

Yoli Tasting Menu

February 29th, 2024

Gansig

Oyster Hwe, Sesame Leaf

Spot prawn, Kimchi

A5 Kobe Beef, Kimchi Potato

Toro Gimbap

Duck Egg Truffle Custard

Black Truffle Ice Cream Sundae

Foie Gras & Honey

Abalone Mousse, Osetra Caviar, Gim Cone

Caviar Pang

Sujebi

Truffle Hand Pulled Noodle

Yeon Eo

Ivory Salmon, Ivory Miso Consume

Kkoli Bo Ssam

Lobster Tail & Pork Belly Lettuce Wraps, Tonka Bean Ssam Jang, Rice

Mandu

Foie Gras, Wagyu Beef

Bidulgi

Grilled Squab Breast, Squab Thigh, Squab Sausage, Burnt Cabbage Kimchi

Kalbi Duo

Dry Aged Wagyu Kalbi, Bone In Kalbi, Mung Bean Puree

Gwail

Nogcha chocolate mousse cake, yuja ice cream

Menu \$125

Wine \$45