

2025

여름, Yeoreum; Summer

Prix-Fixe 42

Our menu is curated using seasonal ingredients by the chefs. Choose one from each category.

- 01

Scallop Tomato Naengchae

Heirloom Tomato, Soy Sauce Caviar, Wasabi Leaves

Perilla Caesar Salad

Chicken, Perilla Mayo, Sancho Jangajji

Kong Guk-soo

Potato, Shrimp, Corn, Soy Pine Nut Milk

- 02

Snow Crab Mandoo +4

Squash Blossom, Bisque Sabayon Sauce, Pea Tendrils

ODRE Taco

Muk Eun Ji, Pyogo, Beef, Cucumber Yogurt Sauce

Sesame Leaf Jeon

Lamb, Mint Jangajji Sauce, Spice Powder

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy or special dietary needs, please notify a member of service team. We are not responsible for any allergic reactions due to undisclosed allergies.

- 03

Branzino Jjim

Kohlrabi Namul, Dashima Butter Sauce, Crown Daisy Oil

Duck Gui

Gosari Namul, Korean Chive Namul, Perilla Jus

Galbi +6

Char-Grilled Prime Short Rib, Eggplant, Leek Confit

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Seasonal Bansang

Yeolmu Bibimbap with Soup of the Day

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Add-On

Smoked Bossam +26

Pork Belly, Chili Jam, Apple White Kimchi, Ssam

Spicy Lobster Guk Soo +28

Lobster, Fennel, Grapefruit, Cham-Namul