

한국의 맛

A TASTE OF KOREA

제네시스 하우스 레스토랑은
한국 전통 음식 문화를 현대적인 감각으로
재해석한 메뉴를 선보입니다.
풍부한 맛과 향이 감각을 깨우는 여정 속에서,
잊지 못할 미식의 순간을 경험하시기 바랍니다.

Genesis House Restaurant presents a modern reinterpretation
of traditional Korean culinary culture. Embark on a sensory
journey where rich flavors and aromas awaken the palate,
offering an unforgettable gastronomic experience.

한입거리

SMALL + LIGHT

FOR THE TABLE

김 부각 **GIM BUGAK** - crispy marinated seaweed 17

연근 튀각 **YEONGEUN TWIGAK** - crispy lotus root 17

육회 **YUKHOE*** - tartare of beef | egg yolk | gochujang 26

부추 전 **BUCHUJEON** - korean chive pancake | choganjang 26

떡 강정 **TTEOK GANGJEONG** - fried rice cakes | sweet gochujang
cashew | pistachio | black sesame 16

만두 **MANDU** - korean dumplings | choice of - beef or vegetable 18

식사

RICE + NOODLES

SERVED WITH SEASONAL BANCHAN

랍스터 알밥 **LOBSTER ALBAP*** - grilled lobster | salmon roe | gochujang rice
fresh + fermented vegetables 66

봄나물 면 혹은 밥 **BOMNAMUL MYEON OR BAP** - preserved spring vegetables | perilla oil
choice of chilled gamtae noodles or rice 27

오리탕 면 **ORITANG MYEON*** - duck bone broth | duck confit
somyeon noodles | perilla seed 29

설렁탕 면 **SEOLLONGTANG MYEON*** - 36-hour beef bone broth | braised beef | white pepper
noodle | scallion | wood ear mushroom 26

메인 요리

MEAT + FISH

SERVED WITH WHITE RICE + SEASONAL BANCHAN

떡갈비 **TTEOKGALBI*** - chopped prime short rib | gochujang | chili | mushroom
bellflower root | collard green | red onion 44

매생이 대구찜 **MAESAENGI DAEGUJJIM*** - steamed cod | yuchoi | mussels
morel mushroom | maesaengi sauce 38

안심 구이 **ANSIM GUI*** - bms 9 american washugyu tenderloin of beef
tomato ssamjang | asparagus | fermented carrot 72

양고기 구이 **YANGGOGI GUI*** - ssamjang-marinated lamb saddle | ssug
white asparagus | spring peas | seasonal jangajji 42

**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.*

후식

DESSERT

배숙

BAESUK

korean pear sorbet | tapioca pearls

ginger | cinnamon | black pepper

18

우영

UEONG

brown butter cake | burdock root ice cream | candied burdock

white chocolate ganache | black sugar cream

18

복분자

BOKBUNJA

korean blackberry compote | yogurt panna cotta

blackberry sorbet | yogurt gel | meringues

18

해초

HAECHO

dashima cake | chocolate | crystalized gamtae | gim crumble

18

EXECUTIVE CHEF

신 민철

MINCHEOL SHIN