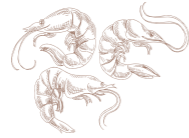




## BITES



<b>Charcuterie platter</b> Cold Cuts, Cheese, Compote	<b>45,000</b>
<b>Fried chicken</b> Seaweed Mayonnaise, Lemon	<b>25,000</b>
<b>Seafood Nabe</b> Crab, Clam, Prawn, Baby Octopus, Cabbage	<b>28,000</b>
<b>Tempura Basket</b> Soft Shell Crab, Shrimp, Sweet Potato, Sweet Pumpkin	<b>22,000</b>
<b>Okonomiyaki</b> Baby Octopus, Shrimp, Cuttlefish Pork Belly, Salted Pollack Roe Mayonnaise	<b>32,000</b>



## WINE

### Bubbles

GLASS	BOTTLE
150ml	750ml

NV	Louis Roederer, Collection 242, France	<b>35,000</b>	<b>170,000</b>
2017	Torre Del Gall Vintage Cava Brut, Spain	<b>17,000</b>	<b>80,000</b>

### White Wine

2019	Precision Navigator Sauvignon Blanc, USA	<b>24,000</b>	<b>115,000</b>
2020	Casa Rojo La Marimorena, Spain	<b>21,000</b>	<b>100,000</b>
2020	Weingut Wittmann 100 Hills Riesling, Germany	<b>19,000</b>	<b>90,000</b>
2020	Round Hill Chardonnay, USA	<b>17,000</b>	<b>80,000</b>

### Red Wine

2020	Vieux Telegraphe Le Pigeoulet, France	<b>21,000</b>	<b>100,000</b>
2020	El Miracle No.1, Spain	<b>19,000</b>	<b>90,000</b>
2020	Expressio Red Blend, France	<b>17,000</b>	<b>80,000</b>



**Special Offering with Afternoon Tea** **30,000**  
*A Glass of Champagne : Louis Roederer, Collection 242, France*



## JOGAKBO AFTERNOON TEA AN AFTERNOON ROMANCE

FROM 11:30 UNTIL 17:00 (Last Order 16:00)

**45,000 PER PERSON (Minimum order for 2)**

### INSPIRED BY APGUJEONG RODEO

Jogakbo Afternoon Tea is inspired by the Apgujeong Gourmet Alley,  
the theme of this season is Romance.  
Appreciate unique the art of this afternoon tea box, designed in collaboration with artist Jeon Yeji.  
Enjoy adorable desserts and savory bites.

**Smoked Salmon Mousse Sandwich**  
Cucumber, Radish, Dill

**Macarons**

**Tomato Basil Tartelette**  
Pesto, Olive, Parmesan Cheese

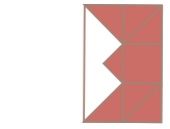
**Strawberry Opera**  
Strawberry Butter Cream, Ganache

**Caramelized Onion Quiche**  
Red Pepper, Gruyere Cheese

**Pistachio Cheese Cake**  
Cheese Mousse, Pistachio

**Crispy Brie Cheese Fritter**  
Port Reduction, Strawberry, Pistachio

**Strawberry Choux**  
Strawberry Cream, Ganache



## DESSERT



<b>Ice Cream and Sorbet</b>	Scoop <b>6,000</b>
<b>Chef's Special Crème Brûlée</b> Almond Tuile	<b>14,000</b>
<b>White Berry Mousse</b> White Chocolate Mousse, Berry Cremeux, Mixed Berry Compote	<b>15,000</b>
<b>Orange Chocolate Cake</b> Dark Chocolate, Nuts, Cacao Nibs, Chocolate Ice Cream	<b>16,000</b>
<b>Green Tea &amp; Red Bean Monaka Ice Cream</b>	<b>18,000</b>



## SHARING

<b>Baked Chocolate Mud Cake</b> Vanilla Ice Cream	<b>24,000</b>
<b>Andaz Apple Mango Bingsu</b>	<b>59,000</b>

## COFFEE / TEA

Hot / Iced (Decaffeinated)



<b>Espresso, Americano, Café Latte, Cappuccino, Chocolate</b>	<b>8,500</b>
<b>Black Tea</b> Darjeeling, English Breakfast, Earl Grey	<b>8,500</b>
<b>Herb Tea</b> Jasmine, Chamomile, Peppermint, Rooibos	<b>8,500</b>
<b>Korean Tea</b> Green Tea, Buckwheat	<b>8,500</b>