

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 YUKHWE* - beef tartare | egg yolk | tomato 27

모듬 전 MODEUM JEON - assorted vegetable pancakes 28

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

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

구절판 GUJEOLPAN - platter of nine delicacies 31

식사

rice + noodles

랍스터 알밥 LOBSTER ALBAP* - lobster | salmon roe | gochujang rice 66

나물 면 혹은 밥 NAMUL MYEON OR BAP - preserved vegetables | perilla oil 27
choice of chilled gamtae noodles or rice

오리탕 면 ORITANG MYEON* - duck | somyeon | perilla seed 29

설렁탕 면 SEOLLONGTANG MYEON* - beef | white pepper | scallion | wood ear mushroom 26

메인 요리

meat + fish

떡갈비 TTEOKGALBI* - short rib | serrano pesto | broccolini 44

매생이 대구 MAESAENGI DAEGU* - cod | yuchae | oyster | chanterelle 38

양고기 YANGGOGI* - lamb | mugwort | zucchini | spring peas 46

안심 ANSIM* - wagyu tenderloin | eggplant | corn | spring onion 72

**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 | ginger cinnamon | black pepper

18

우영

UEONG

brown butter cake | burdock root ice cream | white chocolate

18

화채

HWACHAE

white watermelon sorbet | coconut | fruit cocktail

18

해초

HAECHO

dashima mousse cake | chocolate | gamtae

18

EXECUTIVE CHEF

신 민철

MINCHEOL SHIN