

ELEMENTS LUNCH 52.5

"TARAK JUK"

Milk, Roasted Peanuts, Sprouted brown Rice  
현미, 땅콩 타락죽

"GINSENG & CHICKEN"

Korean Pear, Cucumber, Crown Daisy Oil  
Puffed Adlay, Mustard Dressing  
닭 가슴살 겨자채

"JEON"

Wild Chive, Squid Pancake, Chili Soy Sauce  
달래 오징어전

"EGG CUSTARD"

Dashi Braised Abalone, Golden Enoki Mushroom  
Spring Onion, Caviar  
전복 황금팽이 계란찜

"BAN SANG"

Assorted Seasonal Condiments "Banchan", Daily Broth  
그날의 찬과 국이 제공됩니다.

Steamed Rice 진지

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Abalone Bibimbop 전복비빔밥 +10.0

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Raw Fish Rice 회덮밥 +15.0

Halibut 광어조림

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Galbi Jjim (Short rib) 갈비찜 +10.0

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Sea Bream Head 도미머리 조림 +25.0

&

"HUSIK"

Burnt Rice, Lemon Chantilly or Black Rice, Mango, Dark Chocolate  
누룽지 아이스크림 or 흑미 아이스크림

"DAGWA"

Assorted Korean Sweets  
Served with Coffee or Traditional Tea Selection  
커피 or 전통차

LUNCH CHEF TASTING 95.0

" T A R A K "

Milk, Roasted Peanuts, Sprouted brown Rice

현미, 땅콩 타락죽

" G I N S E N G & C H I C K E N "

Korean Pear, Cucumber, Crown Daisy Oil

Puffed Adlay, Mustard Dressing

닭 가슴살 겨자채

" T A N G "

Lobster, Octopus, Seasonal Vegetables, Seafood Consommé

바닷가재 완자, 문어탕

" J E O N "

Wild Chive, Squid, Chili Soy Sauce

달래 오징어전

" M U L H O E "

Seabream, Scallop, Gochujang Ice, Fermented Daikon Broth

도미, 관자물회

" E G G C U S T A R D "

Dashi Braised Abalone, Golden Enoki Mushroom

Spring Onion, Caviar

전복 황금팽이 계란찜

" B A N S A N G "

Assorted Seasonal Condiments "Banchan", Daily Broth

그날의 찬과 국이 제공됩니다.

Steamed Rice 진지

Halibut 광어조림

• & •

Abalone Bibimbop 전복비빔밥

Galbi Jjim (Short rib) 갈비찜

" H U S I K "

Burnt Rice, Lemon Chantilly or Black Rice, Mango, Dark Chocolate

누룽지 아이스크림 or 흑미 아이스크림

" D A G W A "

Assorted Korean Sweets

Served with Coffee or Traditional Tea Selection

커피 or 전통차

" T A R A K "

Milk, Roasted Peanuts, Sprouted brown Rice

현미, 땅콩 타락죽

" G I N S E N G & C H I C K E N "

Korean Pear, Cucumber, Crown Daisy Oil

Puffed Adlay, Mustard Dressing

닭 가슴살 겨자채

" T A N G "

Lobster, Octopus, Seasonal Vegetables, Seafood Consommé

바닷가재 완자, 문어탕

" J E O N "

Wild Chive, Squid, Chili Soy Sauce

달래 오징어전

" Y U K H O E "

Korean Style Beef Tartar, Nashi Pear, Seaweed Cracker, Sesame Oil Powder

육회

" M U L H O E "

Seabream, Scallop, Gochujang Ice, Fermented Daikon Broth

도미, 관자물회

" E G G C U S T A R D "

Dashi Braised Abalone, Golden Enoki Mushroom

Spring Onion, Caviar

전복 황금팽이 계란찜

" B A N S A N G "

Assorted Seasonal Condiments "Banchan", Daily Broth

그날의 찬과 국이 제공됩니다.

Steamed Rice 진지

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Halibut 광어조림

Abalone Bibimbop 전복비빔밥

Galbi Jjim (Short Rib) 갈비찜

" H U S I K "

Burnt Rice, Lemon Chantilly or Black Rice, Mango, Dark Chocolate

누룽지 아이스크림 or 흑미 아이스크림

" D A G W A "

Assorted Korean Sweets

Served with Coffee or Traditional Tea Selection

커피 or 전통차

DINNER CHEF TASTING 135.0

" T A R A K "

Milk, Roasted Peanuts, Sprouted brown Rice

현미, 땅콩 타락죽

" G I N S E N G & C H I C K E N "

Korean Pear, Cucumber, Crown Daisy Oil

Puffed Adlay, Mustard Dressing

닭 가슴살 겨자채

" T A N G "

Lobster, Octopus, Seasonal Vegetables, Seafood Consommé

바닷가재 완자, 문어탕

" J E O N "

Wild Chive, Squid, Chili Soy Sauce

달래 오징어전

" Y U K H O E "

Korean Style Beef Tartar, Nashi Pear, Seaweed Cracker, Sesame Oil Powder

육회

" M U L H O E "

Seabream, Scallop, Gochujang Ice, Fermented Daikon Broth

도미, 관자물회

" E G G C U S T A R D "

Dashi Braised Abalone, Golden Enoki Mushroom

Spring Onion, Caviar

전복 황금팽이 계란찜

" J E J U C R A B "

Crispy Jeju Soft Shell Crab, Gochujang Coleslaw, Black Garlic

제주 황게 튀김

" B A N S A N G "

Assorted Seasonal Condiments "Banchan", Daily Broth

그날의 찬과 국이 제공됩니다.

Steamed Rice 진지

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Abalone Bibimbop 전복비빔밥

&

"Galbi Jjim" (Short rib)

& Hanwoo Tenderloin ++

갈비찜과 한우 안심 구이

" H U S I K "

Burnt Rice, Lemon Chantilly or Black Rice, Mango, Dark Chocolate

누룽지 아이스크림 or 흑미 아이스크림

" D A G W A "

Assorted Korean Sweets

Served with Coffee or Traditional Tea Selection

커피 or 전통차

