

6 APRIL TO 3 MAY 2015

Taste of Spring - Jeju Island

\$200++ per person

Appetizers

- Traditionally Dried and Fried Seaweed 김부각
- Traditionally Dried and Fried Burdock 우엉부각
- Traditionally Dried and Fried Lotus Root 연근부각
- Traditionally Dried and Fried Chili 고추부각
- Peanut Meringue 땅콩머랭

Mains

- Royal Dumpling wrapped with sliced Fish Fillet 어만두
- Seasoned Herring Roe & Dried Slices of Seasoned Whitebait
청어알젓과 뱅어포
- Abalone wrapped with Seaweed 전복 해초쌈
- Shoots of fatsia and Sea Bream 두릅산마 도미찜
- Mushroom Japchae 버섯잡채
- Eggplant Mille-feuille 가지계절편
- Korean Ginseng Tarak Porridge 인삼 타락죽
- Spring Salad with seasonal vegetable from Jeju 봄나물샐러드
- Jeju Halibut, Uni Sashimi and Steamed Octopus
제주 문어, 성게알 과 광어사시미
- Grilled Jeju Sea Bream 제주 옥돔구이

- Korean Yuzu Rice Wine Sherbet 막걸리 유자 샤벳 -

- Grilled Short Rib Patties 떡갈비
- Sea Bream and Pine Mushroom Noodle with soup 농어송이면
- Soy Sauce Marinated Crab served with a bowl of rice
간장게장 비빔밥

EPICUREAN DELIGHTS
14 to 25 April 2015

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Desserts

Saengran 생란

Mashed and boiled Ginger mixed with honey and ground pine

Ulran 울란

Boiled Chestnut ball with ground pine

Raspberry Sweet Rice Drink 복분자 식혜

Perilla Seeds Macaroon 들깨 마카롱

YooGwa 유과

Fried Glutinous Rice with honey

Alcoholic Beverages

Korean Raspberry Wine 복분자주

HwaYoh 화요

Korean traditional hand-crafted soju

Bakseju 백세주

*Korean glutinous rice-based fermented alcoholic beverage
flavored with a variety of herbs, ginseng*

ASTRONOMY
IN
MOTION

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