## 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.





#### 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, Jukjangyeon 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







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

#### **Nine Seasonal Appetizers**

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

<sup>\*</sup> The menu may change from time to time, reflecting the seasons and the flow of fresh, seasonal ingredients





