	8 8 8 8	13 13 13 13 13	15 15 15 15 15 15	99 99 99 99 99 99 99



