

O-Chan



Amuse Bouche

Seared Han-beef wrapped with sea urchin & chives



Amuse Bouche

Ballotine of 'Wan-Do' wild octopus
with 'Cheong-San-Do' wild seaweed +5,500



Amuse Bouche

'Han-Ban-Do' line caught wild raw fish
& rice straw smoked raw fish of day +10,000

Pan fried soy milk skin wrapped
'Bo-Sung' spring onion & 'Seo-San' jumbo shrimp

'Han-Don' pork neck marinade in jaepi soy sauce

Platter of 'Bong-Pyeong' buckwheat noodle and sides

'Ham-Yang' crispy red bean parfait
with green tea ice cream

Petit Fours

Traditional pancake of Han-beef with egg yolk
& Han-beef's tripe salad with yuzu and chili +5,500

'Yeo-Su' grilled butterfish marinade in doin jang
& kyona salad with persimmon sauce +5,500

Platter of Han-beef tartare bibim-bap and sides +5,500

Apple mango & pineapple dumpling

Petit Fours

Han-beef broth with sea cucumber,
mushroom +11,000

Grilled Han-beef sirloin with myeongyi puree +16,000

Platter of sea urchin barley bibim-bap and sides +10,000

'Gae-Sung' yakgua chestnut mille-feuille
with raspberry sorbet +5,000

Petit Fours

4 COURSE ₩58,000 / 5 COURSE ₩77,000

* To create 4 course, please choose one item from the highlighted section

* All prices include 10% VAT

FESTA
DINING

Bom-Sun

Spring Special



Amuse Bouche

Flower crab brown rice egg custard

Rice straw smoked raw fish

'Moo-Chang-Po' sautéed baby octopus, spring water parsley

'Chi-Ak-San' portobello duck galbi, spring adlay risotto, pine nut

| Platter of spring leaves, abalone bibim-bap, sides choose +20,000 |

Cherry blossom cream, yogurt sorbet

Petit fours

Coffee or tea

₩90,000

Man-Chan



Amuse Bouche

'Tae-An' sea trumpet soup with clam jus

Rice straw smoked 'Cheong-San-Do' abalone
with 'Nam-Han-Gang' osetra caviar

Traditional pancake of Han-beef with egg yolk
& Han-beef's tripe salad with yuzu and chili

Pan fried Mediterranean seabass & broccolini
With soy beurre blanc & peeled corn bumbuck

or

Grilled Han-beef sirloin with celeriac puree

Platter of sea urchin barley bibim-bap and sides

Apple mango & pineapple dumpling

Petit fours

Coffee or tea

₩150,000

Jin-Zit-Sang



Amuse Bouche

'Ul-Jin' wild crab meat nude dumpling soup

Han-beef chuck tender tartare, 'Gong-Ju' chestnut
'Nam-Han-Gang' osetra caviar,
line caught wild raw fish & rice straw
smoked raw fish of day +13,000

Steamed 'Cheong-San-Do' abalone, lotus root puree

Roasted 'Gang-Hwa-Do' 75days mud eel,
white asparagus, wild raspberry sauce

Braised Han-beef no.5,6,7 short rib,
poached egg, shitake

Platter of abalone hot pot rice and sides

'Gae-Sung' yakgwa chestnut mille-feuille
with raspberry sorbet

Petit fours

Coffee or tea

₩220,000 (Minimum for 2)

* All prices include 10% VAT

FESTA
DINING

구이 적 전유어 찜



- Roasted 'Gang-Hwa-Do' 75days mud eel with wild berry sauce ₩64,000
- 1++ Grilled Han-beef sirloin with celeriac puree (소고기: 한우) ₩59,000
- Braised Han-beef no. 5, 6, 7 short ribs with poached egg and shitake (소고기: 한우) ₩59,000
- Roasted baby chicken & barley bean paste (닭고기: 국내산) ₩38,000
- Traditional pancake of Han-beef with egg yolk & Han-beef's tripe salad with yuzu and chili (소고기: 한우) ₩35,000

반상 면상



- Platter of sea urchin barle bibim-bap and sides (쌀: 국내산) ₩38,000
- Platter of Han-beef tartare bibim-bap and sides (쌀:국내산, 소고기: 한우) ₩38,000
- Platter of Festa signature bibim-bap and sides (쌀: 국내산) ₩38,000
- Platter of 'Bong-Pyeong' buckwheat noodle and sides (소고기: 한우) ₩38,000

회 숙회



- 'Han-ban-do' Line caught wild raw fish & rice straw smoked raw fish of day ₩55,000
- Rice straw smoked 'Cheong-San-Do' abalone with poached potato ₩38,000

한과 병과



- Apple mango & pineapple dumpling ₩18,000
- 'Ham-Yang' crispy red bean parfait with green tea ice cream ₩15,000
- Homemade milk ice cream with red bean and buckwheat ₩12,000

* All prices include 10% VAT