SSAM - "_wrapped"

Meaning “WRAPPED” The most Korean way to enjoy K-BBQ
Wrapping veggies, soy bean paste, pickled daikon, Kimchi, and your choice of favourite K-BBQ

Choose from

- Spicy pork / Beef Bulgogi
- Tofu+Mushroom / Spicy chicken

They are even better with a bowl of rice

GOGI - "_meat"

Being simply MEAT

PICK PROTEIN

SLOW COOKED BEEF + Shiitake
FIREY CHICKEN + Cheese
BBQ MEAT BALLS

PICK CARB

STEAM BUN + Spring onion salsa verde
A Bowl of Multigrain rice + roasted Kimchi

BAB - "rice"

Refer to “RICE”, Principle food in Korean Cuisine

- KIMCHI STEW + Slow cooked pork belly
- SOFT TOFU SEAFOOD STEW + Poached egg
- VEGETABLE LOVERS STEW + Dumplings
- KIMCHI FILAF GRATIN + BBQ meat balls
- KIMCHI FILAF GRATIN + Seafood

DRINKS, DESSERT MENU AT THE BACK

TTEOK - "cake"

RICE CAKE dishes all Gluten Free

CRISPY TTEOK + Grilled halloumi
CRISPY CHILLI TTEOK SKEWERS
CLASSIC SPICY TTEOKBOKKI + HB egg
CREAMY TTEOKBOKKI + Mushroom
SEAFOOD TTEOK JJIM + Cheese

MYEON - "noodles"

Meaning “NOODLES” in Korean

CREAM PASTA + Seafood
CREAM PASTA + Mushroom
JAM PONG (Spicy seafood stew) PASTA

CHEF SPECIAL FEED ME
34 P/P

Table of 2 or 3 ....................................................... 9 courses
Table of 4, or More ................................................. 10 courses

Kindly Note: Sharing of one banquet between two or more is not allowed. Ordering both a la carte and feed me is not available on the same table as well.

BIBIMBAB
Meaning "Mixed rice" in Korean.
A bed of rice with 7 kinds of veggies, egg to mix.

Choose from
- Spicy pork / Beef Bulgogi / BBQ Meat ball
- Tofu+Mushroom / Spicy chicken

BULGOGI PASTA

EXTRA
A bowl of rice 2.5 / Kimchi 2.0/ Extra wrapping veggies 4.0