

THE EXCHANGE

## ESPRESSO BAR

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



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

Orange	18,000
Kiwi	
Tomato	
Grapefruit	

## MILK SHAKES

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

Suntory	25,000
Leffe Blond	25,000
Leffe Brune	25,000
Guinness	19,000
Paulaner Hefe Weissbier	19,000
Peroni	18,000
Pilsner Urquel	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

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.

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

## DAYTIME NON-ALCOHOLIC SIGNATURES

<b>Jasmine Rapture</b> Jasmine tea perfectly mixed with cranberry juice, passionfruit and freshly squeezed lemon juice	22,000
<b>Pink Palamino</b> 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
G.H. Mumm & C. Brut France	38,000	195,000

## SPARKLING

Jaume Serra Brut Nature Vintage Reserve Cava 2011	18,000	85,000
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## WHITE

Laurent Perrier L-P Champagne Brut France 375ml		85,000
Louis Max Pouilly Fuisse burgundy France 2011	29,000	145,000
Louis Max Chablis 'St. Jean' Burgundy France 2014	26,000	135,000
Jackson Estates "Stich" Sauvignon Blanc Marlborough New Zealand 2015	21,000	100,000
Montgras Quatro White Leyda Valley Chile 2015	19,000	95,000

## RED

Montgras Ninquen Clochagua Valley Chile 2012		230,000
Pertinace Barolo DOCG Piemonte Italy 2011	30,000	150,000
Montgras Intriga Cabernet Sauvignon Puente Alto-Maipo Valley Chile 2012	29,000	145,000
Di Majo Norante Ramitello Biferno DOC Italy 2011	28,000	140,000
High Flyer Centerline Napa Valley California 2011	27,000	135,000
Chateau Villa Bel Air Red Grave France 2007	25,000	130,000
ODFJELL Orzada Cabernet Sauvignon Maipo Valley Chile 2013	22,000	110,000
ODFJELL Orzada Maipo Valley Chile 2012	21,000	105,000
Louis Max Bourgogne Hautes-Cotes de Nuits Burgundy France 2013	20,000	100,000
Michel Lynch Reserve Medoc France 2013	19,000	95,000
D'Arenberg "Foot Bolt" McLaren Vale Australia 2012	18,000	90,000
Faustino I Gran Reserva Rioja Spain 2004	18,000	90,000

# 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

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

## SANDWICH, BURGER & COMFORT FOOD

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

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

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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