

WEEKEND KOREAN BRUNCH

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ALL YOU CAN EAT STARTERS

MANDOO SOUP

Beef & pork dumpling in broth, finished with black truffle.

KIMCHI ARANCINI

Breaded kimchi rice balls filled with taleggio cheese and sharp cheddar cheese. Served with jalapeno vinaigrette & smoked spiced aubergine aioli.

CHAR-GRILLED KING PRAWN

Char-grilled whole Thai gulf prawn glazed with umami butter, diced shallots, capers & chili spiced cucumber salad.

ASPARAGUS & KIMCHI SPANISH TORTILLAS

Spanish style egg tortillas layered with sliced potatoes, kimchi, spring onion & asparagus. Served with Asian tomato salsa.

PLEASE SELECT A MAIN

KALBI HOTTEOK

Korean style glutinous rice doughnut filled with bulgogi marinated beef, sautéed mixed mushroom, black garlic aioli & short rib glaze.

KOREAN FRIED BABY CHICKEN

Crispy Korean fried ½ baby chicken served with corn salsa, red cabbage slaw, soy pickled vegetables & our signature sauces.

ROASTED SALTED FISH OF THE DAY

Cured fish of the day, Korean spices, sautéed samphire, sautéed seaweed & umami butter.

BEETROOT CURED SALMON

Thinly sliced beetroot cured salmon gravlax filled with yuzu pickled beetroot, deonjang confit mushrooms & chives. Served with frisée salad & whole grain mustard vinaigrette.

CHICKEN SKEWERS

Tender slow-cooked Australian free-range chicken thighs in skewers glazed in sticky soy glaze. Served with black garlic aioli & sesame confit shallots.

SPICED SWEET CORN COB

Char-grilled sweet corn cobs, Korean spices, buttered and honey glazed. Served with chili mayo.

BARLEY BIBIMBAP

Served in hot stone bowl, Barley fried rice, smoked aubergine, daikon kimchi, braised bracken, sautéed courgettes & deonjang sauce.

KOREAN RAMYUN

Korean style soup noodle. Ask server for ramyun of the day.

DESSERT

ICE CREAM PLATTER

Selection of homemade ice creams & toppings.