Prix-Fixe 42

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

Hwe Platter

Scallop, Yellow, Conch, Yuza Chojang

Odre Caesar Salad

Chicken, Perilla Mayo, Cabbage, Pistachio

Cold Asparagus

Tiger Shrimp, Milky Pine Nut, Pomegranate

Mung Bean Fritter

Kimchi, Oyster Mushroom, Bracken, Pecorino

Snow Crab Mandoo

Jidan, Zucchini, Crab Bisque

Broccolini Jeon

Mussel, Egg, Finger Lime

Cod

Smoked Tea & Pollock Broth, Kongnamul, Black Trumpet

Beef Shank

Leek, Yellow Turnip, Pyogo

Duck Gui

Doenjang, Endive Kimchi, Black Garlic Purée

Add-On

Chicken Twigim 14

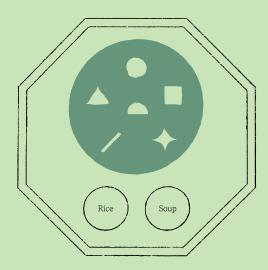
Sweet & Sour Sauce, Pickled Watermelon Radish

Galbi Gui 26

Marinated Short-Ribs, Lettuce Geotjeori



Rice, Soup of The Day, 6 Seasonal Banchan



■ Jjim Steamed or Braised Ingredients

■ Saengchae 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.