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## 2024 SHERATON GRAND INCHEON HOTEL INTERNATIONAL BUFFET MENU

The menu items and origin of ingredients are subject to change depending on supply circumstances.

If you have allergic intolerance or dietary requirements, please inform us in advance.

Price are inclusive service charge and VAT.

Sheraton Grand Incheon Hotel  
153, Convensia-Road, Yeonsu-Gu, Incheon 21998, Korea  
+82 32 835 1000

## 2024 SHERATON GRAND INCHEON INTERNATIONAL BUFFET MENU 1.

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### **Cold Selection**

Cold seafood salad with baby leaf vegetable (Poke)

Sweet pumpkin salad

Grilled assorted vegetable salads and garlic oil dressing

Capreje

Roasted octopus salad with fruit salsa

Green beans with cherry tomato,  
bocochini cheese salad and dressing Basil honey dressing

Assorted Italian cold cuts with pickles and olives

Cold pasta salad with Goat cheese, baby leaf and soy lemon dressing

Fine choice of assorted sushi and condiments

Japanese maki selection

### **Korean food**

Korean beef tartar

Jab chae - glass noodle salad

Jelly fish salad

Fresh kimchi

Cucumber kimchi

Namul

Pickled vegetables

Soy sauce-marinated shrimp

### **Smoked Fish Corner**

Smoked salmon with onions, capers, lemon and horseradish

### **Soup and Breads with Condiments**

Freshly home baked breads and rolls with butter and Jam

Today's special soup

### **Noodle Bar**

White noodles with assorted condiments and hot dried anchovy stock  
Bibim noodles (kimchi, boiled quail egg, Cucumber, Sesame seeds)

### **Carving Station**

Herb marinated beef tap blade served with pepper jus and condiments

### **Main Selection**

Mini Grilled short rib patties with mozzarella cheese and garlic soy sauce

Fried galbi chicken and honey red pepper sauce

Slow roasted herb crusted flatfish

Grilled pork ribs with B.B.Q sauce

Szechuan style sweet and sour pork

Grilled beef short ribs marinated in soy sauce

Seafood fried rice

Fried chicken breast with dried pepper garlic sauce

### **Greens with Condiments**

Mesclun salad mix and romaine lettuce

Balsamic dressing, Italian dressing, lemon dressing and Caesar dressing

CROUTONS, CRISPY BACON, CHERRY TOMATOES, TOASTED NUTS

### **Dessert**

Traditional tiramisu

Gateau chocolate cake

Apple pie

Vanilla Cream brulee

Panna cotta with berry coullis

Sliced seasonal fresh fruits

Fruit punch

Freshly brewed coffee and tea

## 2024 SHERATON GRAND INCHEON INTERNATIONAL BUFFET MENU 2.

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### **Cold Selection**

Cold seafood salad with baby leaf vegetable (Poke)

Green beans with cherry tomato, bocochini cheese salad and dressing Basil honey dressing

Baked potato salad with bacon dressing

Fried tuna with tomato, celery and oriental dressing

Salami ham with Okra salad with Citrus dressing

Capreje

Cold pasta salad with Goat cheese, baby leaf and soy lemon dressing

Assorted Italian cold cuts with pickles and olives

Fine choice of assorted sushi with condiments

Japanese maki sushi selection

### **Korean food**

Korean beef tartar

Jab chae, glass noodle salad with green peppers and mushrooms

Jelly fish salad

Fresh kimchi

Cucumber kimchi

Namul

Pickled vegetables

Soy sauce-marinated shrimp

### **Smoked Fish**

Smoked salmon with onions, capers, lemon and horseradish

### **Soup and Breads with Condiments**

Freshly home baked roll breads with butter and jam

Today's special soup

Yue's style crabmeat soup

### **Noodle Bar**

White noodles with assorted condiments and hot dried anchovy stock  
Bibim noodles (kimchi, boiled quail egg, Cucumber, Sesame seeds)

### **Carving Station**

Herb marinated beef tap blade served with pepper jus and condiments

### **Main Selection**

Roasted Seafood with Cajun butter sauce

Butanogakuni

Japanese yakitori (beef, chicken, sea food, vegetable)

Braised beef short ribs with ginseng and root vegetables

Fried soft crab and Black pepper sauce

Seafood fried rice

Szechuan style sweet and sour pork

Braised chicken with soy sauce

Stir-fried Seafood, Vegetables and Beef

### **Greens with Condiments**

Mesclun salad mix and romaine lettuce

Balsamic dressing, Italian dressing, lemon dressing and Caesar dressing

Croutons, crispy bacon, cherry tomatoes, toasted nuts

### **Dessert**

Traditional tiramisu

Omija mousse cake

Green tea opera cake

Pear & Almond pie

Seasonal fruit tartlets

Vanilla Cream brulee

Panna cotta with pberry coullis

Sliced seasonal fresh fruits

Rice cakes with Korean traditional cookie

Rice punch

Freshly brewed coffee and tea

## 2024 SHERATON GRAND INCHEON INTERNATIONAL BUFFET MENU 3.

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### **Cold Selection**

Roasted beef salad Thai chili sauce

Assorted Italian cold cuts with pickles and olives

Shrimp and Scallop ceviche with cherry tomato and baby leaf

Cold seafood salad with baby leaf vegetable (Poke)

Fried tuna with tomato, celery and oriental dressing

Capreje

Oven roasted garlic and broccoli salad and garlic oil dressing

Cold pasta salad with Goat cheese, baby leaf and soy lemon dressing

Fine choice of assorted sushi with condiments

Japanese maki sushi selection

### **Korean food**

Korean beef tartar

Salad of poached jelly fish with five spices flavored beef shank

Jab chae, glass noodle salad with beef and Korean chives

Cold Pork jokbal salad with mustard sauce

partial meat with vegetable salad

Fresh kimchi

Cucumber kimchi

Namul

### **Smoked Fish**

Smoked salmon and with onions, capers, lemon and horseradish

### **Soup and Breads with Condiments**

Freshly home baked roll breads with butter and jam

Today's special soup

Yue's style seafood soup

### **Noodle Bar**

White noodles with assorted condiments and hot dried anchovy stock  
Bibim noodles (kimchi, boiled quail egg, Cucumber, Sesame seeds)

Korean Chicken Chogye Buckwheat Noodles

### **Carving Station**

Roasted beef sirloin with red wine sauce

### **Main Selection**

Grilled Australian lamb chops with fennel seed jus

Tomato Saffron assorted Seafood Stew

Deep fried shrimps with cream sauce

Grilled pork ribs with B.B.Q sauce

Braised beef short ribs with ginseng and root vegetables

Seafood fried rice with XO sauce

Stir-fried Seafood and Vegetables

Steamed Beef Center Heel with leek and cabbage

Japanese yakitori (beef, chicken, sea food, vegetable)

### **Greens with Condiments**

Mesclun salad mix and romaine lettuce

Balsamic dressing, Italian dressing, lemon dressing and Caesar dressing

Croutons, crispy bacon, cherry tomatoes, toasted nuts

### **Dessert**

Traditional tiramisu

Green tea opera cake

Gateau chocolate cake

Seasonal fruit tartlets

Mini Pecan tartlets

Vanilla Cream brulee

Panna cotta with berry coullis

Sliced seasonal fresh fruits

Rice cakes with Korean traditional cookie

Omija punch

### **Cheese, Dried Fruit and Nuts**

European cheese selection with condiments

Freshly brewed coffee and tea

## 2024 SHERATON GRAND INCHEON INTERNATIONAL BUFFET MENU 4.

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### **Cold Selection**

Beef tadaki with vegetable and balsamic dressing  
Fried tuna with tomato, celery and oriental dressing  
Octopus salad, roasted potato and lemon dressing  
niçoise Salade (tuna, green bean, egg, tomato, Olive)  
Smoked chicken penne Pasta salsd  
Parma ham with musk melon and grissini sticks  
Capreje  
Fine choice of assorted sushi with condiments  
Japanese maki sushi selection  
Kobachi

### **Korean food**

Tuna tartar  
Jab chae, glass noodle salad with beef and Korean chives  
Salad of poached jelly fish with seafood  
Fresh kimchi  
Cucumber kimchi  
Radish kimchi  
Pine mushrooms, bamboo shoots and scallop with pine nut sauce  
Pan fried squash and beef  
Cham-namul salad with sesame seed dressing  
Cold Pork jokbal salad with mustard sauce

partial meat with vegetable salad  
Soy sauce-marinated shrimp with abalone

### **Soup and Breads with Condiments**

Freshly home baked roll breads with butter and jam  
Pumpkin cream soup with herbed croutons  
King crab meat vegetable soup

### **Noodle Bar**

White noodles with assorted condiments and hot dried anchovy stock  
Bibim noodles (kimchi, boiled quail egg, Cucumber, Sesame seeds)  
Korean Chicken Chogye Buckwheat Noodles

### **Carving Station**

Beef tenderloin served with red wine sauce and horseradish cream

### **Main Selection**

Pan grilled Seafood and lobster medallions, lemon-saffron sauce  
Braised herb crusted seabream  
Grilled Australian lamb chops with fennel seed jus  
Grilled beef short ribs marinated in soy sauce  
Braised oxtail with ginseng, jujube and ginkgo nuts  
Deep fried shrimps with chilli sauce  
Assorted tempura  
Pork Char-siu x.o fried rice

Spicy "Kung po" chicken thigh with dried chilies and peanuts

### **Greens with Condiments**

Mesclun salad mix and romaine lettuce  
Balsamic dressing, Italian dressing, lemon dressing and Caesar dressing  
Croutons, crispy bacon, cherry tomatoes, toasted nuts

### **Live Pasta Station**

Choose between western pasta and eastern wonton noodles cooked at your request

### **Smoked Fish**

Smoked salmon with onions, capers, lemon and horseradish

### **Cheese, Dried Fruit and Nuts**

European cheese selection with condiments

## 2024 SHERATON GRAND INCHEON INTERNATIONAL BUFFET MENU 4.

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### **Dessert**

Traditional tiramisu

Omija cake

Gateau chocolate cake

Earl grey cake

Pecan pie

Macaron

Seasonal fruit tartlets

Vanilla Cream brulee

Panna cotta with berry coullis

Sliced seasonal fresh fruits

Rice cakes with Korean traditional cookie

Omija punch

## 2024 SHERATON GRAND INCHEON INTERNATIONAL BUFFET MENU 5.

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### **Cold Selection**

Fried tuna with tomato, celery and oriental dressing

Roasted beef salad Thai chili sauce

Capreje

Salmon Tadaki and wasabi dressing

Octopus salad, roasted potato and lemon dressing

Parma ham with musk melon and grissini sticks

Assorted cold cuts with pickles and olives

Finest choice of assorted sushi with condiments

Japanese maki sushi selection

Kobachi

### **Korean food**

Tuna tartar

Jab chae, glass noodle salad with beef and Korean chives

Five spice flavored beef shanks

Salad of Alaskan king crab and seasonal vegetables tossed in garlic and rice vinegar

Hot and spicy chicken with hot sauce

Fresh kimchi

Cucumber kimchi

Radish kimchi

Pine mushrooms, bamboo shoots and scallop with pine nut sauce

Pan fried squash and beef

Cham-namul salad with sesame seed dressing

Seasoned Skate

partial meat with vegetable salad

Soy sauce-marinated shrimp with abalone

### **Greens with Condiments**

Mesclun salad mix, arugula and romaine lettuce

Balsamic dressing, Italian dressing, lemon dressing and Caesar dressing

Croutons, crispy bacon, cherry tomatoes, toasted nuts

### **Smoked Fish**

Smoked salmon with onions, capers, lemon and horseradish

### **Noodle Bar**

White noodles with assorted condiments and hot dried anchovy stock / Bibim noodles (kimchi, boiled quail egg, Cucumber, Sesame seeds)

Korean Chicken Chogye Buckwheat Noodles

### **Soup and Breads with Condiments**

Freshly home baked roll breads with butter and jam

Mushroom Cream soup with black truffle oil

King crab meat seafood soup

### **Carving Station**

Slow cooked beef tenderloin with Port wine sauce

### **Chinese BBQ Chicken and Duck**

BBQ chicken and duck prepared Chinese style and served with dark soy and sweet plum sauce

### **Main Selection**

Pan grilled Seafood and lobster medallions, lemon-saffron sauce

White Ragu Paste

Assorted tempura

Braised beef short ribs with ginseng and root vegetables

Roasted king prawns with mustard sauce

Crab meat fried rice with x.o sauce

Spicy "Kung po" chicken thigh with dried chilies and peanuts

Grilled beef short ribs marinated in soy sauce

Grilled Australian lamb chops with fennel seed jus

Chicken fricassee with vegetable caponata

Braised abalone in soy sauce

Stir-fried Seafood and Vegetables

### **Cheese,Dried Fruits and Nuts**

European cheese selection with condiments

Freshly brewed coffee and tea

## 2024 SHERATON GRAND INCHEON INTERNATIONAL BUFFET MENU 5.

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### **Dessert**

Traditional tiramisu

Omija cake

Gateau chocolate cake

Earl grey cake

Pecan pie

Macaron

Seasonal fruit tartlets

Vanilla Cream brulee

Panna cotta with berry coullis

Lamington Cake

Sliced seasonal fresh fruits

Rice cakes with Korean traditional cookie

Omija punch





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## 2024 SHERATON GRAND INCHEON HOTEL WESTERN SET MENU

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## 2024 SHERATON GRAND INCHEON WESTERN SET MENU 1.

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**Fresh baked soft roll & Multigrain**

**Green garden salad with lemon dressing**

**Roasted pumpkin and lentil cream soup with Herb crouton**

**Grilled Australian Beef Sirloin**

**Macaron potatoes, dried tomato, grilled mushroom, green beans and red wine sauce**

**Green tea opera with citron sauce and green tea crumble**

**Coffee or Tea**

## 2024 SHERATON GRAND INCHEON WESTERN SET MENU 2.

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**Fresh baked soft roll & Multigrain**

**Boccocini cheeses with dried cherry tomato, lemon gel, baby leaf salad, basil honey dressing**

**Roasted sweet potato cream soup with pistachio crumble, crouton**

**Grilled Australian Beef Sirloin**

**Macaron potatoes, dried tomato, grilled mushroom, green beans and red wine sauce**

**Strawberry Mousse Cake with chocolate sauce and seasonal fruits**

**Coffee or Tea**

## 2024 SHERATON GRAND INCHEON WESTERN SET MENU 3.

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**Fresh baked soft roll & Multigrain**

**Smoked duck breast with broccolini Mulberry gel, orange, Baby leaf salad and Herb lemon dressing**

**Clam chowder soup with onion chip, grilled clams Herb oil**

**Grilled Australian Beef Sirloin with Herb crusted flatfish**

**Macaron potatoes, dried tomato, grilled mushroom, Green beans and Red wine sauce**

**Opera cake with Raspberry sauce and seasonal fruits**

**Coffee or Tea**

## 2024 SHERATON GRAND INCHEON WESTERN SET MENU 4.

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**Fresh baked soft roll & Multigrain**

**Fried tuna with yuza cream, Beet pickle, Baby leaf salad and Sriracha mayonnaise**

**Creamy mushroom soup with Mushroom chips Blue cheese cream**

**Grilled American Beef chuck Flap tail with King prawn**

**Macaron potatoes, dried tomato, Grilled mushroom, Brussel Sprouts, onion Caramelize and Port wine sauce**

**Classic cheese cake with Blueberry sauce and seasonal fruits**

**Coffee or Tea**

## 2024 SHERATON GRAND INCHEON WESTERN SET MENU 5.

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**Fresh baked soft roll & Multigrain**

**Sea food terrine with smoked salmon roulade, fried prosciutto, pickled pear, micro leaves salad, lime dressing**

**Celeriac cream soup with tomato concasser & mint oil**

**Mush room risotto with Soy Chicken Ballotine**

**Grilled Australian Beef Tenderloin with King prawn**

**Macaron potatoes, dried tomato, Grilled mushroom, Brussel Sprouts, onion Caramelize and Port wine sauce**

**Earl grey cake with chocolate sauce and bonbon chocolate**

**Coffee or Tea**



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## 2024 SHERATON GRAND INCHEON HOTEL KOREAN SET MENU

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## 2024 SHERATON GRAND INCHEON KOREAN SET MENU 1.

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**Sweet Pumpkin Milk Porridge with Watery Kimchi**

**Glass Noodles with Vegetables**

**Tiger Prawn and Vegetable Salad**

**(Choice of two main courses)**

- **Beef Short Rib Steak Marinated In Sweet Soya Sauce Served with Grilled Vegetables**
  - **Braised Beef Marinated with Soy Sauce**

**Mushroom, Dried Shrimp Soy Pesto Soup and Steamed Rice & Kimchi, Namul and Salted Fish**

**Seasonal Fresh Fruit Plate & Korean Rice Cake and Cinnamon Tea**



## 2024 SHERATON GRAND INCHEON KOREAN SET MENU 2.

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**Super Sweet Corn Porridge with White Kimchi**

**Cold Seafood with Vegetable Salad and Plum Mustard Sauce**

**Braised Chicken with Grilled Vegetables**

**Tiger Prawn and Vegetable Salad**

**(Choice of two main courses)**

- **Grilled Beef Short Ribs Marinated In Soy Sauce Served With Grilled Vegetables**
- **Beef Short Rib Steak Marinated In Sweet Soya Sauce Served With Grilled Vegetables**

**Seafood Bean Paste Pot Served With Steamed Rice & Kimchi, Pickled Vegetables, Salted Fish**

**Seasonal Fresh Fruit Plate & Korean Cake and Cinnamon Tea**

## 2024 SHERATON GRAND INCHEON KOREAN SET MENU 3.

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**Chestnut Porridge with Watery Kimchi**

**Cold Seafood with Vegetable Salad and Plum Mustard Sauce**

**Char- Broiled Sea Eel with Korean Beef Croquettes, Baby Leaf Ginger Salad**

**Braised Flatfish with Soy Sauce and Vegetable**

**Chuck Flap Tail Beef Steak and Vegetable Salad (Three Kinds of Salt)**

**Clam Clear Soup and Steamed Rice & Kimchi, Pickled Vegetables and Salted Fish**

**Seasonal Fresh Fruit Plate & Korean Cake and Sweet Fermented Rice Tea**



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## 2024 SHERATON GRAND INCHEON HOTEL COFFEE BREAK MENU

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2024 SHERATON GRAND INCHEON COFFEE BREAK MENU

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1.

Freshly brewed coffee and selection of teas

4.

Freshly brewed coffee and selection of teas

5.

Freshly brewed coffee and selection of teas

2kind of Freshly baked cookies (Provide 2pices per person)

2kinds of Freshly baked cookies (Provide 2pices per person)

2.

Freshly brewed coffee and selection of teas

Financier

Financier

Choux

Choux

3kinds of Freshly baked cookies (Provide 3pices per person)

2Kinds of Canape (Provide 1pieces per person)

2 Kinds of Canape (Provide 2pieces per person)

Mini meat pie (Provide 1pieces per person)

Mini meat pie (Provide 1pieces per person)

3.

Freshly brewed coffee and selection of teas

Sliced three kinds seasonal fresh fruits (Provide 4pieces per person)

Korean dessert (Provide 1pieces per person)

2kinds of Freshly baked cookies (Provide 2pices per person)

Sliced three kinds seasonal fresh fruits (Provide 4pieces per person)

Mini Madeleine

2 Kinds of Canape