

Prix-Fixe 42 秋

ODRE welcome you to come and enjoy our carefully curated prix-fixe menu.

Hwe Platter

Scallop, Conch, Yellowtail, Chojang

Sesame Chicken

Black Sesame Mustard Sauce, Chive, Cilantro

Cold Asparagus

Milky Pine Nut Sauce, Lobster, Grapefruit

Mung Bean Fritter

Kimchi, Oyster Mushroom, Bracken, Pecorino

Snow Crab Mandoo

Jidan, Zucchini, Crab Sauce

Yukjeon

Lotus Root, Sunchoke Chip, Salsa Verde

Steamed Monkfish

Kongnamul, Minari, Garlic Chip, Gochugaru Sauce

Beef Shank

Hen of The Woods, Pyogo Mushroom, King Oyster Mushroom

Duck Gui

Doenjang Sauce, Endive Kimchi, Black Garlic Purée



Bansang

Rice, Soup of The Day, 6 Seasonal Banchan



- **Jjim** Steamed or Braised Ingredients
- **Saengchaе** Fresh Vegetable Dishes
- ◆ **Jorim** Simmered Ingredients in Seasoned Broth or Sauce
- / **Namul** Variety of Seasoned Vegetable Dishes
- ▲ **Jangajji** Pickled Vegetables with Jang
- ◐ **Kimchi** Fermented Vegetable Dishes

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.