

---

무  
궁  
화

---

DINNER



소고기, 소고기육수 (소고기) | 국내산 한우  
신선로 천엽 (소고기) | 국내산 육우  
닭고기 | 국내산  
쌀, 찰쌀 (밥) | 국내산  
배추김치 - 배추 | 국내산, 고춧가루 | 국내산  
두부 (콩) | 국내산  
광어 | 국내산  
도미 | 국내산  
멍게 | 국내산  
전복 | 국내산  
꽃게 | 국내산  
명란젓 (명태) | 러시아산  
낙지 | 국내산  
갈비찜 (소고기) | 호주산 (도시락)

제철 식재료에 따라 메뉴가 변경될 수 있습니다.

Our menu may change based on availability of seasonal ingredients.

알레르기 등의 음식 관련 민감 또는 특별한 식이조절식이 있으시면,  
저희 직원에게 알려주시기 바랍니다.

Please inform us of any food allergies or special dietary requirements.

## SOMMELIER'S RECOMMENDATIONS

### WINE

Domaine Laporte, Sancerre 'Les Grandmontains'

Domaine Billaud Simon, Chablis

Castello di Querceto, Chianti Classico Gran Selezione 'Il Picchio'

92,000

# 금강

KUM KANG

주전부리  
Welcome Dish

냉이우엉강정, 수란채  
Deep-fried Sliced Burdock Root Stuffed with shepherd's purse,  
Poached Egg with Pine Nut Sauce

꽃게만두  
Blue Crab Dumpling with Gochujang and Crab Broth

생선구이  
Grilled Fish with Bean Sauce

한우 안심구이  
Grilled Hanwoo (korean beef) Tenderloin

대통밥, 봄 해물 비빔밥 또는 우리밀 국시 (택일)  
Choice of Steamed Rice in Bamboo,  
Seafood Bibimbap or  
Korean Wheats Noodles in Hanwoo (korean beef) Broth

딸기식혜, 전통떡, 망고아이스크림  
Strawberry Rice Punch,  
Sweet Rice Cake,  
Mango Ice Cream

차와 다과  
Korean Traditional Tea and Sweets

180,000

무궁화 김치 찬합 + 35,000  
Mugunghwa Special Kimchi Box +35,000

진구절 + 40,000  
Platter of Nine Delicacies + 40,000

전복구이 + 45,000  
Stir-Fried Abalone with Chicken Rice Porridge + 45,000

신선로 + 55,000  
Royal Casserole Served in a Special Hot Stove + 55,000

도다리 매운탕 + 55,000  
Spicy Flounder Soup + 55,000

모든 메뉴 가격은 원화이며, 봉사료와 세금이 포함되어 있습니다.  
All prices are in Korean won (KRW) and inclusive of service charge and VAT.

## SOMMELIER'S RECOMMENDATIONS

### WINE

Domaine Laporte, Sancerre 'Les Grandmontains'

Domaine Billaud Simon, Chablis

Napa Highlands, Cabernet Sauvignon

### KOREAN LIQUOR

추 사 40%

Chusa 40%

102,000

# 태백

TAE BAEK

주전부리  
Welcome Dish

냉이우엉강정, 육회  
Deep-fried Sliced Burdock Root Stuffed with shepherd's purse,  
Beef Tartare with Giant Garlic Sauce

진구절  
Platter of Nine Delicacies  
Vegetables, Beef and Mushrooms with Wheat Crêpes

꽃게만두  
Blue Crab Dumpling with Gochujang and Crab Broth

전복구이  
Stir-Fried Abalone with Chicken Rice Porridge

한우 안심구이  
Grilled Hanwoo (korean beef) Tenderloin

대통밥, 봄 해물 비빔밥 또는 우리밀 국시 (택일)  
Choice of Steamed Rice in Bamboo,  
Sea Food Bibimbap or  
Korean Wheats Noodles in Hanwoo (korean beef) Broth

딸기식혜, 전통떡, 망고아이스크림  
Strawberry Rice Punch,  
Sweet Rice Cake,  
Mango Ice Cream

차와 다과  
Korean Traditional Tea and Sweets

210,000

무궁화 김치 찬합 + 35,000  
Mugunghwa Special Kimchi Box +35,000

도미탕수 + 40,000  
Deep Fried Sea Bream Ball with Sweet and Sour Sauce + 40,000

신선로 + 55,000  
Royal Casserole Served in a Special Hot Stove + 55,000

도다리 매운탕 + 55,000  
Spicy Flounder Soup + 55,000

모든 메뉴 가격은 원화이며, 봉사료와 세금이 포함되어 있습니다.  
All prices are in Korean won (KRW) and inclusive of service charge and VAT.

## SOMMELIER'S RECOMMENDATIONS

### WINE

Domaine Laporte, Sancerre 'Les Grandmontains'

Domaine Billaud Simon, Chablis

Castello di Querceto, Chianti Classico Gran Selezione 'Il Picchio'

### KOREAN LIQUOR

추 사 40%

Chusa 40%

106,000



# 백록

BAEK ROCK

주전부리  
Welcome Dish

냉이우엉강정, 수란채  
Deep-fried Sliced Burdock Root Stuffed with shepherd's purse,  
Poached Egg with Pine Nut Sauce

진구절  
Platter of Nine Delicacies  
Vegetables, Beef and Mushrooms with Wheat Crêpes

꽃게만두  
Blue Crab Dumpling with Gochujang and Dried Crab Broth

도미탕수  
Deep Fried Sea Bream Ball with Sweet and Sour Sauce

해신탕  
Chicken and Seafood Soup

한우 안심구이  
Grilled Hanwoo (korean beef) Tenderloin

대통밥, 봄 해물 비빔밥 또는 우리밀 국시 (택일)  
Choice of Steamed Rice in Bamboo,  
Sea Food Bibimbap or  
Korean Wheats Noodles in Hanwoo (korean beef) Broth

딸기식혜, 전통떡, 망고아이스크림  
Strawberry Rice Punch,  
Sweet Rice Cake,  
Mango Ice Cream

차와 다과  
Korean Traditional Tea and Sweets

250,000

무궁화 김치 찬합 + 35,000  
Mugunghwa Special Kimchi Box +35,000

생선구이 + 40,000  
Grilled Fish with Bean Sauce + 40,000

신선로 + 55,000  
Royal Casserole Served in a Special Hot Stove + 55,000

도다리 매운탕 + 55,000  
Spicy Flounder Soup + 55,000

모든 메뉴 가격은 원화이며, 봉사료와 세금이 포함되어 있습니다.  
All prices are in Korean won (KRW) and inclusive of service charge and VAT.

## SOMMELIER'S RECOMMENDATIONS

### WINE

Domaine Laporte, Sancerre 'Les Grandmontains'

Domaine Billaud Simon, Chablis

Castello di Querceto, Chianti Classico Gran Selezione 'Il Picchio'

Napa Highlands, Cabernet Sauvignon

### KOREAN LIQUOR

추 사 40%

Chusa 40%

134,000

모든 메뉴 가격은 원화이며, 봉사료와 세금이 포함되어 있습니다.

All prices are in Korean won (KRW) and inclusive of service charge and VAT.

# 무궁화

MU GUNG HWA

주전부리  
Welcome Dish

냉이우엉강정, 수란채, 육회  
Deep-fried Sliced Burdock Root Stuffed with shepherd's purse,  
Poached Egg with Pine Nut Sauce  
Beef Tartare with Elephant Garlic Sauce

진구절  
Platter of Nine Delicacies  
Vegetables, Beef and Mushrooms with Wheat Crêpes

꽃게만두  
Blue Crab Dumpling with Gochujang and Dried Crab Broth

생선구이  
Grilled Fish with Bean Sauce

해삼증  
Braised Sea Cucumber and Ginseng with Chicken and Mushroom Sauce

궁중 신선로  
Royal Casserole Served in a Special Hot Stove  
Pan-Fried Seasonal Fish, Beef Slices and Vegetables  
in Hanwoo(korean beef) Broth

한우 안심구이  
Grilled Hanwoo (korean beef) Tenderloin

대통밥, 봄 해물 비빔밥 또는 우리밀 국시 (택일)  
Choice of Steamed Rice in Bamboo,  
Sea Food Bibimbap or  
Korean Wheats Noodles in Hanwoo (korean beef) Broth

딸기식혜, 전통떡, 망고아이스크림  
Strawberry Rice Punch,  
Sweet Rice Cake,  
Mango Ice Cream

차와 다과  
Korean Traditional Tea and Sweets

340,000

무궁화 김치 찬합 + 35,000  
Kimchi Box by Mugunghwa + 35,000

모든 메뉴 가격은 원화이며, 봉사료와 세금이 포함되어 있습니다.  
All prices are in Korean won (KRW) and inclusive of service charge and VAT.

