

LUNCH COURSE

GAONNURI COURSE "A" 가온누리 A 코스 50

SALAD AND JOOK WILL BE SERVED WITH MUL KIMCHI BEFORE YOUR COUSE STARTS
AND YOU CAN CHOSE ONE EACH FROM #3 KOREAN BARBEQUE / #4 RICE WITH JJIGAE OR COLD NOODLE

#1 SASHIMI 생선회 (광어 or 도미)

Specially chosen raw fish prepared by our executive chef

#2 BOSSAM 보쌈

Steamed pork, raw oyster and spicy special kimchi

#3 KOREAN BBQ 바베큐

CHOICE: GALBI 갈비 / BULGOGI 불고기 / JOOMULUCK 주물럭

#4 RICE WITH JJIGAE OR COLD NOODLE 밥과 찌개 혹은 냉면

CHOICE: DEONJANG JJIGAE 된장찌개 / KIMCHI JJIGAE 김치찌개

OR

CHOICE: MUL NANGMYEON 물냉면 / BIBIM NANGMYEON 비빔냉면

#5 DESSERT (CHOICE ONE OF THREE) 디저트(3 가지 중 택 1)y

ONE OF TREE : ICE CREAM / CAKE / TEA COFFEE

APPETIZER

HAEMUL PAJUN 해물 파전 Seafood and scallion pancake	12
NOKDOO JUN 녹두전 Mung bean pancake	10
MODUM JUN 모듬전 Crispy pancake sampler	12
MANDOO 만두 Steamed Dumplings	8
JAPCHAE 잡채 Pan-fried noodles with beef and vegetable	12
HAEMUL JAPCHAE 해물 잡채 Pan-fried noodles with seafood and vegetable	12
BOSSAM 보쌈 Steamed pork with spicy special Kimchi	14
YUKHOE 육회 Beef Tartare	14
GALBI SALAD 갈비 샐러드 Grilled short ribs with salad	18
TOFU SALAD 두부 샐러드 Crispy tofu with omiza reduction	15
CALAMARI SALAD 한치 샐러드 Spicy deep fried calamari with sweet dressing	17

ENTREE

BIBIM BAP 비빔밥 Traditional mixed rice	13
GAONNURI SAESSAK 가온누리 새싹 Micro-leaf	15
YUKHOE 육회 Seasoned Raw beef	18
SANCHAE 산채 Mountain vegetable	15
DOLSOT BIBIMBAP 돌솥 비빔밥 Traditional stone bowl mixed rice	14
GALBI DOLSOT 갈비 돌솥 Marinated short-rib	18
SQUID DOLSOT 오징어 돌솥 Spicy squid	16
OCTOPUS DOLSOT 낙지 돌솥 Spicy Octopus	17
HAEMUL DOLSOT 해물 돌솥 Variety of assorted seafood	18
YUK GE JANG 육개장 Finely shredded beef with scallions, mushroom in spicy broth	13
TEOK MANDOO GUK 떡만두국 Traditional Korea soup with dumplings and rice cake	13
GALBI TANG 갈비탕 Short rib soup	15
DOENJANG JJIGAE 된장찌개 A bean paste soup with sliced beef and vegetable	13
KIMCHI JJIGAE 김치 찌개 Spicy Kimchi soup with sliced pork and vegetable	13
SPICY CODFISH TANG 대구 매운탕 Spicy soup with codfish	15
CODFISH CLEAR TANG 대구 지리 Non spicy clear soup with codfish	15
MUL NAENG MYEON 물냉면 Sweet potato noodles in homemade beef broth served cold	13
BIBIM NAENG MYEON 비빔냉면 Sweet potato noodles topped with spicy sauce served cold	13

DESSERT

Variation of KOREA Yakggwa, sujeonggwa, Sikhey Sorbet

Warm Guanaja Chocolate cake Liquid Caramel, Fleur De Sel, Vanilla Ice Cream

Pineapple Cremeux Coconut Rocher, White Chocolate Mousse, Yogurt Sorbet

Vanilla Panna Macerated strawberries, vanilla croustillant, Strawberry Sorbet

Black Forest Baked Alaska Chocolate Sponge, Cherry Ice Cream, Italian Meringue

LUNCH BANSANG 20

BANSANG IS THE TRADITIONAL KOREAN STYLE COMBINATION FOR ONE PERSON. IT IS SERVED WITH 5 BANCHAN (SIDE DISH)
YOU CAN MAKE YOUR OWN CHOICE OF MAIN DISHES AND SOUPS. IT IS SERVED WITH RICE.

CHOOSE ONE OF MAIN GALBI 갈비 / BULGOGI 불고기 / EUNDAEGU JORIM OR GUI 은대구 조림 혹은 구이

CHOOSE ONE OF SOUP DOENJANG JJIGAE 된장찌개 / KIMCHI JJIGAE 김치찌개 / TODAY SOUP

BARBEQUE LUNCH

SERVED WITH RICE AND 5 BANCHAN (SIDE DISH)

MARINATED GALBI 양념갈비 Short ribs marinated with special GALBI sauce	25
CHADOLBAEKI 차돌배기 Thin sliced beef brisket	18
BULGOGI 불고기 Thin slices seasoned rib eye	18
ORI ROSEU 오리 로스 Fresh duck breast	18
CHICKEN 닭 구이 Marinated chicken tender	18
PORK-BELLY 삼겹살 구이 Fresh pork belly	18

BEVERAGE

COFFEE

SODA

JUICE