



4-COURSE BOUDULGYEOL HANWOO EXPERIENCE

January – February 2026 | 198 per person
Minimum two to dine

Raised on Jeju Island's volcanic pastures, Hanwoo Beef 1++ represents the highest expression of Korean beef, prized for its exceptional marbling, natural clarity, and precision of flavour shaped by mineral-rich soil, sea air and altitude

Rarely exported, this is among its earliest local presentations, offered in limited quantities



ORIGIN

보들결 제주 한우
Boudulgeol
Andeok-myeon, Seogwipo, Jeju Island

Boudulgeol is based in Jeju's mid-mountain region (중산간), where altitude, spacing and land use regulations support free-range Hanwoo production under tightly managed conditions.

FIRST COURSE

Hanwoo Beef 1++ Tartare
Nashi Pear, Shallots, Sesame, Cage-Free Yolk, Toasted Pine Nuts

SECOND COURSE

Hanwoo Beef 1++

Four distinct cuts of premium Hanwoo beef, each offering its own texture, richness, and finish

꽃등심

Ribeye Cap

Rich, buttery marbling with deep, indulgent flavour

새우살

Eye of Ribeye

Clean, tender bite with elegant marbling

살치살

Chuck Flap

Bold, beefy intensity with a lingering finish

안심

Tenderloin

Silky soft texture with pure, subtle flavour

Served with:

Freshly Grated Wasabi | Roasted Cold-Pressed Sesame Oil | Soy-Marinated Onions
Homemade White Kimchi | Selection of Lettuce, Perilla & Ssamjang

THIRD COURSE

Hanwoo Beef Pot Rice
Spring Onion, Beef Bouillon

FOURTH COURSE

Persimmon Granita