

# HANWOO BEEF SPECIALS



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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.

summer hill



## HANWOO BEEF SPECIALS

Meat Grade (1++, 1+, 1, 2, 3) Marbling Score (9,8,7)

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**HANWOO LOWER LOIN STEAK** ~300G 1++ (8) 288

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

*Grilled over binchotan coals.*

SAUCE, CHOOSE 1:

\* SAUCE PERIGUEUX

*Black truffle, red wine, demi-glace*

\* PERSILLADE

*Anchovies, garlic, olive oil*

<sup>p</sup> **HANWOO BEEF BOURGUIGNON** 1++ (8) App 48

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

**HANWOO RIB FINGERS** ~120G 1++ (7) 58

*Grilled over binchotan coals. Served with a classic Montpellier butter - a blend of fresh herbs, mustard, egg, anchovies, capers & cornichons.*