

A TASTE OF KOREA

The Restaurant at Genesis House serves distinctively Korean cuisine, reimagined with a modern twist. The menu boasts a unique culinary experience into the heart of Korea where the elevated flavors found in each of the seasonally rotated menus deliver a tantalizing experience – to not just satiate the appetite, but to stimulate the senses – utilizing the finest local and imported ingredients.

Whether you are here to explore the secrets hidden in our vast collection of rare books, to immerse yourself in the modern interpretation of a traditional Korean hanok, to relax on the terrace with a light bite, or to experience our Chef curated tasting menu – we encourage you to “allow us to be there for you” as our cherished guest, and enjoy our son-nim approach to hospitality.



물회
MUL HWE

The cooler months are the perfect time to savor oysters and fish crudos from the Northern Pacific. The fish crudo that makes up the primary foundation of the plate is JEONGAENGI (전갱이), also known as Horse Mackerel in English.

At Genesis House, our MULHWE features the finest amberjack and horse mackerel available that day. We use a light curing method with spent Dashima seaweed for our broth preparation, enhancing the fish's flavor and elevating its natural umami. Each delicate slice is beautifully layered with the season's last heirloom grape tomatoes, finger lime pearls, and kumquat slices before being dressed tableside with a tomato-water dongchimi brine and herb oil.

5 COURSE MENU

전복죽

JEONBOKJUK

whole abalone | arborio + kyongome rices | seafoam

물회

MUL HWE*

jeongaengi | citrus | dongchimi brine | gosu-kkot

CHOICE OF

양념갈비

YANGNYEOM GALBI*

marinated short rib
baek-gimchi
seasonal namul

랍스터 해물탕

LOBSTER 'HAEMULTANG'

butter poached tail
mussels | gamjajeon
haemultang sabayon

양고기 구이

YANG-GOGI GUI*

colorado lamb
house ssamjang
grilled pumpkins

영양돌솥밥

YEONGYANG DOLSOT BAP

dolsot rice | chestnut | jujube | ginko | ginseng | mushrooms
doenjang guk

후식

HUSIK

choice of dessert

TASTING MENU 98 | BEVERAGE PAIRING 75

FOR THE TABLE

부추전

BUCHUJEON

garlic chive pancake

22

만두

MANDU

beef | kimchi pork | vegetable

28

시장 볶음밥

SIJANG BOKKEUM BAP

market fried rice

MP

**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.*



도미튀김

DOMI TWIGAM

The DOMI TWIGAM pays homage to the Chuseok harvest festival, featuring a barley juk as its base. Both the tofu and fish are coated in pulverized rice flour, and the primary sauce is a blend of rice and rice wine. Bright notes of yuja and chili add a refreshing touch not found in other dishes, while the main focus here is the satisfying crunch, the starchiness of the season, and the continuation of richness from the previous course. The foam that adorns the plate is made from an anchovy stock enriched with fish sauce, mushroom extract, cream, crème fraîche, and yuzu. This delicate foam gently envelops the juk, adding an elegant finishing touch.



양념갈비

YANGNYEOM GALBI

The YANGNYEOM GALBI marinade is a cherished recipe from Chef Mincheol Shin's mother. Accompanying the dish is a black garlic purée that acts as the aromatic foundation, bringing sweetness, richness, and depth. The ramps are prepared as a long-aged jangajji, adding a delightful contrast of soy and acidity. Wrapped in a nasturtium leaf, the mat-tofu namul offers a refreshing palate-cleansing bite, while the final kimchi features the season's first local burdock root.

7-9 COURSE MENU

전복죽

JEONBOKJUK

whole abalone | arborio + kyongome rices | seafoam

물회

MUL HWE*

jeongaengi | citrus | dongchimi brine | gosu-kkot

감태밥

GAMTAE BAP*

saeu-jang | hokkaido urchin | gamtae
+ 22PP

만둣국

MANDU GUK

king crab dumpling | foie gras | pine mushroom | grilled greens

도미튀김

DOMI TWIGIM

rice flour crusted red snapper | barley jook | yuja + chili

CHOICE OF

양념갈비

YANGNYEOM GALBI*

marinated short rib
baek-gimchi
seasonal namul

랍스터 해물탕

LOBSTER 'HAEMULTANG'

butter poached tail
mussels | gamjajeon
haemultang sabayon

양고기 구이

YANG-GOGI GUI*

colorado lamb
house ssamjang
grilled pumpkins

와규 누룩 주물럭

A5 WAGYU JUMULLEOK*

maitake | chanterelle | pyogo
+ 35PP

영양돌솥밥

YEONGYANG DOLSOT BAP

dolsot rice | chestnut | jujube | ginko | ginseng | mushrooms
doenjang guk

후식

HUSIK

choice of dessert

TASTING MENU 188 | BEVERAGE PAIRING 115

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