



*Festa by mingoo*

URBAN GREEN DINING



## Special Wine Selection



<b>Champagne</b>	<b>Bottle</b>	<b>Glass</b>
Henri Giraud Hommage au Pinot Noir Brut	380,000	
Ruinart Blanc de Blanc	230,000	39,000
<b>White Wine</b>		
Coteaux Champenois Blanc De Venoge Champagne 2016, France	420,000	
Pomino Benefizio Riserva Frescobaldi Toscana 2020, Italy	210,000	39,000
Chateau du Tertre Blanc Bordeaux 2019, France	190,000	35,000
Clemens Busch Marienburg Kabinett Mosel Saar Ruwer 2021, Germany	180,000	34,000
<b>Red Wine</b>		
Gevrey Chambertin Harmand Geoffroy Cote de Nuit 2020, France	370,000	
Le Puy Emilien Franc Cotes de Bordeaux 2018, France	220,000	39,000
Penfolds Bin 138 Shiraz Grenache Mataro Barossa Valley 2018, Australia	210,000	38,000
Fixin Les Chenevieres Alain Guyard Cote de Nuit 2020, France	200,000	37,000

\* The wine selection may be out of stock due to limited quantity



# FESTA Ensemble

 *Robert Moncuit Les Grands Blancs Blanc de Blancs Extra Brut Champagne NV, France*

Special welcome dish selection

 *Chablis 1er Cru Homme Mort Doamaine Yvon & Laurent Vocoret 2020, France*

Seafood platter and caviar

Shrimp, lobster, scallop, mignonette, cocktail sauce

 *Marsannay Les Genelieres Alain Guyard Cote de Nuits 2020, France*

Surf & turf with black truffle

1++ Korean beef, seared abalone with black truffle risotto

 *Bullrock Stout Beer*

Today's dessert and seasonal fruits

160,000

 4 Pairing Glass 130,000

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## Special Pairing Wine

<i>Robert Moncuit Les Grands Blancs Blanc de Blancs Extra Brut Champagne NV, France</i>	<del>→20,000→</del>	190,000
<i>Chablis 1er Cru Homme Mort Doamaine Yvon &amp; Laurent Vocoret 2020, France</i>	<del>→20,000→</del>	150,000
<i>Marsannay Les Genelieres Alain Guyard Cote de Nuits 2020, France</i>	<del>→20,000→</del>	170,000

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\* All menus include 10% VAT.



## Urban Green Lunch

Special welcome dish selection  
Cinnamon gougere, seasonal fruit tart

FESTA bread selection

Apple, prosciutto, scallop carpaccio  
or  
Cauliflower flan with sweet shrimp, caviar + 20,000

Korean beef open ravioli with abalone

Charcoal grilled 1++Korean beef with sweet pumpkin  
or  
Australia lamb with bell pepper, lamb jus  
or  
Charcoal grilled lobster, morel with bearnaise sauce + 25,000

Today's dessert

Petit fours

Coffee or Tea

95,000



### *Pairing Wine*

*2 Glasses of Wine (Champagne / Red)*

*11,000*

\* All menus include 10% VAT.



## Urban Green Dinner

Special welcome dish selection

Cinnamon gougere, beef short rib croquette, seasonal fruit tart

Cauliflower flan with sweet shrimp, caviar

FESTA bread selection

Apple, prosciutto, scallop carpaccio

Brown fish sauce, fish dumpling with seasonal fish

or

Charcoal grilled lobster, morel with bearnaise sauce + 30,000

Korean beef open ravioli with abalone

Charcoal grilled 1++Korean beef with sweet pumpkin

or

Australia lamb with bell pepper, lamb jus

Today's dessert

Petit fours

Coffee or Tea

**180,000**



### *Pairing Wine*

2 Glasses of Wine (Champagne / Red) 77,000

3 Glasses of Wine (Champagne / White / Red) 110,000

\* All menus include 10% VAT.

**FOOD**



## Appetizer

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Apple, prosciutto, scallop carpaccio	40,000
FESTA caesar salad with smoked eel	40,000
Fresh mozzarella with 15Y white balsamic vinegar	36,000
Seafood sausage with abalone arancini	30,000
FESTA bread	7,000

## Pasta

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Korean beef bolognese pasta	38,000
Korean beef ravioli with onion cream, black truffle	56,000
Tomato risotto with 2 Kinds artisan sausages	46,000

## Main

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FESTA seasonal fish	52,000
Anchovy butter abalone with potato, abalone liver sauce	56,000
Grilled lobster (Add truffle +20,000)	70,000
Charcoal grilled 1++ Korean beef with seasonal vegetable 120g / 200g	69,000 / 110,000
Lamb French rack with seasonal vegetable	75,000

## Dessert

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Mi-cuit chocolate with condensed milk ice cream	26,000
Café-chocolat with vanilla ice cream	26,000
Festa mont-blanc cake with vanilla ice cream	26,000
Millefeuille	26,000
Homemade vanilla ice cream	25,000

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## Coffee\_FRITZ

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Espresso Blend-Everything Good

13,000

Americano, Espresso, Café latte, Cappuccino

## TEA\_Ronnefeldt

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English breakfast, Earl grey, Assam bari

13,000

Fruity chamomile, Refreshing mint, Cream orange

Morgentau greentea, Jasmin tea

## Fresh Juice

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Orange, Grapefruit

16,000

## Soft Drink

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Coca cola, Coca cola light, Sprite

9,000

## Water

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Evian, France Still 750ml

13,000

Ferrarelle, Italy Sparkling 750ml

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**BEVERAGE**



## Classic Cocktail

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<b>Martini</b> dry gin, dry vermouth, olive	21,000
<b>Cosmopolitan</b> vodka, cointreau, lime juice, cranberry juice	
<b>Manhattan</b> whisky, sweet vermouth, bitter, cherry	
<b>Gin &amp; Tonic</b> dry gin, tonicwater, lime	
<b>Mojito</b> rum, lime, mint, sugar, lime juice, soda	
<b>Old Fashioned</b> whisky, sugar cube, orange, lemon, cherry	
<b>Lillet Vive</b> lillet, tonicwater, fresh fruit, herbs	23,000

## Vitamin cordial drink

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<b>Carrot rooibos</b> 캐럿 루이보스 *비타민A	16,000
<b>Lemon peppermint</b> 레몬 페퍼민트 *비타민C	
<b>Milk earlgrey</b> 밀크 얼그레이 *비타민B	

## Draft Beer

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<b>FESTA Lager by Rein Deutsch Brewery</b>	18,000
<b>FESTA Golden Ale by Rein Deutsch Brewery</b>	

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## Sparkling Wine

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Dom Perignon Vintage P2 2004 Champagne, France	1,700,000
Cristal Brut Champagne Louis Roederer 2014 Champagne, France	990,000
Krug Grand Cuvee Brut NV Champagne, France	880,000
Dom Perignon Blanc Vintage 2012 Champagne, France	680,000
Paul Dangin Cuvee '47 Gold Champagne, France	300,000
Fleury, Fleury de l'Europe Brut NV Champagne, France	280,000
Henri Giraud Esprit Nature Brut NV Champagne, France	260,000
Veuve Clicquot Yellow Label NV Champagne, France	230,000
Drappier Rose Brut NV Champagne, France	210,000
Champagne de Venoge Cordon Bleu Brut NV, France	200,000
Schramsberg Blanc de Blanc 2019, USA	190,000
Le Marquis de Marillac Brut NV Champagne, France	180,000
Bellavista Alma Gran Cuvee Franciacorta NV, Italy	160,000
Roger Goulart Gran Cuvee Cava 2018, Spain	140,000
Monmousseau Cremant de Loire Brut NV, France	140,000

## White Wine

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Corton Charlemagne Grand Cru Bonneau du Martray Cote de Beaune 1993, France	1,200,000
Kistler Les Noisetiers Chardonnay Sonoma Coast, USA	390,000
Chablis Grand Cru Valmur Domaine Jean Marc Brocard 2020, France	350,000
Jermann Vintage Tunina Friuli Venezia Giulia, Italy	320,000
Condrieu Pierre Gaillard Northern Rhone, France	240,000
Tyrrell Vat 1 Semillon Hunter Valley, Australia	230,000
Optik Bien Nacido Vineyard Chardonnay Block No. 11 Santa Maria Valley, USA	210,000
Chablis 1er Cru Vaillons La Chablisienne, France	210,000
Dierberg Chardonnay Santa Maria Valley, USA	190,000
Pouilly Fume Chateau de Tracy Loire, France	180,000
Bouzeron Aligote Domaine A. et p. de Villaine Cote Chalonnaise, France	170,000
Peccavi Limited Chardonnay Margaret River Valley, Australia	170,000
Chateau Le Bruilleau Blanc Pessac Leognan Bordeaux, France	160,000
Cloudy Bay Sauvignon Blanc Marlborough, New Zealand	140,000
Duckhorn Decoy Chardonnay Sonoma County, USA	140,000
Vouvray Sec Silex Domaine Vigneau Chevreau Loire, France	120,000
Paolo Scavino Langhe Bianco Sorriso Piemonte, Italy	110,000

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## Red Wine

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### Classic World

Masseto Tenuta dell'Ornellaia Bolgheri Toscana 2019, Italy	2,600,000
Chateau Angelus 1er Grand Cru Classe St-emilion 2014, France	1,900,000
Chateau L'Eglise-Clinet Pomerol 2014, France	1,300,000
Pommard 1er Cru Clos de La Commaraine Monopole Domaine de La Commaraine Cote de Beaune 2019, France	980,000
Barbaresco Gaja Piemonte 2017, Italy	880,000
Chateau Cos d'Estournel 2eme Grand Cru Classe Saint Estephe 2008, France	780,000
Gevrey Chambertin 1er Cru Les Champonnets Domaine Jean Michel Guillon Cote de Nuit 2020, France	690,000
Chateau Lynch Bages 5eme Grand Cru Classe Pauillac 2018, France	680,000
Volnay 1er Cru Santenots Nicolas Rossignol Cote de Beaune 2008, France	460,000
Pommard Alex Gambal Cote de Beaune, France	370,000
Amarone della Valpolicella Classico Reserva Capitel Monte Olmi Tedeschi Veneto, Italy	340,000
Marques de Riscal Gran Reserva Rioja, Spain	290,000
Brunello di Montalcino Casanova di Neri Toscana, Italy	280,000
Le Serre Nuove dell'Ornellaia Toscana, Italy	280,000
Charles Joguet Les Varennes du Grand Clos Chinon Loire, France	270,000
Cigalus Rouge Gerard Bertrand Languedoc Roussillon, France	230,000
PSI Dominio de Pingus Ribera del Duero, Spain	210,000
Barbera d'Asti Superiore Adriano Grasso Piemonte, Italy	190,000
Crozes Hermitages Certitude Francois Villard Northern Rhone, France	180,000
Tino Rosso Tenute Rossetti Toscana, Italy	180,000
Barolo Sordo Piemonte, Italy	180,000
Bourgogne Pinot Noir Domaine Lucien Muzard, France	170,000
Muriel Gran Reserva Rioja, Spain	160,000
Chianti Classico Rocca di Montegrossi Toscana, Italy	140,000
Poggio Civetta Governo All'uso Tenute Rossetti Toscana, Italy	130,000

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## Red Wine

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### New World

Opus One Robert Mondavi & Baron Philippe de Rothschild Napa Valley 2017, USA	1,500,000
Insignia Joseph Phelps Cabernet Sauvignon Napa Valley 2018, USA	1,300,000
Almaviva Maipo Valley 2019, Chile	790,000
Pahlmeyer Proprietary Napa Valley 2014, USA	720,000
Joseph Phelps Cabernet Sauvignon Napa Valley 2018, USA	520,000
Aristos Duque Central Valley 2011, Chile	420,000
Walter Hansel North Slope Pinot Noir Russian River Valley Sonoma County, USA	320,000
Freemark Abbey Cabernet Sauvignon Napa Valley, USA	310,000
Torbreck The Struie Shiraz Barossa Valley, Australia	280,000
Twomey Pinot Noir Russian River Valley Sonoma County, USA	280,000
Moorilla Muse Pinot Noir Tasmania, Australia	270,000
Flechas De Los Andes Gran Corte Mendoza, Argentina	240,000
Rockbare Shiraz Barossa Valley, Australia	220,000
Sato Pisa Terrace Pinot Noir Central Otago, New Zealand	220,000
Manso De Velasco Torres Curico Valley, Chile	200,000
Elouan Klamath's Kettle Reserve Pinot Noir Oregon, USA	190,000
Limerick Lane Estate Zinfandel Russian River Valley, USA	180,000
Textbook Cabernet Sauvignon Napa Valley, USA	170,000
Vina Pargua Pargua Maipo Valley, Chile	150,000
Rutherford Hill Merlot Rutherford, USA	150,000
Salentein Numina Gran Corte Uco Valley Mendoza, Argentina	140,000
Katnook Estate Cabernet Sauvignon Coonawarra, Australia	140,000
Ritual Pinot Noir Casablanca, Chile	120,000

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