

THE EXCHANGE

ESPRESSO BAR

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| Jamaica Blue Mountain Estate Reserve 100% 자미이카 블루마운틴 100% | 19,000 |
| Trinidad No.5 트리니다드 No.5커피 (레귤러 커피) | 15,000 |
| Espresso 에스프레소 | 15,000 |
| illy Decaffeinated Coffee 일리 디카페인 커피 | 16,000 |
| Café Moca 카페모카 | 16,000 |
| Café Latte 카페라떼 | 16,000 |
| Cappuccino 카푸치노 | 16,000 |
| Iced Coffee 아이스 커피 | 16,000 |
| Iced Latte 아이스 라떼 | 17,000 |

TEA ATTRACTION



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| Peppermint 천연 멘톨의 시원한 맛과 청량감이 우러나는 향미 | 16,000 |
| Camomile 달콤한 사과 향기와 은은한 꽃향기의 절묘한 조화 | |
| Earl Grey 섬세한 다즐링 홍차에 베르가못 향을 가미한 특별한 향미 | |
| English Breakfast 스리랑카 우바 지역의 순수한 실론 홍차의 풍부한 맛과 향 | |
| Darjeeling 인도 다즐링 정파와 다원의 최고급 홍차의 세련된 향미 | |
| Lemon Sky 풍부한 비타민의 레몬, 사과의 새콤달콤한 맛의 조화 | |

FRESHLY SQUEEZED JUICES

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| Orange | 18,000 |
| Kiwi | |
| Tomato | |
| Grapefruit | |

MILK SHAKES

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| Mango & Passionfruit | 21,000 |
| Frozen mango, passionfruit syrup, vanilla ice cream, milk, sugar syrup | |
| Banana & Raspberry | |
| Banana, frozen raspberry, strawberry syrup, vanilla ice cream, milk, sugar syrup | |
| Banana & Lemon | |
| Fresh banana, fresh lemon juice, vanilla ice cream, milk, honey | |
| Mango & Orange | |
| Frozen mango, fresh orange, vanilla ice cream, milk, sugar syrup | |

KOREAN TRADITIONAL TEAS

| | |
|--------|--------|
| Daechu | 18,000 |
| Omijah | 18,000 |
| Ginger | 18,000 |

* 전통차는 아이스 음료로도 가능합니다.

BEER SELECTION

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|-------------------------|--------|
| Suntory | 25,000 |
| Leffe Blond | 25,000 |
| Leffe Brune | 25,000 |
| Guinness | 19,000 |
| Paulaner Hefe Weissbier | 19,000 |
| Peroni | 18,000 |
| Pilsner Urquell | 17,000 |
| Asahi | 17,000 |
| Stella Draft | 17,000 |
| Heineken Draft | 18,000 |
| Hoegaarden Draft | 19,000 |
| Corona | 16,000 |
| Heineken | 16,000 |
| Hoegaarden | 17,000 |
| Stella | 17,000 |
| Cass,OB,Hite,Max Prime | 14,000 |
| Kloud | 15,000 |

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|---|--------|
| 4 choices of international beer and snack / 수입맥주 4병과 안주 | 95,000 |
| 4 choices of local beer and snack / 국산맥주 4병과 안주 | 75,000 |

COCKTAILS WITH PURPOSE

Well-being and Sustainability are key ingredients of
JW Marriott® food and beverage experiences.
JW mixologists are finding creative ways to meet your need for
healthier cocktails, while still stirring the desire for a tasty experience.

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|--|--------|
| Truffle Negroni Truffle infused beefeater gin, sweet vermouth, campari | 29,000 |
| Hanu Old Fashioned Korean beef "hanu" oil infused bourbon whisky, Korean honey, salt | 27,000 |
| Amber Shard Olmecca altos, homemade wasabi honey, lime juice, poire william liqueur | 27,000 |
| Short Affair Beefeater gin, sweet vermouth, rose vermouth, limoncello, homemade chocolate bitter | 27,000 |
| Nutty Smash Fragellico, lime squeeze, sugar syrup, mint, sparkling wine, hazelnuts | 25,000 |
| Double A Daiquiri Bacardi gold, fresh avocado, lime juice, orgeat syrup | 25,000 |
| 5 Spice Mojito Zacapa 23y, lime squeeze, homemade 5 spice honey water, mint, homemade aromatic bitter | 25,000 |
| Rocking Horse Absolut vodka, sake, homemade lychee puree, passion fruit puree, coconut syrup | 23,000 |
| Continental Bourbon whisky, homemade cherry liqueur, spiced apricot brandy, homemade orange bitter | 23,000 |

DAYTIME NON-ALCOHOLIC SIGNATURES

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|---|--------|
| Jasmine Rapture Jasmine tea perfectly mixed with cranberry juice, passionfruit and freshly squeezed lemon juice | 22,000 |
| Pink Palamino Freshly squeezed pink grapefruit juice shaken with lemon juice and cinnamon syrup topped with ginger ale | 21,000 |

상기 칵테일에 사용되는 레몬, 오렌지는 프레스 주스를 사용하고 있습니다.
Above cocktails use only freshly squeezed lemon and orange juice.

No tipping please. Price includes 10% service charge and 10% VAT.
팁은 정중히 사양합니다. 상기 가격은 10% 봉사료와 10% 세금이 포함된 가격입니다.

WINE OF THE MONTH

CHAMPAGNE

| | Glass | Bottle |
|--------------------------------|--------|---------|
| Laurent Perrier Brut LP France | 32,000 | 155,000 |

SPARKLING

| | | |
|---|--------|--------|
| Domaine Ste. Michelle Brut Columbia Valley Washington | 15,000 | 65,000 |
| Domaine Ste. Michelle Rose Columbia Valley Washington | 15,000 | 65,000 |

WHITE

| | | |
|--|--------|---------|
| Alex Gambal C/D Borugogne France 2014 | 30,000 | 150,000 |
| Bodegas Langa Pi-3.1415 White Garnacha Aragón Spain 2012 | 20,000 | 100,000 |
| Viu Manent Gran Reserva C/D Colchagua Valley Chile 2015 | 19,000 | 95,000 |

RED

| | | |
|--|--------|---------|
| Viu Manent Vibo Malbec Uco Valley Mendoza Argentina 2010 | | 250,000 |
| Chateau Beauchene Grande Reserve Chateauneuf du Pape South Rhone France 2013 | | 180,000 |
| Viu Manent Single Vineyard C/S Colchagua Valley Chile 2013 | | 155,000 |
| Alex Gambal Borugogne Pinot Noir Cuvee les Deux Papis France 2014 | 31,000 | 155,000 |
| Thorn Clarke Shotfire Shiraz Barossa Valley Australia 2013 | 27,000 | 135,000 |
| Bodegas Langa Pi-3.1415 Concejón Aragón Spain 2013 | 26,000 | 125,000 |
| Viu Manent Gran Reserva C/S Colchagua Valley Chile 2014 | 23,000 | 115,000 |
| Viu Manent Gran Reserva Malbec Colchagua Valley Chile 2014 | 23,000 | 115,000 |

ALL DAY A LA CARTE

HEALTHY SALADS & GREENS

| | |
|--|--------|
| Caesar Salad | 28,000 |
| romaine lettuce, croutons, Parmesan cheese & traditional Caesar dressing | |
| 시저 샐러드 | |
| * Add grilled shrimps | 8,000 |
| * Add grilled Korean chicken breast (닭고기: 국내산) | 5,000 |
| Chef's Salad | 26,000 |
| mixed leaves with asparagus, cucumber, tomatoes, ham | |
| Emmental cheese, boiled egg & balsamic dressing | |
| 주방장 추천 샐러드(햄-돼지고기: 이탈리아산) | |
| Garden Salad | 18,000 |
| baby leaves, cherry tomatoes, onions, cucumber, olive oil & lemon dressing | |
| 가든 샐러드 | |

SOUP

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|---|--------|
| Soup of the Day (stock: Korean chicken) | |
| 오늘의 스프 (육수: 국내산 닭고기) | 15,000 |

SANDWICH, BURGER & COMFORT FOOD

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|---|--------|
| Classic Club Sandwich | 31,000 |
| turkey, bacon, lettuce, tomatoes and French fries | |
| 클럽 샌드위치 (베이컨-돼지고기: 미국산) | |
| French Baguette Steak Sandwich | 35,000 |
| grilled fillet steak, caramelized onions, mushrooms, tomatoes | |
| dill pickles, lettuce and French fries (beef 120g: Australian) | |
| 바게트 스테이크 샌드위치 (쇠고기 120g: 호주산) | |
| Marriott Burger | 32,000 |
| 200g US beef patty, melted Cheddar cheese, bacon and French fries | |
| 메리어트 버거 (쇠고기 200g: 미국산, 베이컨-돼지고기: 미국산) | |
| Chicken Quesadilla | 22,000 |
| tomato salsa, jalapeno peppers and sour cream (chicken: Korean) | |
| 치킨 퀘사디아 (닭고기: 국내산) | |
| Crispy Potato Wedges | 18,000 |
| 3 handcrafted dips | |
| 웨이지 감자 | |

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If you have any concerns regarding food allergies, please alert your server prior to ordering.
특정 음식에 대해 알레르기가 있으시면 주문 전 반드시 문의 바랍니다.

Consuming raw or under-cooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

날 음식과 덜 조리된 육류, 가금류, 해산물, 조개류와 계란의 섭취는 수인성 질환의 위험이 있을 수 있습니다.

SHARING PLATES

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|---|--------|
| Grilled Chicken Satay spicy peanut sauce (chicken: Korean) 치킨 사테 (닭고기: 국내산) | 32,000 |
| Handcrafted Vegetable Spring Rolls (4 pieces) sweet chili sauce 스프링 롤 (4개) | 24,000 |
| Spicy Buffalo Chicken Wings (12 pieces) blue cheese dip and vegetable sticks (chicken: Korean) 매콤한 버팔로 치킨 윙 (닭고기: 국내산) | 30,000 |
| Sharing Platter of Cheese And Seasonal Fruits seasonal sliced fruits, rye bread, toasted walnuts, nuts and dried figs 모듬 치즈와 과일 플래터 | 42,000 |
| Chef's Antipasti air dried Italian ham, Spanish Iberico salami, and Chorizo marinated olives, tomatoes, pickled vegetables, toasted baguette 주방장 추천 전채요리 (살라미-돼지고기: 미국산, 초리소-돼지고기: 스페인산) | 42,000 |

SWEET INDULGENCE

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|---|--------|
| Tiramisu 티라미수 | 18,000 |
| New York Cheese Cake 뉴욕 치즈 케익 | 18,000 |
| Vanilla Crème Brûlée 바닐라 크렘 부릴레 | 18,000 |
| Warm Apple Crumble Pie 따뜻한 사과 크럼블 파이 | 22,000 |
| Warm Chocolate Fondant Pudding, Vanilla Ice Cream 초코 풍당 푸딩과 바닐라 아이스크림 | 24,000 |
| Seasonal Fruits 계절 과일 | 24,000 |
| International Cheese Selection rye bread, grapes, walnuts and dried figs 치즈 셀렉션 | 26,000 |

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