ATOBAY

$75 PRIX-FIXE
hospitality included

SEA URCHIN*
   egg jjim, gim, quinoa

YELLOWTAIL*
   green mustard, gim bugak, jalapeno

SCALLOP* +12
   fermented cabbage, horseradish, cucumber

ENDIVE
   manchego, cashew, bergamot

DELICATA
   gim, apple, pumpkin

CRAB +25
   avocado, miyeok, golden kaluga caviar

OCTOPUS
   chimichurri, kabocha, potato

SKATE WING
   yeolmu tartar, lemon

IBERICO PORK +30
   shio kombu pesto, chestnut, truffle

DUCK*
   duck jus, chanterelle, quince

ADD-ONS

FRIED CHICKEN +28
   spicy peanut sauce, gochujang sauce

GOLDEN KALUGA CAVIAR 10g +27

PERIGORD TRUFFLES 6g +27

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
DESSERTS

SUJEONGGWA GRANITA  ₩18
peach yogurt, walnut, burrata cheese

INJEOLMI MOUSSE  ₩20
soybean, rice cake, almond crumble

DONUT  ₩20
cardamom, vanilla ice cream

AMA BREWERY, BI LEMONGRASS  24
San Sebastian, Spain

ROYAL TOKAJI, LATE HARVEST 2018  16
tokaji, Hungary

CORN SILK TEA  8
(Hot / Ice)