



SMALL PLATES

SUMMER MANGO BURRATA SALAD *SEASONAL rainbow mango, arugula, basil	19
WILD SALAD seasonal ingredients	16
WHOLE CHOCOLATE SQUID chargrilled squid tossed in lime & chili vin, chipotle carrot sauce	24
AVOCADO LIME OCTOPUS SALAD avocado, elephant beans, cherry tomato, lime	23

NOODLES & GRAINS

GARLIC SCAPE PASTA Smoked garlic shoots & asparagus, lemon, parmesan	18
SOOMBISORI (JEJU SEA URCHIN RISOTTO) sea urchin-jang, fresh wasabi, gamtae	26
SEOUL CLAM PASTA littleneck clams, arugula, shallots	23
SCALLOP BARLEY RISOTTO seared scallop, lemon, parmesan, squid, shrimp	24
BLACK LABEL LOBSTER PASTA oak-smoked whole lobster tail, butter sauce, wild arugula	35
WILD SESAME BLACK TRUFFLE BUTTERBUR PASTA minced truffle-butter sauce with wild sesame powder	28



BIG PLATES

SEASONAL FISH	28
chili pesto, chicory, seaweed yuza beurre blanc	
SEOUL BRUNCH PLATE (LUNCH ONLY)	22
IBERICO PLUMA (BELLOTA, 200g)	38
wood-smoked pork, onion, zucchini	
HANWOO BEEF ++ (TOP GRADE)	(100g)60
straw-smoked beef, mashed potato, chimichurri	(200g)110

SIDES

GRILLED BRUSSEL SPROUTS (chorizo aioli, parmesan)	13
HAND-PRESSED BABY POTATOES WITH CHORIZO AIOLI	12
TRUFFLE SEAWEED FRIED POTATOES (SAVORY OR SWEET)	10

DESSERT

NAEBANG COFFEE SHOP	10
earl grey ice cream, black tea jelly, prune financier	
NAMSAN INJEOLMI	9
injeolmi meringue, swiss chard ice cream, apple compote	