



GU:UM SANG

Sharing Set Menu
168 per pax

FIRESTARTERS

Scallop Ssam
Yukhwae Jeon
Cannelloni Mandu
Mulhwae Guksu

FEAST FROM MOTHER EARTH

Woodae Galbi Short Ribs
Daepae Pork Belly
Akabuta Pork Collar
Atlantic Red Prawns
Veggie Royale
Banchan & Ssam Platter

COMFORTING RICE & STEW

Pork Kimchi Stew
Organic Korean Rice

CHOICE of SWEET ENDING

Hotteok or **Injeolmi Tiramisu**

*For orders of the **GU:UM SANG**, we ask that everyone at the table participates*

- CELLAR SELECTIONS -

BEER

Cosmos Ale

"fruity & hoppy, with a nice hint of maltiness"
Beer de Champagne, Korea
18 / 86

Bullrock Stout

"creamy with complex bitterness"
Bourbon oak-aged stout, Korea
96

Osmanthus Pear *Limited*

"Fruity & Floral"
Cream Ale, Singapore
20

WINE

Loveblock 2023

"light, crisp, green apple"
Pinot Gris, Marlborough
18 / 98

Lone Palm Vineyard 2022

"medium red with red & black fruits"
Grenache, Australia
18 / 98

Tour de Sarraill 2015

"Full Body, Smooth Tannins, Fruit Forward"
Bordeaux Blend, France
150

KOREAN RICE WINE

Damun Makgeolli

"milky, grainy with hint of sweetness"
Pocheon Ildong
96

Ellyeop Pyunjoo Takju

"creamy, sweet & acidic, with a nice rice umami finish"
Andong
178

Han Yeongseok CheongMyeongJu

"clear, complex & elegant Kyoho grape aroma"
Jeju Island
138 (375ml)