

LUNCH PRIX FIXE MENU

4 COURSES

물회

MULHWE*

chilled raw fish | jeongaengi | citrus | dongchimi brine

감태죽

GAMTAEJUK

silky rice porridge | gamtae | arborio + gyeonggime rices | crabmeat | seafoam

CHOICE OF

봄나물 면 혹은 밥

BOMNAMUL MYEON OR BAP

preserved spring vegetables | perilla oil
choice of chilled gamtae noodles or rice

오리탕 면

ORITANG MYEON*

duck bone broth | duck confit | someon noodles | perilla seed
fresh + fermented vegetables

설렁탕 면

SEOLLONGTANG MYEON*

36-hour beef bone broth | braised beef | white pepper noodle
scallion | wood ear mushroom

랍스터 알밥

LOBSTER ALBAP*

grilled lobster | salmon roe | gochujang rice
fresh + fermented vegetables

+20

후식

HUSIK

choice of dessert

MENU 66

BEVERAGE PAIRING | CLASSIC 38 | RESERVE 76

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, please notify us.*