

MANDARIN
GRILL + BAR

JUNGSIK
정식당



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Jungsik is a prestigious two-Michelin-starred restaurant located in both Seoul and New York, renowned for its contemporary and creative take on Korean cuisine. Owner Chef Jungsik Yim is credited with playing a pivotal role in introducing Korean cuisine to the world by reinventing it using traditional and familiar ingredients to create a new genre:

Modern Korean Fine Dining.

1st
House-made Tubu with Pollak Roe and Perilla Oil

2nd
Beef Tartare Toast with Caviar

3rd
Char Grilled Abalone with Smoked Kimchi, Beurre Blanc

4th
Scallop Gimbab

5th
Grouper with Neungee Mushroom Broth

6th
Beef Tenderloin with Various Korean Kimchi

7th
Truffle Naengmyeon (Cold Noodles Soup)

8th
Pre dessert:
Blood Orange with Korean Rice Wine Sorbet

9th
Ulleungdo Island Dessert:
Pumpkin Panna Cota with Acer Mono Syrup

9-course tasting menu priced at HKD1,888*

Prices are in Hong Kong dollars and subject to 10% service charge.



KRUG
CHAMPAGNE