



Festa by mingoo

URBAN GREEN DINING

Special Wine Selection



Champagne	Glass	Bottle
Krug Grand Cuvee Brut NV, France		620,000 → 490,000
Laurent-Perrier Rose NV, France		280,000
Paul Dangin Cuvee '47 NV, France		260,000
Henri Giraud Esprit Nature Brut NV, France		200,000
Drappier Rose Brut NV, France		190,000
Veuve Clicquot Yellow Label NV, France	36,000	200,000 → 160,000

White Wine		
Meursault Genevrieres 1er Michel Bouzereau Cote de Beaune, France		420,000
Bourgogne Chardonnay Les Parcelles de Saulx, France	32,000	170,000
Pio Cesare Gavi Piemonte, Italy	30,000	120,000
Woven Stone Pinot Gris Ohau Northern Island, New Zealand	28,000	110,000

Red Wine		
Gevrey Chambertin Les Parcelles de Saulx Cote de Nuit, France		340,000
Tino Rosso Tenute Rossetti Toscana, Italy	36,000	180,000
The Paring Pinot Noir Santa Barbara, USA	34,000	170,000
El Castro de Valtuille Barrica Raul Perez Bierzo, Spain	32,000	160,000

* The promotion could be sold out because of the limited number of wines.



Gourmet City Tour Lunch

Sicily | Arancini

Rome | FESTA burrata cheese caprese

Nice | Salad nicoise with seasonal seafood

or

Tofu and sesame endive salad

Bologna | Seared abalone & white ragout ravioli

Paris | Sole MEUNIÈRE

or

Bourgogne | FESTA boeuf bourguignon +15,000

or

Charcoal grilled 1++Koran beef with seasonal vegetable +15,000

or

Australian lamb rack with seasonal vegetable +15,000

Today's dessert

Espresso con panna

70,000

* All menus include 10% VAT.

FOOD



Appetizer

Cold

Seasonal seafood carpaccio	32,000
Burrata cheese caprese	32,000
New Salad nicoise with seasonal seafood	32,000
Sesame endive salad (Tofu / scallop)	23,000 / 35,000
Yuzu caesar salad with artisan bacon	28,000
FESTA bread with bezzeca olive oil	7,000

Hot

New Arancini	18,000 (6,000 / add 1 pcs)
Langoustine sishito pepper frito	18,000

Seafood

FESTA octopus confit	40,000
FESTA seasonal seafood	42,000
Seared abalone & white ragout ravioli	42,000

Meat

New FESTA boeuf bourguignon	56,000
Charcoal grilled 1++ Korean beef with vegetable	56,000
Australian lamb rack with vegetables	58,000

Rice & pasta

Korean beef bolognese pasta	26,000
Calamari bisque oil pasta	30,000
Shrimp rice	24,000

Dessert

Tiramisu	15,000
Mille-feuille with seasonal fruit	15,000
Gateau basque with homemade ice cream	15,000

* All menus include 10% VAT.



Gourmet City Tour Dinner

Belgium | Truffle waffles chips

Rome | FESTA burrata cheese caprese

Sicily | Arancini

Madrid | Gambas

Nice | Salad nicoise with seasonal seafood

Bologna | Seared abalone & white ragout ravioli

Paris | Sole MEUNIÈRE

or

FESTA warm lobster, belgian caviar +30,000

Bourgogne | FESTA boeuf bourguignon

or

Charcoal grilled 1++Koran beef with seasonal vegetable

or

Australian lamb rack with seasonal vegetable

Today's dessert

Espresso con panna

130,000

* All menus include 10% VAT.

FOOD



Coffee_FRITZ



Espresso Blend-Everything Good

13,000

Americano, Espresso, Café latte, Cappuccino

after meal 8,000



Brewing_Single Origin

15,000

Herbazu Villa Sarchi Honey

after meal 10,000

Costa Lica_Antonio Barrantes

Kilimanjaro Bourbon Washed

Elsalvador_Aida batlle

TEA_Ronnefeldt

English breakfast, Earl grey, Assam bari

13,000

Fruity chamomile, Refresing mint, Cream orange

after meal 8,000

Morgentau greentea, Jasmin tea

Fresh Juice

Orange, Grapefruit

16,000

Soft Drink

Coca cola, Coca cola light, Sprite

9,000

Water

Nakd, New Zealand

12,000

Still / Sparkling 500ml

* All menus include 10% VAT.

BEVERAGE



Classic Cocktail

Martini 21,000

dry gin, dry vermouth, olive

Cosmopolitan

vodka, cointreau, lime juice, cranberry juice

Manhattan

whisky, sweet vermouth, bitter, cherry

Gin & Tonic

dry gin, tonicwater, lime

Mojito

rum, lime, mint, sugar, lime juice, soda

Old Fashioned

whisky, sugar cube, orange, lemon, cherry



Lillet Vive 23,000

lillet, tonicwater, fresh fruit, herbs

Vitamin cordial drink



Carrot rooibos 16,000

캐럿 루이보스 *비타민A

Lemon peppermint

레몬 페퍼민트 *비타민C

Milk earl grey

밀크 얼그레이 *비타민B

Draft Beer

Inedit Damm 16,000

Spanish wheat beer by Michelin chef Ferran Adria to replace a sip of wine

Estrella Damm, Barcelona 14,000

Spanish premium larger beer with Mediterranean crema which has a 140-year tradition

* All menus include 10% VAT.

BEVERAGE



Sparkling Wine

Louis XV Brut 2006, France	680,000
Dom Perignon Blanc Vintage Champagne 2008, France	540,000
Valentin Leflaive Blanc de Blancs Extra Brut NV, France	320,000
 Dehu Blanc de Blancs Brut 2011, France	240,000
Le Brun de Neuville Blanc de Blanc NV, France	230,000
Fleury, Fleury de l'Europe Brut NV	210,000
Champagne de Venoge Cordon Bleu Brut NV, France	190,000
Laurent Lequart Reserve Brut NV	170,000
Soucherie Cremant de Loire Brut NV, France	120,000
Roger Goulart Gran Cuvee Cava 2013, Spain	120,000
Marchese Antinori Cuvee Royale NV, Italy	110,000

White Wine

Corton Charlemagne Bonneau du Martray 1993, France	960,000
Condrieu Les Eguets Jean Michel Gerin Rhon, France	300,000
Marchesi Antinori Cervaro Umbria, Italy	220,000
Walter Hansel Cahill Lane Russian River Valley Chardonnay Sonoma County, USA	190,000
Pouilly Fuisse Domaine Cordier Maconnais, France	180,000
 Pouilly Fume Chateau de Tracy, France	160,000
Handpicked Riesling Eden Valley, Australia	150,000
Peccavi Limited Chardonnay Magaret River Valley, Australia	150,000
Duckhorn Napa Sauvignon Blanc Napa Valley, USA	140,000
Macon Verze Blanc Domaine Nicolas Maillet, France	130,000
Cloudy Bay Sauvignon Blanc Marlboroug, New Zealand	130,000
Balthasar Ress Riesling Monopole Kabinett Rheingau, Germany	120,000
Tenuta di Corte Giacobbe Soave DOC Veneto, Italy	100,000
Attems Pinot Grigio Friuli, Italy	100,000



Organic Wine

Explore a selection of Organic Wines to refresh your senses for Urban Green Dining.

* All menus include 10% VAT.

PETIT WINE

Red Wine

Classic World

	Clos Vougeot Grand Cru Olivier Bernstein Cote de Nuit 2014, France	1,000,000
	Barbaresco Gaja Piemonte 2015, Italy	790,000
	Chateau Lynch Bages 5eme Grand Cru Classe Pauillac 2013, France	560,000
	Testamatta Rosso Bibi Graetz Toscana 2015, Italy	360,000
	Nuits St Georges 1er Cru Les Perrieres Domaine Francois Legros	340,000
	Cote de Nuit 2013, France	
	Moulin A Vent Jules Desjournays Beaujolais 2009, France	330,000
	Barolo Bussia Vigneto Bofani Batasiolo Piemonte 2009, Italy	320,000
	Brunello di Montalcino Casanova di Neri Toscana, Italy	260,000
	Gigondas La Font de Tonin Domaine La Bouissiere, France	210,000
	Terroir Al Limit Torroja Priorat, Spain	190,000
	Clau de Nell Cuvee Violette Anne Claude Leflaive, France	190,000
	Vesevo Taurasi Campania, Italy	180,000
	Etna Rosso Pietradolce Archineri Sicilia, Italy	170,000
	Il Bacca Primitivo di Manduria Luccarelli, Italy	170,000
	Les Hauts de Croix de Labrie Grand Cru St-emillon, France	150,000
	Chianti Classico Rocca di Montegrossi Toscana, Italy	140,000
	La Rioja Alta Vina Ardanza Reserva Rioja, Spain	140,000
	Oda Castell del Remei Catalunya	130,000
	Vacqueyras Domaine du Terme Rhone, France	120,000

New World

	Sine Qua Non Trouver l'Arene Syrah Central County 2015, USA	1,100,000
	Pahlmeyer Proprietary Napa Valley, USA	580,000
	Krupp Brothers Estate Black Bart Syrah Stagecoach Napa Valley, USA	380,000
	Torbreck The Struie Shiraz Barossa Valley, Australia	240,000
	Newton Merlot Unfiltered Napa Valley, USA	220,000
	Sato Pisa Terrace Pinot Noir Central Otago, New Zealand	190,000
	Handpicked Collection Pinot Noir Tasmania, Australia	210,000
	Rockbare Shiraz Barossa Valley, Australia	200,000
	Sato Pisa Terrace Pinot Noir Central Otago, New Zealand	190,000
	Manso De Velasco Torres Curico Valley, Chile	180,000
	Mathis Grenache Sonoma County, USA	180,000
	Textbook Cabernet Sauvignon Napa Valley, USA	160,000
	Rutherford Hill Merlot Rutherford, USA	150,000
	Salentein Numina Gran Corte Uco Valley Mendoza, Argentina	140,000
	Ritual Pinot Noir Casablanca, Chile	110,000
	Clos Quebrada de Macul Penalolen Cabernet Sauvignon	100,000
	Maipo Valley, Chile	

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PETIT WINE