

MODERN JUANSANG DINNER SET

KRW 95,000

WINE PAIRING 2 kinds of wine & Cocktail of the day

KRW 45,000

In traditional Korean culture, Juansang is a table set for special occasions, featuring signature seasonal dishes and paired with traditional Korean liquor.

Experience the modern reinterpretation of traditional Korean flavors in the distinctive style of Andaz.



APPETIZERS

Korean Hanwoo Beef Tartare 🥩🌿

Beef rump, Cactus salt, Pear, Spring onions, Pine nuts, Sesame seeds

Smoked Amberjack Salad 🐟🌿

Andaz signature sesame seed oil, Sesame seeds

Crispy Laver Chips 🌿🥬

Seasoned pollock roe sauce, Spring onions

Steamed Sustainable Wando Abalone 🌿🐚🌿

Abalone sauce, Yuzu radish pickle

Pressed Korean Pork 🌿🥓🌿

Bacon, Omija soy sauce, Pickled chili

Beef Bulgogi & Aged Kimchi Gimbap 🌿🥙🌿

Australian wagyu beef, Salted shrimp, Andaz signature perilla seed oil, Plum sauce

MAIN COURSES

Galbi-Marinated Grilled Rib-eye & Sustainable Prawn 🌿🥩🌿

Australian beef, Ginseng sprouts

Braised Pork Belly Trio 🌿🥓🌿

Aged kimchi, Fermented flounder salad

Jogakbo Hot Pot 🌿🥘🌿

Korean Hanwoo beef striploin, Korean cabbage, Tofu, Water parsley, Smoked anchovy broth

Seasoned Thistle Rice 🌿🍚🌿

Grilled Canadian Lobster 500g + Half KRW 45,000 / Whole KRW 80,000 🐞

DESSERT

Jogakbo Mont Blanc 🌿🍰🌿

Jujube paste, Chestnut cream, Anise mousse

Andaz Signature Blend Coffee or Premium Tea Selection












Food allergies and special dietary requirements can be catered to by our chefs.

Please inform your host of any allergies or special dietary requirements.













All prices are inclusive of 10% government tax and no service charge applies.

A LA CARTE













APPETIZERS

- Korean Hanwoo Beef I++ Tartare with Charcoal Aroma**   43,000
Beef striploin, Parmesan cheese, Andaz signature sesame seed oil, Organic persimmon vinegar
- Pan-fried Battered Sustainable Prawns**   32,000
Free-range eggs, Seasonal greens, Omija soy sauce
- Amberjack Hoi**   34,000
Avruga caviar, Aged kimchi, Wasabi oil, Perilla soy sauce
- Deodeok Salad**    28,000
Yuzu radish pickle, Pear, White cabbage kimchi, Marinated celeriac, Pine nut sauce
- Seared Tofu with Andaz Signature Perilla Seed Oil**   27,000
Cucumber, Carrot, Pickled vegetables, Korean cabbage, Spicy soy sauce















MAIN DISHES

- Grilled Korean Hanwoo Beef I++ Sirloin & U.S. Prime Short Ribs**   125,000
Farm pine mushroom, Marinated celeriac, Fermented black garlic salt, Jeju doenjang
- Steamed Assorted Seafood with Lotus Leaf**   98,000
Canadian half lobster, Sustainable Wando abalone & prawn, Korean sea bream, Octopus, Clams, Korean rice wine
- Jogakbo Hot Pot**   38,000 for 1 / 52,000 for 2
Korean Hanwoo beef striploin, Korean cabbage, Tofu, Water parsley, Smoked anchovy broth
- Grilled Lion's Mane Mushroom**   65,000
Grilled deodeok, Jeju doenjang, Pickled plum, Fermented black garlic salt
- Gujeol Gimbap**     40,000
Korean Hanwoo beef tartare, Shredded egg crepe, Aged kimchi, Cucumber, Carrot Zucchini, Mushrooms, Pickled ginger, Seasonal greens

SIDE DISHES

- Sustainable Wadno Abalone Porridge**   24,000
Spring onions, Abalone sauce
- Seasoned Thistle Stone Pot Rice**   20,000
Chamnamul greens, Andaz signature perilla seed oil
- Braised Beef Short Rib Fried Rice**    21,000
U.S. prime beef, Korean green chili pepper, Soy sauce
- Korean Chicken Kal-guksu Soup**    23,000
Spicy soup, Scallion, Bracken, Egg, Beef bulgogi & aged kimchi gimbap
- Jongno-Style Hanwoo Ox Knee Cartilage Soup**   26,000
Beef bone broth, Chili soy sauce, Steamed white rice

DESSERTS

- Sweet Rice Puff & Sujeonggwa Jelly**    16,000
Black rice gangjeong, Cinnamon bugak, Rice ice cream
- Jogakbo Mont Blanc**    14,000
Jujube paste, Chestnut cream, Anise mousse
- Misugaru Cake**     14,000
Mugwort sponge, Misugaru mousseline cream
- Fresh Seasonal Fruit**  15,000
- Ice Cream and Sorbet (3 scoops)**    13,000
Vanilla, Strawberry, Lemon, Rice

JOGAKBO SUKSU DINNER

KRW 148,000

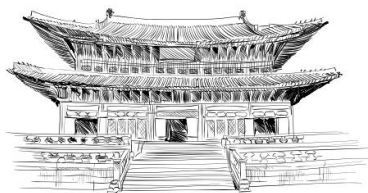
WINE PAIRING A 4 kinds of wine

KRW 70,000

WINE PAIRING B 3 kinds of wine

KRW 55,000

The title "Suk-su" signifies a chef who oversees the culinary creations for royal banquets, Jinyeon, and Jinchan. This esteemed role encompasses the responsibility of preparing exquisite dishes for the old royal family and their distinguished guests. With a dedication to using fresh, seasonal ingredients, our Jogakbo chefs bring a modern touch to traditional Korean cuisine. Enjoy a reinterpreted Korean course menu that harmoniously blends heritage with contemporary culinary artistry.



Jogakbo Jujunburi

Jogakbo pork jerky, Amberjack & laver chips, Deodeok salad

Charcoal-Smoked Beef Carpaccio

Korean Hanwoo I++ beef tenderloin, Sea urchin sauce, Parmesan cheese

Squid Noodles

Jeju citrus vinegar, Avruga caviar, Fennel

Pine Nut Porridge

Truffle, Oat milk, Puffed oats

Steamed Sea Bream

Korean cabbage, Green chili, White soy sauce, Smoked anchovy sauce

Charcoal-Grilled Korean Hanwoo I++ Beef Striploin with Seafood Stone Pot Rice

Jeju doenjang, Fermented black garlic salt, Pufferfish soup

Sweet Rice Puff & Sujeonggwa Jelly

Black rice gangjeong, Cinnamon bugae, Rice ice cream

Andaz Signature Blend Coffee or Premium Tea Selection

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Vegetarian



Contains Pork



Contains Nut



Contains Dairy



Contains Seafood



Contains Gluten

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