

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

물회

MUL HWE*

jeongaengi | citrus | dongchimi brine | gosu-kkot

전복죽

JEONBOKJUK

whole abalone | arborio + kyonggime rices | seafoam

CHOICE OF

양념갈비

YANGNYEOM GALBI*

marinated short rib | baek-gimchi | seasonal namul

도미튀김

DOMI TWIGIM

rice flour crusted red snapper | barley jook | yuja + chili

양고기구이

YANGGOGI GUI*

colorado lamb | house ssamjang | grilled pumpkins

설렁탕면

SEOLLEONGTANG MYEON

beef bone broth soup | white pepper noodle | braised short rib bae

CHOICE OF

DESSERT

MENU 98

PAIRING

CLASSIC 78

MODERN 128

FOR THE TABLE

만두

MANDU

beef | kimchi pork | vegetable

28

부추전

BUCHUJEON

garlic chive pancake

22

시장볶음밥

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.

TASTING TWO

7 COURSES

물회

MUL HWE*
jeongaengi | citrus | dongchimi brine | gosu-kkot

전복죽

JEONBOKJUK
whole abalone | arborio + kyonggime rices | seafoam

만둣국

MANDU GUK
king crab dumpling | pine mushroom | grilled greens

매생이대구찜

MAESAENGI DAEGUJJIM
steamed black cod | maesaengi sauce | razor clam | broccolini

CHOICE OF

양념갈비

YANGNYEOM GALBI*
marinated short rib | baek-gimchi | seasonal namul

도미튀김

DOMI TWIGIM
rice flour crusted red snapper | barley jook | yuja + chili

양고기구이

YANGGOGI GUI*
colorado lamb | house ssamjang | grilled pumpkins

와규 누룩 주물럭

A5 WAGYU JUMULLEOK*
maitake | chanterelle | pyogo
+35 pp

설렁탕면

SEOLLEONGTANG MYEON
beef bone broth soup | white pepper noodle | braised short rib bae

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

시장볶음밥

SIJANG BOKKEUM BAP
market fried rice
MP

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DESSERT

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.

DESSERT

오곡크림

FIVE GRAINS + CREAM

soybean | barley | grain millet | rice | wheat

구운다시마와 초콜렛

GUEUN DASHHIMA + CHOCOLATE

toasted dashima + chocolate mousse
vanilla + almond praline

오미자 파블로바

OMIJA PAVLOVA

omija meringue | sabayon

썩 밀피유

SSUG MILLE FEUILLE

korean mugwort | creme légère | puff pastry

다과

DAGWA

korean mignardises
macaron | dasik | yagkwa

EXECUTIVE CHEF

신민철

MINCHEOL SHIN