

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

연근 튀각 YEONGEUN TWIGAK - crispy lotus root 17

김 부각 GIM BUGAK - crispy marinated seaweed 17

육회 YUKHWE* - beef tartare | egg yolk | tomato 27

모듬 튀김 MODEUM TWIGIM - gim mari | squid | shrimp | sweet potato | pumpkin 28

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

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

구절판 GUJJEOLPAN - platter of nine delicacies 31

식사

rice + noodles

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

버섯 밥 MUSHROOM RICE - namul | radish | doenjang 28

닭개장 DAKGAEJANG - chicken | chili oil | fernbrake | scallion 28

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

메인 요리

meat + fish

대구찜 DAEGUJJIM* - cod | yuchae | mussel | barley 38

재육구이 JAEYOOK GUI - pork belly | gochujang | tofu 42

양고기 YANGGOGI* - lamb | mugwort | radicchio | squash 46

소불찜 SOPPOLJJIM - beef cheeks | parsnip | chestnut | kabocha 79

**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

클레멘타인

CLEMENTINE

ginger granita | tonka bean meringue

18

고구마

GOGUMA

sweet potato mousse | crème fraîche ice cream

18

바나나

BANANA

puff pastry | candied banana | banana milk ice cream

18

쌀

SSAL

rice pudding | wild rice | rice ice cream

18

EXECUTIVE CHEF

신 민철

MINCHEOL SHIN