



SINSEON
[VEGETARIAN]

55€

김부각
Amuse bouche - Seaweed rice crisp base
죽
Pumpkin rice soup
젓소스 유부 냉채
Tofu & vegetable salad with pine nuts dressing
전 (화양적, 애호박전 트러플)
Grilled zucchini stuffed with striped veg skewers, lightly egg battered and grilled
표고강정
Fried and braised pyogo mushrooms with chili paste sauce
밥과 반찬
Rice and 3 combo side-dishes [Varies seasonally]
무 야채말이
Pickled radish roll with the vegetables filling
아이스크림
House-made black sesame ice cream



SEONBI
[FISH]

55€

김부각
Amuse bouche - Seaweed rice crisp base
죽
Pumpkin rice soup
젓소스 새우 냉채
Shrimp & vegetable salad with pine nuts dressing
전 (화양적, 생선전)
Grilled fish stuffed with striped veg skewers, lightly egg battered and grilled
아구찜
Blanched monk fish with the chili sauce
밥과 반찬
Rice and 3 combo side-dishes [Varies seasonally]
오징어 무야채말이
Pickled radish roll with the squid/vegetables filling
아이스크림
House-made black sesame ice cream



SURA
[MEAT]

55€

김부각
Amuse bouche - Seaweed rice crisp base
죽
Pumpkin rice soup
젓소스 닭고기 냉채
Chicken breast & vegetable salad with pine nuts dressing
전 (화양적, 육전)
Grilled fish stuffed with striped veg/beef skewers, lightly egg battered and grilled
떡갈비
Ddeok galbi - Minced beef and pork mixed with lotus root and shrimp, soy glaze
밥과 반찬
Rice and 3 combo side-dishes [Varies seasonally]
등갈비 튀김
Kimchisauce braised & fried pork ribs
아이스크림
House-made black sesame ice cream

* 모듬전 Modeum-Jeon – Korean-style pan-fried delicacies	30€
* 구절판 Gujeolpan – Royal platter of 9 delicacies	30€

*Must be pre-ordered one day ahead of time to allow for preparation.