



“Hybrid Cuisine”[®]

- Lunch -

Seasonal Inspiration ₩120.0

-Lunch & Dinner-

Multi-Degustation ₩170.0

- Dinner -

Signature Menu ₩230.0

We regretfully cannot provide a vegan menu.
(채식주의자를 위한 코스 메뉴를 제공하지 않습니다.)

1F, 520-1 Sinsa-Dong, Gangnam-gu, Seoul, Korea 135-888
www.ryunique.co.kr



Lunch Menu

“Hybrid Cuisine”[®]

Amuse
(어뮤즈)

Conch, Golden Tosazu Jelly, Ume Plum
(소라, 황금 토사즈 젤리, 황매실)

White Bean Soup and Sea Eel
(백태 수프와 붕장어)

Skate Wing, Pig Trotter, Langustine "Sam-Hap" 2011
(가오리 날개, 돼지앞다리, 딱새우, 삼합)

Mandarine Ball
(만다린 볼)

Quail, Ginseng Essence 2012
(메추리, 인삼 에센스)

"Tomato Fruits" 2019
(토마토 후루츠)

Petit Four
(쁘띠 프루)

Coffee or Tea
(커피 혹은 티)

Chef De Cuisine
Ryu Tae-Hwan
www.ryunique.co.kr



Tasting Menu

“Hybrid Cuisine”[®]

Chapter 1

Amuse
(어뮤즈)

Conch, Golden Tosazu Jelly, Ume Plum
(소라, 황금 토사즈 젤리, 황매실)

Beef and Salmon, "Surf and Turf" 2019
(소고기와 연어, 서프 앤 터프)

White Bean Soup and Sea Eel
(백태 수프와 붕장어)

Skate Wing, Pig Trotter, Langustine "Sam-Hap" 2011
(가오리 날개, 돼지앞다리, 딱새우, 삼합)

Mandarine Ball
(만다린 볼)

Quail, Ginseng Essence 2012 or
(메추리, 인삼 에센스)

Beef strip Loin 1+ +, Black Garlic Sause
(채끝등심 1+ +, 흑마늘 소스)

Chef De Cuisine
Ryu Tae-Hwan

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Tasting Menu

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Chapter 2

"Tomato Fruits" 2019
(토마토 후루츠)

Peach, Milk Pudding 2018
(복숭아, 우유 푸딩)

Petit Four
(쁘띠 푸르)

Coffee or Tea
(커피 혹은 티)

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