



“Hybrid Cuisine”[®]

- Lunch -

Seasonal Inspiration ₩120.0

- 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)

Yellowtail, Yuzu, "Mozaic"
(방어, 유자, “모자이크”)

Black Silky Fowl “Umami”
(오골계 “우마미”)

Cod, “Local Seafood”
(대구, “지역 해산물”)

Mandarine Ball
(만다린 볼)

Duck Breast "Surf and Turf" or
(오리 가슴살 “서프 앤 터프”)

1++ Beef Outside Round "Winter Vegetable" (+ 20,000₩)
(메추라기 “햇양파” 또는 1++ 설깃살 “겨울 채소”)

Choco "Winter Forest Ver. 2.0"
(초코 “겨울 숲 버전 2.0”)

Petit Four
(빼띠 프루)

Coffee or Tea
(커피 혹은 티)

Chef De Cuisine
Tae-Hwan Ryu



Tasting Menu

“Hybrid Cuisine”[®]

Chapter 1

Amuse
(어뮤즈)

Yellowtail, Yuzu, "Mozaic"
(방어, 유자, “모자이크”)

Apple Fed Pork Jowl "Yeasan Inspiration"
(사과 먹인 돼지 항정살 “예산 인스퍼레이션”)

Black Silky Fowl “Umami”
(오골계 “우마미”)

Cod, “Local Seafood”
(대구, “지역 해산물”)

Mandarine Ball
(만다린 볼)

Duck Breast "Surf and Turf" or
(오리 가슴살 “서프 앤 터프”)

1++ Beef Outside Round "Winter Vegetable"
(1++ 설깃살 “겨울 채소”)

Chef De Cuisine
Tae-Hwan Ryu



Tasting Menu

“Hybrid Cuisine”[®]

Chapter 2

Pine Needle
(솔잎)

Choco "Winter Forest Ver. 2.0"
(초코 “겨울 숲 버전 2.0”)

Petit Four
(쁘띠 푸르)

Coffee or Tea
(커피 혹은 티)

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