

# DOSA

by Akira Back

카나페

CANAPES

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자연산 도미 와  
WILD SEA BREAM

두가지 맛 의 김밥  
TWO TASTE OF GIMBAP

관자살 만두  
SCALLOP DUMPLING

감자 해물 파전  
LANGOUSTINE PANCAKE

찰광어 매운탕  
TURBOT, MAEWOONTANG

양고기 구이  
RHUG ESTATE ORGANIC LAMB

초코렛 흑임자 수플레  
CHOCOLATE & BLACK SESAME SOUFFLE

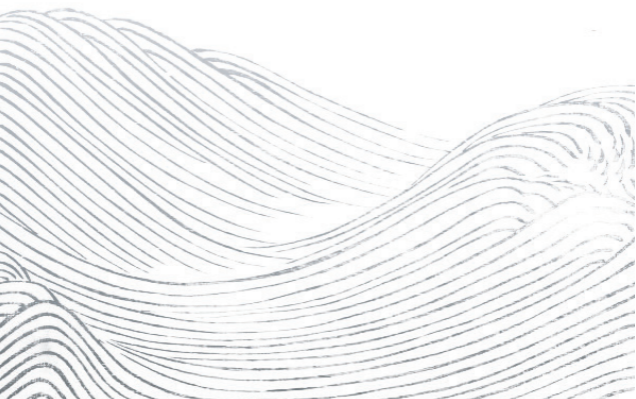
Head Chef : Jihun Kim



도사 백승옥

자연산 도미 와  
WILD SEA BREAM

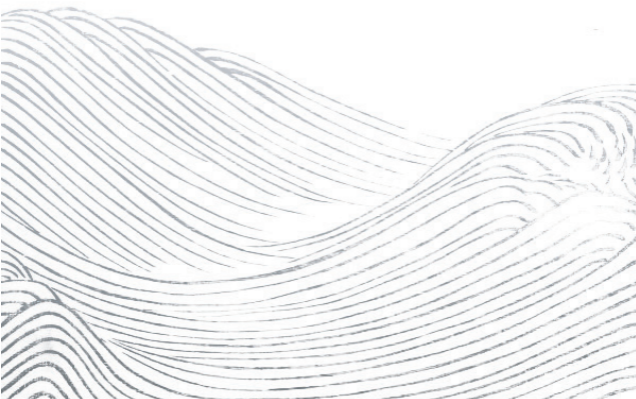
Wild Sea Bream,  
Blood Orange Ganjang Cime  
Di Ripe, Bopuragi



도사 백승욱

두가지 맛 의 김밥  
TWO TASTE OF GIMBAP

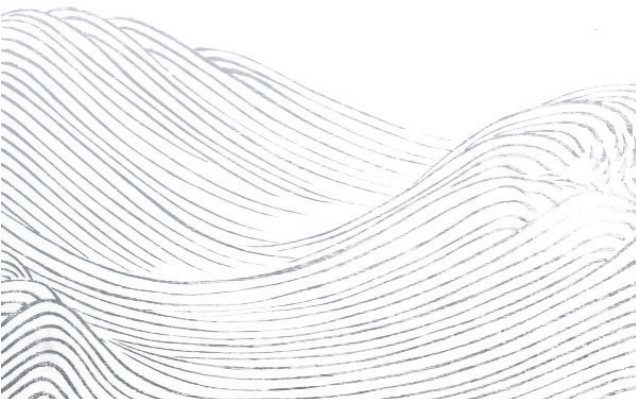
Orange Chojang Tossed Cuttlefish,  
Wagyu and Nashi Pear Yukhoe Gimbap  
N25 Kalugar Caviar



도사 백승옥

관자살 만두  
SCALLOP DUMPLING

Winter Truffle Jjangachi  
Spicy Artichoke, Barigoule Foam,  
Makgeolli Butter

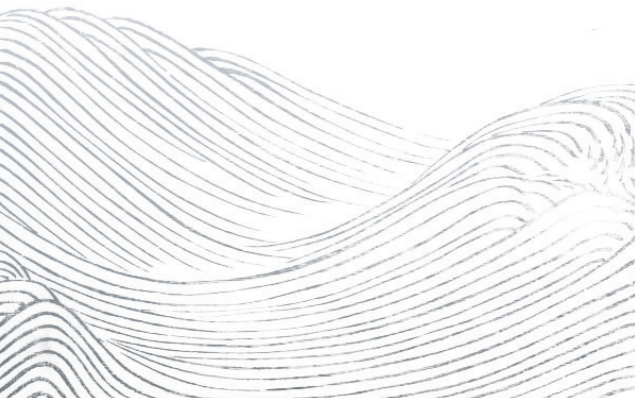


도사 백승욱

감자 해물 파전

LANGOUSTINE PANCAKE

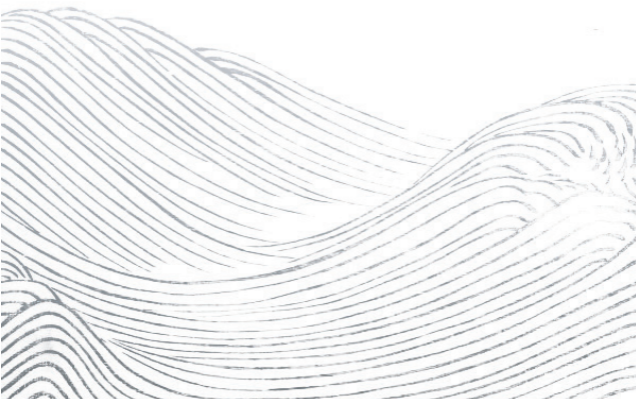
Scottish Langoustine with  
Seafood Potato Pancake  
Monks' Beard,  
Leek Espuma  
Herb Salad



도사 백승옥

찰광어 매운탕  
WILD TURBOT  
MAEWOONTANG

Myeok and Razor Clam  
Multi Grain Porridge,  
Spicy Bone Broth



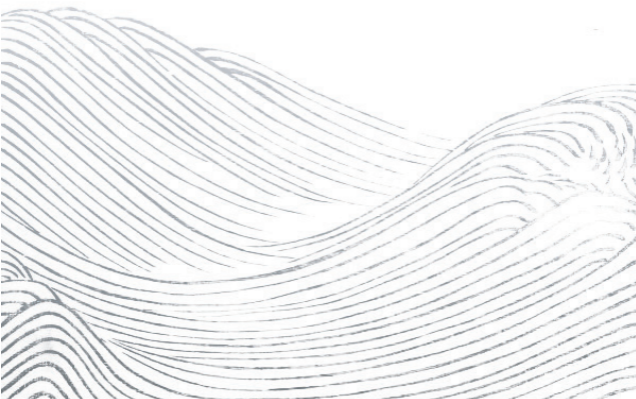
도사 백승옥

양고기 구이  
RHUG ESTATE  
ORGANIC LAMB

Charcoal Grilled Rack & Saddle  
Gamju and Yuzu koshyo Sauce  
Black Garlic

Braised Belly and Turnip Rice

Banchanj



도사 백승욱

초코렛 흑임자 수플레  
CHOCOLATE AND  
BLACK SESAME SOUFFLE

64% Manjari Chocolate  
Matcha Ice Cream

