

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

Rice, Napa Cabbage, Red Pepper Powder, Cuttlefish,Keen's gaper, Korean Beef(Sirloin, Tenderloin, Shank, Round, Brisket)

Crab – Product of Korea | Tofu – Imported

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

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,
Jukjangyeon Doenjang(Fermented Soybean Paste)

Pastry Chef’s Special Dessert

Andong Dried Persimmon



Silver Pomfret with Chodang Tofu



Seasonal Pot Rice



Charcoal-grilled Meat(Korean Beef)

Yeolgujatang

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

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.

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	9 Trout & Asparagus Tart
	7 Donkey Jerky	



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