



THE  CHANGE

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.

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 Frangellico, 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

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.

THE EXCHANGE CLASSICS

Side Car 23,000
Martell VSOP, cointreau, lemon juice

Clover Club
Beefeater gin, raspberry puree, lemon juice, dry vermouth,
egg white

Martinez
Martini rosso vermouth, beefeater gin, homemade
aromatic bitter

Vesper
Beefeater gin, absolut vodka, dry vermouth

Tommy's Margarita
Olmeca tequila, agave syrup, lime juice

Espresso Martini
Absolut vodka, sweet vermouth, cointreau, espresso, syrup

Mai Tai
Bacardi rum, cointreau, orgeat syrup, apricot brandy,
homemade aromatic bitter

New York Sour
Bourbon whiskey, lemon juice, egg white, red wine,
homemade aromatic bitter

THE SIGNATURE HIGHBALLS

Brandy Highball 23,000
Martell VSOP, poire william liqueur, homemade aromatic
bitter, soda water

Remsen Cooler 23,000
Johnnie walker black, ginger ale, homemade aromatic bitter

Dry Vodka Highball 23,000
Absolut mandarin vodka, campari, soda water, lavender
cordial

Blackstone Cooler 21,000
Bacardi gold, ginger ale, homemade aromatic bitter

Pompier 21,000
Dry vermouth, lejay cassis, homemade aromatic-citrus bitter,
soda Water

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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

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

SINGLE MALT SCOTCH WHISKY

HIGHLANDS

Moving north of the imaginary line takes us into the Highland region. The region includes most of the rest of Scotland, with the exception of the Island of Islay and Campbeltown, and thus its malts vary greatly in character. The Highland malts are tricky ones to characterize. These malts range from medium to light bodied with heather and some peatness in Northern Highland whiskies and a sweeter floral flavour in the whiskies.

스코틀랜드 최북단까지 증류소가 광범위하게 흩어져 있으며 아일랜드와 캠벨 타운을 제외한 스코틀랜드의 대부분의 지역을 포함하고 있습니다. 일반적으로 북부 하이랜드 위스키는 삼나무 향과 맛, 이탄 (Peat)의 스모키한 맛이 특징으로 Light body부터 Medium까지 맛 볼 수 있고 남부 하이랜드 위스키는 달콤하고 꽃향기의 풍미를 깊이 느낄 수 있습니다.

	Shot (30ml)	Bottle
Glenlivet 25 Years		1,450,000
Glenlivet 21 Years		865,000
Glenlivet 18 Years	28,000	660,000
Glenlivet 15 Years	23,000	524,000
Glenlivet 12 Years	18,000	410,000
Glenmorangie The Original	17,000	380,000

SPEYSIDE

Technically Speyside lies within the Highland region. It is home to approximately half of Scotland's malt whisky distilleries. Fed by the snow melt of the Grampian mountains, it is a region noted for producing elegant and subtle whiskies with little peaty character.

스페이 사이드 하이랜드 지역 내에 자리 잡고 있습니다. 스코틀랜드의 몰트위스키 증류소의 약 절반이 속해 있습니다. 이 지역은 그래피언 산맥에서 녹아내린 청정 빙하수로 인해 스코틀랜드 지역 중 가장 부드럽고 순하고 피트향이 적은 위스키가 생산되는 곳입니다.

Balvenie 17 years	27,000	630,000
Balvenie 12 years Double Wood	18,000	410,000
Macallan 18 Years	30,000	700,000
Macallan 15 Years	22,000	515,000
Macallan 12 Years	18,000	385,000
Glenfiddich 18 years	26,000	600,000
Glenfiddich 12 years	16,000	355,000
Oban 14 years	20,000	465,000
Dalwhinnie 15 years	20,000	460,000

LOWLANDS

The Lowlands region lies south of an imaginary line drawn from the Clyde estuary to the Tay estuary. It can claim only three working distilleries. It's characteristics tend to be pale in colour and light bodied, the flavour tends towards dryness on the finish. Lowland whisky makes an excellent aperitif.

로우랜드는 클라이드 하구에서부터 테이 하구의 남쪽에 위치하고 있습니다. 현재는 세 군데의 증류소만이 남아있으며, 이 지역의 위스키는 매우 부드러운 맛을 내는 것이 특징입니다. 색깔은 옅은 호박색을 띄고 맛과 향이 가벼우며 끝맛은 보통 드라이하기 때문에 식후주 뿐 아니라 식전주로도 매우 훌륭합니다.

Glenkinchie 12 years	18,000	385,000
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ISLANDS

As you might expect from such a broad area, the whiskies vary although all seem to have influenced by their seaside locations. Often salty, with a peaty, smoky character.

기타 섬지역에서 생산되는 위스키는 해변 지형의 영향을 받는다는 공통점을 보유했지만, 지역에 따라 다양한 위스키가 생산됩니다. 이들 위스키는 salty 한 맛을 갖거나 이탄의 풍미 또는 smoky 한 훈연향을 지니는 특징이 있습니다.

Talisker 10 years	16,000	365,000
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ISLAY

Located in the Inner Hebrides, the small Island of Islay is often called 'Whisky Island' given its concentration of eight distilleries. The southern Islay distilleries produce powerfully phenolic whiskies, with aromas redolent of tar, smoke, iodine and carbolic. Bowmore, in the middle of the island, shares these characteristics but is not quite so powerful, as does Caol Ila and Bunnahabhain are lighter and much less smoky.

아일레이는 이너 헤브리디스에 위치한 작은 섬으로 '위스키 섬'으로 불리며 위스키 증류소가 여덟 곳이나 모여 있습니다. 그 중 섬의 남쪽에 위치한 Ardbeg, Lagavulin, Laphroaig 은 강렬한 개성을 지녔으며, 중·북부에 위치한 Bowmore, Caol Ila, Bunnahabhain 등은 상대적으로 가볍고 덜 스모키한 성격을 가졌습니다.

Lagavulin 16 years	23,000	520,000
Laphroaig 10 years	19,000	425,000
Ardbeg 10 years	19,000	425,000

PREMIUM SCOTCH WHISKY

	Shot (30ml)	Bottle
Ballantine's 30 years	80,000	1,835,000
Ballantine's 21 years	34,000	760,000
Ballantine's 17 years	21,000	475,000
Chivas Regal 25 Years	50,000	1,150,000
Chivas Regal 18 Years	20,000	455,000
Royal Salute 21 Years	32,000	735,000
Johnnie Walker Blue Label	53,000	1,000,000
Johnnie Walker Blue Label (500ml)		770,000
Johnnie Walker Platinum Label	20,000	475,000
Haig Club	16,000	375,000
Windsor 17 years	16,000	370,000

DELUXE SCOTCH WHISKY

	Shot (30ml)	Bottle
Ballantine's 12 Years	14,000	340,000
Johnnie Walker Black	14,000	340,000
Chivas Regal 12 Years	14,000	340,000
Dewar's 12 Years	14,000	340,000
J&B Jet 12 Years	15,000	355,000

STANDARD SCOTCH WHISKY

Johnnie Walker Red Label	12,000	240,000
J & B Rare	12,000	240,000
Dewar's White	12,000	240,000

BOURBON WHISKEY

Maker's Mark	17,000	380,000
Jack Daniel's	14,000	305,000
Jim Beam Black	13,000	270,000
Jim Beam White	12,000	240,000

CANADIAN WHISKY

Canadian Club Sherry Cask	16,000	375,000
Canadian Club Classic	12,000	225,000
Crown Royal	13,000	310,000

IRISH WHISKEY

John Jameson 6 Years	12,000	225,000
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COGNAC

Martell X.O	30,000	710,000
Martell Cordon Bleu	24,000	590,000
Martell V.S.O.P	15,000	350,000
Remy Martin X.O	30,000	710,000
Remy Martin V.S.O.P	17,000	350,000
Hennessy X.O	30,000	710,000
Hennessy V.S.O.P	17,000	350,000

GIN

	Shot (30ml)	Bottle
Beefeater 24	13,000	280,000
Beefeater	12,000	240,000
Hendrick's	15,000	325,000
Monkey 47	18,000	410,000
Bombay Sapphire	12,000	240,000
Tanqueray	11,000	230,000

RUM

Malibu	13,000	280,000
Kahula	11,000	240,000
Zacapa 23	14,000	340,000
Bacardi Light	11,000	225,000
Bacardi 151	11,000	225,000

VODKA

Absolut Elyx	14,000	325,000
Absolut	11,000	230,000
Absolut Apeach, Citron, Vanilla	11,000	230,000
Belvedere	15,000	350,000
Grey Goose	15,000	365,000
Ciroc	14,000	350,000
Ketel One	14,000	320,000
Skyy	11,000	230,000

TEQUILA

Olmecca Altos	15,000	320,000
Olmecca	12,000	280,000
Patron Silver	21,000	490,000
Jose Cuervo 1800	16,000	365,000

LIQUEUR & APERITIF

Ricard Classic	11,000	230,000
Green Chartreuse	14,000	300,000
St. Germain	12,000	290,000
Poire Williams	12,000	280,000
Grand Marnier	12,000	280,000
Baileys Irish Cream	11,000	240,000
Amaretto	11,000	240,000
Frangelico	11,000	240,000
Romana Sambuca	11,000	240,000
Aperol	11,000	240,000
Campari	11,000	240,000
Drambuie	11,000	240,000
Martini Extra Dry, Bianco, Rosso	11,000	210,000

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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