

## 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**

Mulhwe is a compound between the word Mul 물 meaning water and Hwe 회 which in context means fresh or raw. The dish is a composition of raw fish dressed with fresh and fermented vegetables and set to a tomato-infused dongchimi brine.

## TASTING ONE

5 COURSES

전복죽

**JEONBOKJUK**

whole abalone | arborio + kyonggime rices | seafoam

물회

**MUL HWE\***

jeongaengi | citrus | dongchimi brine | gosu-kkot

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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

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영양돌솥밥

**YEONGYANG DOLSOT BAP**

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

후식

**HUSIK**

choice of dessert

MENU 98

PAIRING | CLASSIC 78  
MODERN 128

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FOR THE TABLE

만두

**MANDU**

beef | kimchi pork | vegetable

28

부추전

**BUCHUJEON**

garlic chive pancake

22

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.*



양념갈비  
**YANGNYEOM GALBI**

Yangnyeom Galbi is a cornerstone of Korean grilling culture. Every home and every restaurant have variations on the soy-garlic marinade. At Genesis House, our interpretation is an adaptation of Executive Chef Mincheol Shin's family recipe.

**STARSCAPE TASTING**

7 COURSES

전복죽

**JEONBOKJUK**

whole abalone | arborio + kyonggime rices | seafoam

물회

**MUL HWE\***

jeongaengi | citrus | dongchimi brine | gosu-kkot

감태밥

**GAMTAE BAP\***

saeu-jang | hokkaido urchin | gamtae

+22 pp

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

+35 pp

영양돌솥밥

**YEONGYANG DOLSOT BAP**

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

후식

**HUSIK**

choice of dessert

MENU 188

PAIRING | CLASSIC 126  
MODERN 210

FOR THE TABLE

만두

**MANDU**

beef | kimchi pork | vegetable

28

부추전

**BUCHUJEON**

garlic chive pancake

22

시장 볶음밥

**SIJANG BOKKEUM BAP**

market fried rice

MP

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후식  
**HUSIK**

The pastry program at Gensis House New York is committed to highlighting traditional Korean flavors with modern culinary technique. Our Fall Menu is driven by the flavors of Harvest both in terms of the Chuseok holiday season and the natural larder of the American Northeast in autumn.

We consider it a privilege to work with the best possible grains and fall produce to bring innovative product with a familiar frame of cultural reference to your table.

**HUSIK**

오곡 핀당시에  
**FIVE GRAINS**  
soybean | barley | grain millet | rice | wheat

태운다시마 초콜릿  
**TAEUN-DASHIMA + CHOCOLATE**  
toasted dashima + chocolate mousse  
vanilla + almond praline

오미자 파블로바  
**OMIJA BERRY PAVLOVA**  
omija meringue | sabayon

쑥 밀피유  
**SSUG MILLE FEUILLE**  
korean mugwort | creme légère | puff pastry

다과  
**DAGWA**  
korean mignardises  
macaron | dasik | yagkwa | légère

EXECUTIVE CHEF

신민철

**MINCHEOL SHIN**