

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

- +

Add-On

Jeyuk +16

Pork Butt, Kimchi Jam, Sesame Ssamjang, Garlic Chip
- Yukgaejang Noodle +15

Chili Oil, Bracken, Oyster Mushroom, Scallion