

## SET LUNCH MENU

**2 COURSES** 198    STARTER & MAIN / MAIN & DESSERT

**3 COURSES** 238    STARTER, MAIN & DESSERT

ANY SOFT DRINK 40 / ASAHI BEER 45 / HOUSE RED OR WHITE 65

### STARTERS

#### SOUP OF THE DAY

See server for information.

#### KIMCHI ARANCHINI

Breaded round kimchi rice ball filled up with cheddar cheese. Served with gochujang mayo.

#### CHICKEN JEON BYEONG

Soy marinated Australian free range chicken breast filled with beansprouts, green beans & shredded daikon kimchi. Served with mustard vinaigrette & peashoot salad.

#### SOY & GINGER MARINATED CRAB

Pacific Blue swimming Crab meats marinated in ginger, soy sauce, soy ginger pickles, served with frisée salad & toasted sour dough.

#### MIXED TOMATO SALAD

Heirloom tomatoes dressed in chili & lemon dressing, diced tofu, Perilla pesto, frisée, rocket salad & beetroot chips.

### MAINS

#### BEEF FILLET STEAK

*supplement 90*

Bulgogi marinated Australian fillet steak with braised daikon, deonjang mash potatoes, grilled baby leek & soy glaze.

#### BREADED PORK COLLAR CASSEROLE

Soy marinated breaded Australian Pork collar steak served with kimchi, tomatoes, pancetta, smoked Andouille sausage & haricot bean casserole

#### ROASTED POLLOCK

*supplement 60*

Roasted Pollock with gochujang spinach, Thai asparagus, baby potatoes & kimchi jalapeno salsa.

#### BIBIMBAP (v)

Served in a traditional stone bowl, filled with white rice & seasonal vegetables. Gochujang sauce. Topped with a fried egg.

Choice of:

- Kimchi (homemade cabbage kimchi)
- Tofu (crispy fried)
- Chicken breast (marinated, Australian free-range) *supplement 30*
- Pork belly (thinly sliced, marinated, Spanish Iberico) *supplement 40*
- Bulgogi beef fillet (thinly sliced, marinated, Australian) *supplement 40*

#### PAJEON & TEMPURA VEGETABLES

Flat Korean spring onion pancake with tempura peppers, shimeji mushrooms, crispy kale & soy dipping sauce.

#### KOREAN FRIED CHICKEN SUB

Korean fried chicken thighs in a roll with shredded lettuce, homemade cucumber pickle, sliced tomatoes, mayo & our signature chicken sauces. Served with french fries or salad.

### DESSERT

#### GREEN TEA CHOCOLATE TORTE

Layered green tea sponge cakes filled up with Yuja jam covered in coffee chocolate mousse & green tea ice cream.

#### MAKGEOLLI FROZEN YOGHURT

Pineapple compote, Yuja yoghurt mousse, coconut crumble, coconut granite, Makgeolli frozen yoghurt & coconut sugar tuile.

#### ICE CREAM & SORBET

Two scoops of artesian flavours.  
Ask server for today's selection.

## LUNCH DRINKS

### HOMEMADE ICED TEAS

all 40

MATCHA & MANUKA HONEY

ORGANIC ROOIBOS & JUJUBE

PEPPERMINT & GREEN PLUM

### DETOX COCKTAILS

all 75

#### SEOUL HAPPINESS

Strawberries, yujacha tea, basil,  
lemon & Sac Sac orange juice.  
Served short over ice.

#### BORI-CHA

Aloe Vera juice, pineapple, caramel,  
lemon & dill

#### BUSAN WATERFALL

Watermelon, red ginseng & honey,  
lemon & fizz. Served long over ice.

#### KIWI - ME

Fresh kiwi juice, lemon pineapple & ginger.  
Served up over ice.

#### SWEET DREAMS

Blackcurrant cordial, pomegranate,  
lemon & Bong Bong grape juice.

#### VIRGIN KIMCHI MARY

Jinjuu's homemade kimchi spice mix,  
fresh tomato juice & citrus.  
Served tall with a gochugaru (chili flakes)  
glass rim.

### SOFT DRINKS & JUICES

#### FRESHLY MADE

Orange	40
Kiwi	40
Grapefruit	40
Watermelon	40
CoAqua Coconut Water	40

#### KOREAN SOFT DRINKS

Sac Sac Orange	40
Bong Bong Grape	40
HaiTai Crushed Pear	40
Coco Palm	40

### HOT TEA

all 40

#### WHOLE LEAF by Tea Pigs

Everyday Brew  
Earl Grey Strong  
Chamomile Flowers  
Jasmine Pearls  
Darjeeling Earl Grey  
Mao Feng Green Tea  
Lemon & Ginger

#### KOREAN TEA

Yujacha (honey, citron fruit)  
Aloe Vera Cha (honey, aloe vera)  
Daechucha (honey, jujube)  
Maesil Cha (honey, plum)  
Boricha (roasted barley)

### COFFEE

Espresso	30
Macchiato	30
Double Espresso or Macchiato	35
Flat White	35
Latte	35
Cappuccino	35
Americano	30