

**Where things gather and moments linger
— Monto.**

A meal born from the stillness of a hanok and
the breath of the season rests quietly where kind hearts
meet, leaving traces in both sense and memory.

MONTO



A 10-Course Feast at Monto

Seasonal ingredients prepared with utmost care,
creating a memorable fine dining experience

Wild Yam Soy Milk Noodles

Andong Wild Yam

Nine Seasonal Appetizers

Sweet Shrimp with Pine Nut Sauce,
Cuttlefish Rice Ball Cake, Keen's gaper with Vinegar Sauce,
Blowfish Milt with Tofu, Beef Tartare with Pine Mushroom,
Smoked Mackerel & Rice Wine Bread, Donkey Jerky,
Fresh Tuna Wraps, Trout & Asparagus Tart

Japchae & Buckwheat Dumplings & Crab Pancakes with Wild Pine Mushrooms

Seocheon Crab, Chungju Caviar,
Yangyang Wild Pine Mushroom

Yeolgujatang

Korean Beef(Tenderloin), Abalone

Sea Urchin & Yeongwol Vegetable Bibim Noodles

Yeongwol Dried Spinach, Water Spinach,
Pumpkin Shoots, Pigweed Salad

Silver Pomfret with Chodang Tofu

Shinan Silver Pomfret, Chodang Tofu

Yuja Dongchimi Sherbet

Jeju Yuja

Charcoal-grilled Meat(Korean Beef & Black Pork)

Andong Korean Beef 1++ Striploin, Black Pork

Seasonal Pot Rice & Soup

Sweetfish, Andong Korean Beef 1++ Beef Brisket,
Jukjangeon Doenjang(Fermented Soybean Paste)

Pastry Chef's Special Dessert

Andong Dried Persimmon

Rice, Napa Cabbage, Red Pepper Powder, Cuttlefish,
Keen's gaper, Korean Beef(Sirloin, Tenderloin, Shank, Round, Brisket)
Crab – Product of Korea | Tofu – Imported



Silver Pomfret with Chodang Tofu



Seasonal Pot Rice



Charcoal-grilled Meat(Korean Beef)

On the quiet grain of Hanok,
we bring flavors together.

Nine Seasonal Appetizers

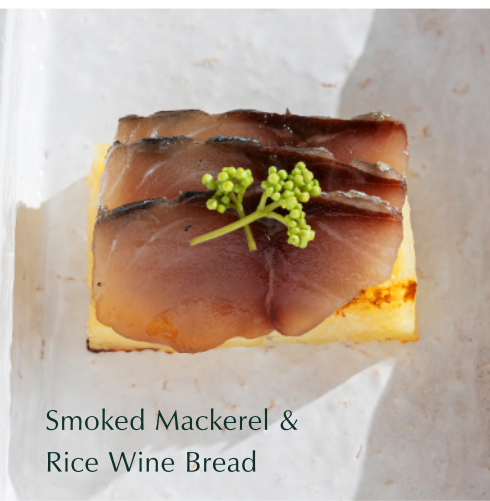
1 Sweet Shrimp with Pine Nut Sauce	2 Cuttlefish Rice Ball Cake	3 Keen's gaper with Vinegar Sauce
	4 Blowfish Milt with Tofu	8 Fresh Tuna Wraps
6 Smoked Mackerel & Rice Wine Bread	5 Beef Tartare with Pine Mushroom	
	7 Donkey Jerky	9 Trout & Asparagus Tart

Upon the tranquil space of The Hanok Heritage,
we have presented nine courses of refined
gastronomy. Rather than opulence, we embrace
grace in restraint; instead of boldness, we capture
the true aroma and breath of each ingredient.
Follow the gentle progression of flavors
as they unfold, and we invite you to savor
their depth, slowly and fully.

* The menu may change from time to time, reflecting the seasons and
the flow of fresh, seasonal ingredients



Nine Seasonal Appetizers



Smoked Mackerel &
Rice Wine Bread



Cuttlefish Rice Ball Cake