

Tasting Course A

9 Course | \$119

Consommé

ox bone broth with beef slices

Starter

doenjang naeng chae

Main

short ribs (USDA Prime)
oyster blade (Aus Wagyu 6/7)
rib-cap lifter (Jap Wagyu A4)
striploin (Kor Hanwoo 1++)

seoul galbi

~~total of 250g/person~~

Post Main

mul naengmyeon or doenjang jjigae

Dessert

seasonal korean fruits and ice cream

*Please inform us of allergies or dietary restrictions
and we will do our best to accommodate*

*This menu is designed to be enjoyed by all guests at
the table*



SEOUL & SO

Tasting Course B

9 Course | \$75

Consommé
traditional korean broth

Starter
ganjang naeng chae

Main
pork belly (Jeju)
pork collar (Iberico)
pork blade (Jeju)
pork jowl (Iberico)
dweji galbi
~~total of 250g/person~~

Post Main
naeng kalguksu or kimchi jjigae

Dessert
seasonal korean fruits and ice cream

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