

Welcome,
We invite you to enjoy a refined culinary
journey created to engage all five senses.

Summer Seasonal Menu

In Korea, enjoying food at the height of its season
has long been considered a way
to nourish the body.

Restaurant Monto carefully selects
ingredients at their seasonal best,
bringing a contemporary perspective
to Korean culinary traditions.

Experience the flavors of the season through
a summer menu rooted in Korean cuisine.

MONTO

Small Noodles

Green peas, house-made somyeon

***Appetizer Platter**

Nine seasonal bites reinterpreting Korean banchan

Seafood & Pine Nut Broth

Shrimp, snow crab, abalone, Hanwoo beef bone broth

Croaker Dumpling Soup

Croaker dumpling, croaker broth

Gujeolpan

Seasonal Yeongwol mountain greens

Jeonyuhwa

Large butterfish, soybean, dried sea cucumber

Charcoal-Grilled Hanwoo

1++ Hanwoo striploin, skirt steak, maitake mushroom

Seasonal Pot Rice & Soup

Chodang corn

Dessert

Black sesame, Yeongwol tomato

*Appetizer Platter

1

Patterned
Squid
Gyeongdan

2

Seasonal
Clam
Naengchae

3

Corn
Beombeok

4

Sweet
Shrimp
Hwayangjeok

8

Eggplant
Gyuasang

6

Donkey
Jerky &
Seasonal
Fruit

5

Trout &
Buckwheat

7

Filefish
Mulhoe

9

Straw-Smoked
Eel &
Sea Urchin

Hanwoo beef (striploin, skirt steak, bone broth), donkey,
patterned squid, sweet shrimp, trout, abalone, snow crab,
large butterfish, croaker, dried sea cucumber, rice, napa cabbage,
red pepper powder, soybean, pine nut, green pea,
sweet corn, tomato - Korea