

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.

LUNCH TASTING

3 COURSES

CHOICE OF

물회

MUL HWE*

jeongaengi | citrus | dongchimi brine | gosu-kkot

생야채

SAENG YACHAE

fresh vegetable | house ssamjang

육회

YUKHOE*

wagyu tartare | oyster cream | garlic scape jangajji | gamtae | urchin

CHOICE OF

닭갈비

DAK GALBI

chicken | gochujang | king oyster mushroom ssamjang + ssam

들기름국수

DEULGILEUM GUKSU

chilled noodle | perilla oil | gamtae | egg crepe

돼지온면

DWAEJI ONMYEON

braised pork | somyeon | scallion oil banchan

CHOICE OF

DESSERT

MENU 62

PAIRING 48

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.*

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

쑥 밀푼유

SSUG MILLE FEUILLE

korean mugwort | creme légère | puff pastry

다과

DAGWA

korean mignardises

macaron | dasik | yagkwa