

# A TASTE OF KOREA

Traditional Food for Modern Dining

*Waiting for what nature brings*

*The Restaurant at Genesis House reminds you of the meaning of eating, caring and discerning the meaning of a meal created in the right way. The menu served at Genesis House comforts your palate and body through harmony and balance, delivering sincerity from Korea.*



# GENESIS HOUSE

## SURANCHAE

수란채

*Chilled Abalone, Diver Scallop, Snow Crab, Octopus, Poached Egg, Pine Nut Sauce*

Suranchae has been handed down for generations of the noble family clan in Gyeongju. Softly cooked and thinly sliced meats of seafood including abalone, crab, red sea cucumber, and octopus are topped with slices of crispy, sweet Korean pear, on top of which is placed a softly poached egg. Savory and nutritious pine nut juice is then poured over it.

# TASTING MENU

## SURANCHAE\*

수란채

*Chilled Abalone, Diver Scallop, Snow Crab, Octopus, Poached Egg, Pine Nut Sauce*

## HOBAKJUK

호박죽

*Pumpkin Porridge, Kabocha Squash, Sweet Rice, Pine Nuts*

## EUNDAEGU CHAPSSAL GUT\*

은대구 찹쌀 구이

*Glutinous Rice Fried Black Cod, Seasonal Salad, Mu Radish*

## SEOLYAMYEOKJEOK\*

설야떡적

*Marinated and Grilled A5 Japanese Wagyu Strip Loin, Sunchokes, Winter Vegetables, Chestnuts*

## GUNGJUNG JAPCHAE

궁중잡채

*Sweet Potato Noodle, Toasted Walnuts, Seasonal Mushrooms, Burdock Root*

## BAMPYEON

밤편

*Chestnut Financier, Warm Cinnamon Anglaise, Coffee Vanilla Ice Cream*

Tasting Menu \$185 | Pairing Beverage \$115

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

## LIGHT BITES

### GAESEONG JANGTTAENGI\*

개성장땡이

*Doenjang Beef and Pork Salami*

### GIM BUGAK

김부각

*Seaweed Chip*

### GYEJEOL BUGAK

계절부각

*Seasonal Chip*

### YUKPO\*

육포

*Beef Jerky, Pine Nut*

\$14 Each

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

## SMALL PLATES

### SURANCHAE\*

수란채

*Chilled Abalone, Diver Scallop, Snow Crab, Octopus, Poached Egg, Pine Nut Sauce*

\$39

### MIL CHEONSIN\*

밀천신

*Wheat Mushroom Crêpe, Chicken, Parsnip, Mustard Sauce*

\$26

### SAEU SEOGNYU MANDU\*

새우 석류 만두

*Pomegranate Shaped Shrimp Dumplings, Bamboo, Ginger, Sesame, Seafood Broth*

\$28

### SOONDAE GUI\*

순대구이

*Beef & Pork Blood Sausage, Rice, Perilla, Shiitake Mushrooms*

\$32

### HAEMUL NAENGCHAE\*

해물냉채

*Spotted Prawn, Jelly Fish, Celtuce, Pickled Radish, Asian Pear, Mustard Sauce*

\$36

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

## LARGE PLATES

### EUNDAEGU CHAPSSAL GUI\*

은대구 찹쌀 구이

*Glutinous Rice Fried Black Cod, Seasonal Salad, Mu Radish*

\$42

### DAK YANGNYEOM GUI\*

닭 양념구이

*Grilled Chicken in Fermented Gochujang, Lettuce Wrap*

\$39

### SEOLYAMYEOKJJEOK\*

설야력적

*Marinated and Grilled A5 Japanese Wagyu Strip Loin,*

*Sunchokes, Winter Vegetables, Chestnuts*

\$135

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

## NOODLES, RICE & SOUP

### HOBAKJUK

호박죽

*Pumpkin Porridge, Kabocha Squash, Sweet Rice, Pine Nuts*

\$15

### KAL-SSAKDUGI\*

칼싹두기

*Buckwheat Knife Noodle, Hand Torn Beef Brisket, Zucchini, Egg Ribbons, Beef Broth*

Served with a side of kimchi

\$29

### GUNGJUNG JAPCHAE

궁중잡채

*Sweet Potato Noodle, Toasted Walnuts, Seasonal Mushrooms, Burdock Root*

Served with a side of kimchi

\$31

### SULHWABAN

설화반

*House Made Tofu, Chestnut, Mu Radish, King Oyster Mushroom, Parsnip, Mung Bean, Bamboo*

Served with a side of soup and kimchi

\$33

### CHAESO GESALBAP\*

채소 게살밥

*Golden Queen III Rice, Snow Crab, Celeriac, Zucchini, Flying Fish Roe*

Served with a side of soup and kimchi

\$39

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*



# KIMCHI

## BAECHU KIMCHI

배추김치

*Napa Cabbage*

\$8

## GYEJEOL KIMCHI

계절김치

*Seasonal Kimchi*

\$8

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*



# GENESIS HOUSE

## BAM PYEON

밤편

*Chestnut Financier, Warm Cinnamon Anglaise, Coffee Vanilla Ice Cream*

Our Bam Pyeon dessert is a combination of traditional and modern interpretation of Korean walnut cake called Hodu Gwaja. The cake originated from Cheonan, South Korea in 1934. Our version features chestnut instead of walnut, brown rice syrup and ganjang sauce. Served with a coffee infused vanilla ice cream and warm cinnamon chestnut anglaise. This delightful dessert is enjoyed during the winter.

## DESSERTS & TEA SNACKS

### GYEJEOL GALSU

계절갈수

*Seasonal Sorbet*

\$13

### BAESUK

배숙

*Poached Pear, Pink Peppercorn Crumble, Cream Cheese*

\$17

### BAM PYEON

밤편

*Chestnut Financier, Warm Cinnamon Anglaise, Coffee Vanilla Ice Cream*

\$16

### BUNGEO-PPANG

붕어빵

*Sweet Red Bean Ice Cream, Citrus Jelly, Whipped Cream*

\$15

### SONGDO YEOT GANGJEONG

송도엿강정

*White Sesame Cracker*

\$11

### GAESEONG YAKGWA

개성약과

*Fried Honey Ginger Cookie*

\$11

### CHASUGWA

차수과

*Candied Walnut, Puff Pastry*

\$11