

summer hill



# PREMIUM HANWOO BEEF

finished with French countryside elegance



Raised in small numbers in Korea, Hanwoo cows develop a fine, even marbling that delivers richness without excess, allowing the natural flavour of the meat to shine.

Compared to *wagyu* it offers a cleaner mouthfeel and a more intense, mineral, beef-forward taste, making it prized for its balance, and depth.



**HANWOO RIBEYE STEAK** ~450G 1++ (8) (SERVES 2) -388

**HANWOO SIRLOIN STEAK** ~300G 1++ (8) -288

**HANWOO VEGAS STRIP STEAK** ~160G 1++ (9) -53

*Grilled over binchotan coals.*

**SAUCE, CHOOSE 1:**

\* SAUCE PERIGUEX  
*Black truffle, red wine, demi-glace*

\* PERSILLADE  
*Anchovies, garlic, olive oil*

**HANWOO BEEF BOURGUIGNON** 1++ (8) App -48

*Hanwoo Beef Oyster Blade gently braised in red wine, mushrooms, pork lardons. Served w/mashed potatoes.* Main -88