

# LUNCH COURSE

태산 泰山

210,000

Taishan

능이 상탕 보양찜	能茸上湯排翅 Deluxe Steamed Dish with Neungi Mushroom in High Temperature
해삼 송이 전복	海蔘松茸鮑魚 Sea Cucumber, Pine Mushroom, and Abalone
타이완 사차 활 로브스터	台灣沙茶生猛龍蝦 Taiwanese Shacha Raw Lobster
송화고 한우 패주	松花菇韓牛貝柱 Korean Beef with Songhwago Mushrooms and Scallops
진지	飯或麵 Rice and Noodles
계절 과일 디저트	季節鮮果 Seasonal Fruit for Dessert

화산 華山

180,000

Huashan

천산 양장피	天山兩張皮 Cheonsan's Mixed Seafood and Vegetables with Mustard Sauce
해삼 전복 팔보 라조	海蔘鮑魚八寶辣椒 Stir-fried Sea Cucumber and Abalone with Vegetables in Hot Sauce
모자 어향 대하	母子魚香大蝦 Fish Flavored Jumbo Shrimps



한우 탕수육	韓牛糖醋肉 Sweet and Sour Korean Beef
진지	飯或麵 Rice and Noodles
계절 과일 시미로	季節鮮果西米露 Seasonal Fresh Fruits Sago Soup
송산 嵩山	150,000
Songshan	
통전복 초오슬	鮑魚炒五絲 Whole Abalone, Stir-fried Seafood and Beef
일품 오롱 해삼	一品烏龍海蔘 Special Stuffed Soft Sea Cucumber with Shrimp
부귀 로브스터 테일	富貴汁龍蝦尾 Lobster Tail in Mayonnaise Sauce
송이 우육	松茸牛肉 Stir-fried Beef and Pine Mushrooms
진지	飯或麵 Rice and Noodles
계절 과일 시미로	季節鮮果西米露 Seasonal Fresh Fruits Sago Soup
옥산 玉山	120,000
Yushan	
대게살 송이 보양 스프	松茸蟹肉魚翅湯 Deluxe Snow Crab Meat and Pine Mushroom Soup
전복 수십금	鮑魚素什錦 Stir-Fried Mushroom and Vegetable with Abalone
향라 로브스터 테일	香辣炒龍蝦尾 Lobster Tail in Spicy Sauce
흑후추 소고기	黑椒牛肉 Beef with Black Pepper



진지	飯或麵 Rice and Noodles	
계절 과일 시미로	季節鮮果西米露 Seasonal Fresh Fruits Sago Soup	
루산 廬山		100,000
Lushan		
은이 대게살 보양스프	銀耳蟹肉魚翅湯 Deluxe Snow Mushroom and Snow Crab Meat Soup	
양장피 잡채	炒肉兩張皮 Mixed Seafood and Vegetable Japchae with Mustard Sauce	
모듬버섯 간풍 전복	炸鮮菌乾烹鮑魚 Deep-fried Assorted Mushroom and Abalone in Garlic Sauce	
선과 한돈 안심 탕수육	鮮果韓豚糖醋肉 Deep Fried Korean Pork Tenderloin in Sweet and Sour Fruit Sauce	
진지	飯或麵 Rice and Noodles	
계절 과일 시미로	季節鮮果西米露 Seasonal Fresh Fruits Sago Soup	



# DINNER COURSE

범천 梵天

400,000

Beomcheon

진황 특품 에피타이저	珍品繽紛 Special Premium Appetizer
능이 통전복 보양찜	能茸鮑魚排翅 Deluxe Steamed Dish with Neungi Mushrooms and Whole Abalone
건해삼 송이버섯 한우 패주 볶음	海蔘松茸韓牛貝柱 Stir-fried Korean Beef with Pine Mushrooms, Scallops, and Dried Sea Cucumber
타이완 사차 어자 소스 활바닷가재	台灣沙茶飛魚子生猛龍蝦 Taiwanese Shacha Raw Lobster in Flying Fish Roe Sauce
진황 건노루궁뎅이 만단향	秦皇鹿尾菇滿檀香 Buddha's Temptation Soup
진지	飯或麵 Rice and Noodles
특선 제철 과일	精品鮮果話點 Seasonal Specialty Fruits

월천 月天

270,000

Walcheon

진품 에피타이저	珍品繽紛 Special Appetizer
송화고 보양찜	松花菇排翅 Deluxe Steamed Dish with Songhwago Mushrooms



트러플 로브스터	松露炒龍蝦尾 Lobster in Truffle
X.O발효콩 해삼 송이 우육	XO豆豉海蔘松茸牛肉 Sea Cucumber, Pine Mushrooms, Beef and Fermented Soybean XO Sauce
진지	飯或麵 Rice and Noodles
계절 과일 디저트	季節鮮果 Seasonal Fruit for Dessert

수천 水天200,000

Sucheon

송이버섯 대게살 두부	松茸蟹肉豆腐 Crab Meat Tofu with Pine Mushrooms
해삼 전복 팔보 라조	海蔘鮑魚八寶辣椒 Stir-fried Sea Cucumber and Abalone with Vegetables in Hot Sauce
트러플 송화 녹순 패주	松露松花露筍貝柱 Songhwa Mushroom, Asparagus, and Scallops in Truffle Sauce
한우 탕수육	韓牛糖醋肉 Sweet and Sour Korean Beef
진지	飯或麵 Rice and Noodles
계절 과일 디저트	季節鮮果 Seasonal Fruit for Dessert

화천 火天170,000

Hwacheon

통전복 보양 초오슬	魚翅鮑魚炒五絲 Deluxe Whole Abalone, Stir-fried Seafood and Beef
일품 오롱 해삼	一品烏龍海蔘 Special Stuffed Soft Sea Cucumber with Shrimp



마라 어항가지 대구 튀김	麻辣魚香茄子大口 Deep-fried Codfish with Fish Flavored Egg Plant in Mala Sauce
송화고 소고기와 꽃빵	松花菇牛肉花捲 Songhwago Mushrooms, Beef, and Chinese Flower Buns
진지	飯或麵 Rice and Noodles
계절 과일 시미로	季節鮮果西米露 Seasonal Fresh Fruits Sago Soup

지천 地天 Jicheon	150,000
------------------	---------

대게살 능이버섯 보양스프	能茸菇蟹肉魚翅湯 Deluxe Neungi Mushrooms and Crab Meat Soup
양장피 전복잡채	鮑魚炒肉兩張皮 Mixed Seafood, Vegetable and Abalone Japchae with Mustard Sauce
X.O발효콩 마늘 대구튀김	麻辣魚香茄子大口 Deep-fried Codfish in Garlic and Fermented Soybean XO Sauce
흑초 탕수 우육	黑醋糖醋牛肉 Sweet and Sour Beef in Black Vinegar Sauce
진지	飯或麵 Rice and Noodles
계절 과일 시미로	季節鮮果西米露 Seasonal Fresh Fruits Sago Soup



# VEGAN COURSE

## 채식 素食

120,000

Vegetarian

제철채소 모듬버섯  
두부 샐러드

時蔬鮮菇沙拉豆腐  
Assorted Mushroom Tofu Salad  
with Seasonal Vegetables

산약송이 백옥탕

山藥松茸白玉湯  
Pine Mushroom Soup

비건 굴소스를 곁들인  
채소 버섯 볶음

清炒雙菌全素蠔汁  
Stir-fried Vegetables  
and Mushrooms in Vegan Oyster Sauce

가지 청채 녹두당면 찜

清蒸茄子菜心和粉絲  
Steamed Egg Plant and Vegetables  
with Mung Bean Glass Noodles

탕수 모듬버섯 튀김

糖醋三種鮮菇  
Deep-fried Assorted Mushroom in Sweet  
and Sour Sauce

진지

飯或麵  
Rice and Noodles

계절 과일 디저트

季節鮮果  
Seasonal Fruit for Dessert

\* 모든 비건요리는 건표고버섯육수를 사용, 굴소스는 비건 용 굴소스를 사용합니다.  
\* Dried shiitake mushroom broth and vegan oyster sauce are used for vegan dishes.



五香醬牛肉  
Five Spice Sliced Beef



오품냉채

五品冷菜  
Five-ingredient Salad

양장피

兩張皮  
Mixed Seafood and Vegetables  
with Mustard Sauce

해파리 냉채

海蜇頭拌菜  
Chilled Jellyfish Salad

스프류 湯類  
Soups

대게살 보양 스프

蟹肉魚翅湯  
Deluxe Snow Crab Meat Soup

사천식 산라탕

川風酸辣湯  
Sichuan-style Hot and Sour Soup

송이버섯 맑은 스프

松茸清汤  
Pine Mushroom Clear Soup

해산물류 海鮮類  
Seafood

전가복

全家福  
Sauteed Assorted Seafood and Vegetables

해삼전복

海蔘鮑魚  
Sea Cucumber and Abalone

오롱해삼

烏龍海蔘  
Stuffed Soft Sea Cucumber with Shrimp

바닷가재 양상추 쌈

龍蝦莴苣团  
Lobster with Lettuce Wraps

X.O.발효콩대구튀김

X.O醬发酵豆炸鱈鱼  
Fried Codfish with XO Sauce  
and Fermented Soybeans

간쇼새우

辣味蝦仁  
Fried Shrimp with Chili Sauce

가금류 家禽類



Poultry

깐풍기	乾烹鷄 Deep-fried Chicken in Hot Garlic Sauce
라조기	辣椒鷄 Sauteed Chicken in Hot Sauce
닭고기 샐러리 고추 볶음	宮保鷄丁 Sauteed Chicken, Celery, and Chili Pepper
유린기	油淋鷄 Fried Chicken with Sweet and Sour Soy Sauce
레몬 닭고기	檸檬鸡 Deep Fried Chicken with Lemon Sauce

소고기류 牛肉類  
Beef

소고기 고추잡채	青椒牛肉絲 Stir-fried Korean Chili Pepper Beef Japchae
한우 탕수육	糖醋韓牛柳肉 Sweet and Sour Korean Beef
흑후추 안심 볶음	蒜奶黑椒牛里脊粒 Deep Fried Korean Beef Tenderloin with Black Pepper
소고기 송이 볶음	紅燒松茸牛肉 Stir-fried Beef and Pine Mushrooms

돼지고기류 豚肉類  
Pork

사천식 동파육	川味東坡肉 Sichuan-style Fried Pork Belly in Spicy Soy Sauce
안심 탕수육	糖醋肉 Sweet and Sour Pork Tenderloin
라조육	辣子肉 Spicy Pork

야채류 蔬菜類



Vegetable

굴소스를 곁들인 청경채

蠔油青菜  
Bokchoy in Oyster Sauce

튀긴마늘을 곁들인  
비타민 야채 볶음

蒜炒維他命菜  
Stir-fried Tatsoi with Deep-fried Garlic

탕수소스를 곁들인  
모듬버섯 튀김

糖醋季節鮮菇  
Deep-fried Assorted Mushrooms

송이버섯 볶음

松茸炒菜  
Stir-fried Matsutake Mushrooms

식사료 飯, 麵  
Noodles and Rice

삼선 자장면

三鮮炸醬麵  
Seafood and Beef Noodles  
with Black Soybean Sauce

삼선 짬뽕

三鮮炒馬麵  
Spicy Seafood Noodle Soup

기스면

鷄絲湯麵  
Noodles in Chicken Broth

볶음밥

炒飯  
Fried Rice

디저트 點心  
Desserts

제철 과일 시미로와  
빠스 은행

季節鮮果西米露与銀杏  
Seasonal Fruit Sago Soup  
and Deep Fried Sugar Glazed Ginkgo Nut