

**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 Celebration of Seasonal Flavors

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

Small Noodles

Yeongwol yellow pine nuts,
Jeongeup ginkgo, buckwheat

*Nine Seasonal Accompaniments

Seasonal Delicacy

Seocheon blue crab,
Chungju caviar, seaweed

Freshwater Snail Soup

Yeongwol freshwater snails, seaweed

Gujeolpan

Eight seasonal vegetables from Yeongwol,
three-color wheat crêpes

Jeonyuhwa & Bo Kimchi

Jeju tilefish, Tongyeong dried sea cucumber,
Andong Hanwoo (1 + +) beef shank

Charcoal-Grilled Hanwoo

Andong Hanwoo (1 + +) striploin

Stone Pot Rice & Soup

Seasonal fish, five varieties of doenjang

Dessert

Black sesame, mandarin

Rice, napa cabbage, red pepper powder, soybean, donkey,
Hanwoo beef (striploin, tenderloin, beef shank), bigfin reef squid,
female blue crab, freshwater snail, tilefish, dried sea cucumber
Origin: Korea

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

***Nine Seasonal Accompaniments**

1 Bigfin Reef Squid Gyeongdan	2 Seasonal Shellfish & Naengchae	3 Tofu Seon with Pufferfish Milt
	4 Glass Shrimp & Oiseon	8 Hoe-deopbap Bouquet
6 Octopus and Beef Trotter Terrine	5 Smoked Mackerel & Makgeoli Bread	
	7 Donkey Jerky & Persimmon	9 Trout & Goatsbeard 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