
SNACK

보리새우 | Bori Prawns - 8

Crispy deep-fried Bori-Prawns served with crunchy green baby garlic shoots

서리태 마스카포네 | Black Bean Mascarpone - 16

Mascarpone spread with sweet Suritae-Beans and chive oil. Served with oven baked sourdough

COLD

겨자채 | Gyuja Salad - 22

Prawns and squid salad with mustard dressing

도미 | Domi Carpaccio - 24

Red snapper carpaccio garnished with Yuja-marinated seaweed and dotted with Barley Makjang

육회 | Yuk Hoe - 28

Beef tartare with charred smoky kale topped with quail egg yolk. Served with Korean pear

HOT

양념 컬리플라워 | Yangnyeom Cauliflower - 20

Sweet and spicy crispy cauliflower topped with fresh spring onion strips and multigrain crumbs

황태강정 | Hwangtae Sweet & Spicy - 22

Dry-aged pollack fries with Korean Shishito peppers. Coated with sweet and chilli oil

호감전 | Hogam Jeon - 25**(+3) Add Mozzarella Cheese**

Korean-style crispy potato pancake with prawns and zucchini

육전 | Yuk Jeon - 28

Thin sliced beef lightly marinated and pan fried. Served with water cress salad and chili vinegar dressing

HOT

영계 | Young Gae - 36

Whole oven-roasted baby chicken, boneless and butterfly cut. Marinated with Yuja sauce

보쌈 | Bossam - 45**(+3) Additional Ssam**

Braised pork belly with three types of Korean pickles. Served with baby romaine lettuce

갈비찜 | Galbi Jjim (min. order of 2 pax) - 38 (per pax)
(+2) Bowl of Rice

Traditional Korean braised boneless short rib. Served with assorted braised vegetables

SIDE

백김치 | Baek Kimchi - 7

Homemade white Kimchi served with radish

쌈밥 | Ssambob - 10

Seasoned rice wrapped with laver served with Ssamjang



*All menu items are subject to change