

## 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

### Broccoli 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



## Bansang

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.