



Charcoal Grill Cesta

Experience the allure of global gastronomy,
with an infusion of culinary traditions from around the globe.

Savor an exquisite medley of locally sourced, seasonal delights,
crafted to perfection with our discerning Chef Seakyung Kim's touch.

Indulge in the essence of pure flavors, unleashed through our charcoal grilling techniques.

Elevate your dining adventure with a vibrant selection of wines,
meticulously chosen to harmonize and enhance every delectable bite.

Cesta, derived from the Spanish word for "basket,"
invites you to partake in this enchanting symphony of epicurean pleasures,
where these four elements intertwine seamlessly.

Head Chef
Hyunwoo Park

Executive Sous Chef
Yunjong Oh

Sous Chef
Jaeyoon Park

kitchen Team
Inhyeong Jung
Yongseong Lim
Daeyeop Kim

KRUG
x
Limon

Krug Grande Cuvee 1bottle + Chef Signature Dish

530,000

SPECIAL ORDER

Cesta Bouillabaisse	180,000 Pre-order required 2 days in advance
Charcoal Grilled Whole Fish	200,000 Pre-order required 2 days in advance
Charcoal Grilled King Crab	1/4 Market Price Pre-order required 2 days in advance

LARGE PLATE

Fish of the Day Fillet	72,000 1/2 39,000
Dry-aged Hanwoo Tenderloin Steak	100g 66,000
Dry-aged Hanwoo L-bone Steak	100g 34,000
Dry-aged Tomahawk Steak	100g 29,000
Dry-aged Prime Bone-in Rib-eye Steak	100g 32,000
Dry-aged Jeju Black Pork Chop	100g 17,000
Dry-aged Jeju Black Pork Belly	100g 21,000
Rack of Lamb	100g 25,000

SMALL PLATE

Snow Crab & Lemon Bite

Crab Meat, Green Onion Purée, Lemon Curd
Herb Gelée, Seaweed Tuile

Add Caviar Available

Osetra Caviar

Classic Garnish, Corn Blini

IKRUGG
x
Lemon

26,000

30g/50g 260,000/420,000

Bellota Jamon Platter

Cornichon, Mixed Berry Compote, Nuts, Cornichon, Seasonal Fruit

50g 69,000

Cheese Platter 3/5

Mixed Berry Compote, Nuts, Cornichon, Seasonal Fruit
Cranberry Sourdough Bread

39,000 / 59,000

Cesta Green Salad

Grilled Fruits, Cashew Nuts, Provolone Cheese, Green Grape Dressing

17,000

Grilled Kale Salad

Poached Eggs, Quinoa, Sunflower Seeds, Manchego Cheese, Warm Bacon Vinaigrette

19,000

Mixed Olives

Peperonata, Garlic

10,000

Brussels Sprouts

Feta Cheese, Macadamia Nuts, Sausages, Cherry Coke Gastric

15,000

Red Sea Bream Carpaccio

Smoked Trout Roe, Thai Basil, Chili, Cilantro, Fish Sauce (nước mắm)
Rye Lavash

Add Caviar Available

28,000

Bluefin Tuna Tartare Tacos

Umeshi Cream Cheese, Ginger, Radish, Green Chives, Cilantro, Lime

Add Caviar Available

26,000

Sweet Shrimp Tartare Mini Sand

Xo Sauce Aioli, Tangerine Gel, Brioche, Gamtae & Shrimp Powder

24,000

Korean Beef (Hanwoo) Tataki

Cornichon, Wasabi & Soy Sauce Aioli, Rapeseed Herbs, Pear, Mustard Seed

Add Caviar Available

22,000

Spring Vegetable & Clam Soup

Mossy Ark Clams, Torigai, Potatoes, Green Onions, Green Beans, Bamboo Shoots
Coastal Hog Fennel Foam, Green Garlic, Pea Shoots

32,000

Yeosu Cuttlefish and Jeju Asparagus

Katsuobushi Foam, Shishito Peppers, Squid-Ink Tuile, Red Pepper

22,000

Grilled Barbecue Octopus

Tamarind Barbecue Glaze, Celeriac Apple Coleslaw, Peanuts

29,000

Chamnamul Chive Gnocchi

Mussels, Peas, Shallots Chips

25,000

Crispy Duck Confit

Sweet Potato Dauphinois, Orange, Orange Duck Jus

28,000

Bone Marrow

Black Garlic Pesto, Anchovy, Sourdough Bread

27,000

Cesta Paella

Seasonal Ingredients

32,000

Grilled Sourdough Bread

2,500



Add Caviar

130,000

DESSERTS

Churros & Raspberry Ganache

15,000

Citrus Cheesecake

15,000

Sorbet or Ice Cream

13,000