



By Jihun Kim



반찬

BANCHAN

계절회

SEASONAL HWE

간장 가재

GANJANG LOBSTER

자연산 농어

WILD SEABASS

우설 미역국

WAGYU TONGUE MIYEOK SOUP

イベリ코 돼지

IBERICO PORK

유기농 양갈비

ORGANIC LAMB RACK

메론 빙수

MELON BINGSU



반찬

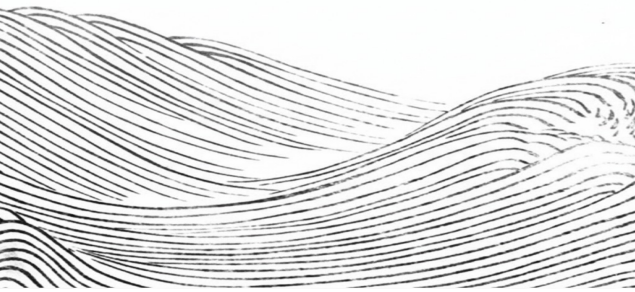
BANCHAN

Sweet Vinegar Tomato, Spicy Watermelon

Clam Ganjang Braised Artichoke
Gouchugaru Crustade

Cuttlefish White Asparagus Kimichi
Gamte Crustade

숨씨
김지훈



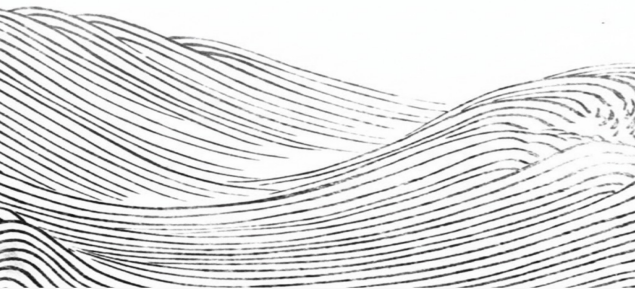
계절회

SEASONAL HWE

Cornish Wild Sea Bream, Kohlrabi
Squid Ink Yuja Chojang, Green Ganjang
Red and Yellow Bell Pepper Sauce
Kimichi Coulis

Confit Chalk Stream Trout, Salted Turnip
Trout Roe, Dongchimi Juice, Peanut Oil

숨
씨 김지훈

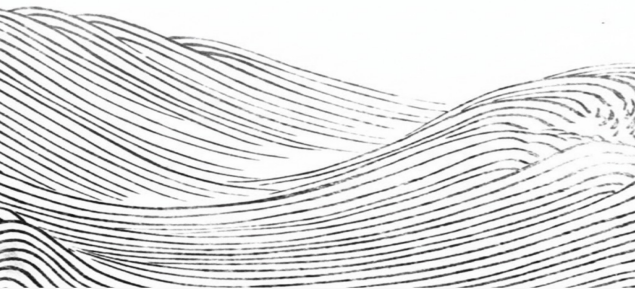


간장 가재 GANJANG LOBSTER

Ganjang Native Lobster, Tapioca Pearl
Lobster Soy Jelly, Sweet Corn Mook
Fresh Wasabi, N25 Oscietra Caviar
Garlic Flower

Gaegukji Porridge, Young Corn Kernel
Corn Flower

숨
씨 김지훈



자연산 농어
WILD SEABASS

Charcoal Grilled Dry-Aged Seabass

Chicken Skin Tart

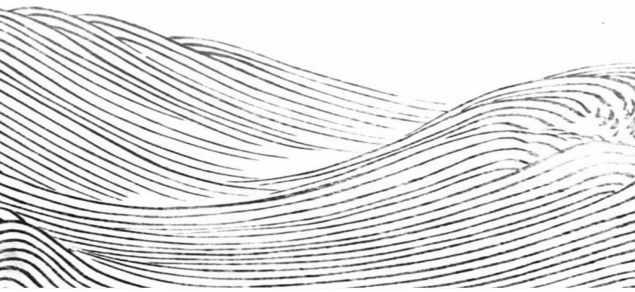
Mora Farm Lettuce Geotgeori

Sliced Trombetta Courgette

Gochugaru Roasted Fish Sauce

Makgeolli Essence

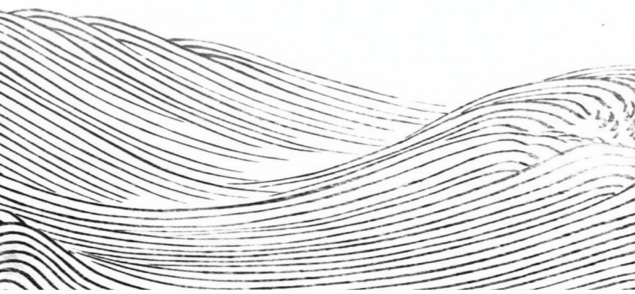
숨씨
김지훈



이베리코 돼지
IBERICO PORK

Nuruk Salt Grilled Iberico Pork Presa
Beetroot Dongchimi
Kimchi Jjigae
Kimchi Pancake

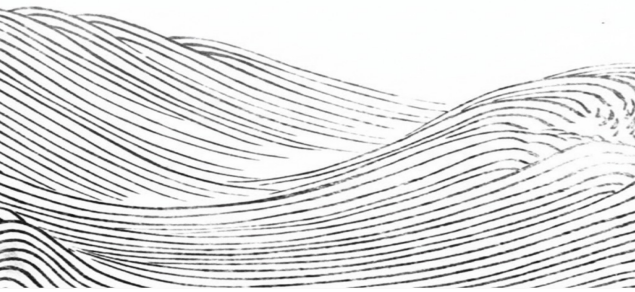
솜씨
김지훈



유기농 양갈비
ORGANIC LAMB RACK

Rhug Estate Saltmarsh Lamb Rack,
Ssamjang Carrot Tartan
Black Garlic And Balsamic Puree
Roasted Lamb Bone, Heritage Carrot,
Kimchi Sauce
Gamte Pied De Mouton Rice

숨씨
김지훈



우설 미역국

WAGYU TONGUE MIYEOK SOUP

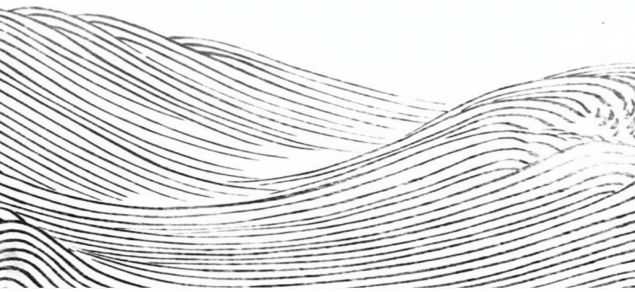
15 Hours Slow Cooked Wagyu Tongue

Pyeonyuk Wild Forged Sea Lettuce

Grilled Kimchi, Miyeok Soup

Baked Spicy Oyster

숨
씨 김지훈



메론 빙수
MELON BINGSU

Honeymoon Melon
Vanilla Bingsu
Greek Yogurt Sorbet
Mascarpone and Vanilla Mousse
Rice Cake

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씨 김지훈

