

# “THE MORE THE MERRIER” KOREAN GOURMET BRUNCH

HONG KONG   
JINJU

388 / PERSON

Unlimited  
Korean Bites

+

Chef's Pick  
Premium Dish

+

Your choice  
of Main

+

Signature  
Dessert

## KOREAN BITES YES, EAT AS MUCH AS YOU WANT!

### JACK DANIEL-CURED SMOKED SALMON

Yuja chutney, caper puree, micro rocket salad.

### TEMPURA CAULIFLOWERS

Red cabbage slaw, pear onion pickles, gochujang sauce.

### SUSTAINABLE PACIFIC TUNA TARTARE

Cucumber, shallots, taro crisps, mustard vinaigrette.

### FREE-RANGE CHICKEN SATAY SKEWER

Frisse salad, seaweed aioli, gochujang satay sauce.

### BULGOGI AUSSIE BEEF TATAKI

Truffle mayo, radish pickle, peashoots.

### BAKED DUCK EGG

Mixed mushrooms, baby spinach, wild garlic, doenjang.

### THAI GULF PRAWN & ASPARAGUS

Tossed in chilli dressing, pickled garlic, red chili.

### COLD MINI SOBA (BUCKWHEAT NOODLE)

Cucumber, onions, in daikon stock.

## CHEF'S PICK PREMIUM DISH

Complimentary treat for introducing the best seasonal ingredients by Head Chef Sang.

## MAINS CHOOSE YOUR FAVOURITE ONE

### KIMCH & BACON HOTTEOK

Korean glutinous rice doughnut, smoked bacon, kimchi & cheddar filling, caramelised onions, black garlic aioli.

### SLOW-BRAISED USDA PRIME BEEF SHORT RIB

Pomme puree, glazed carrots, straw potatoes, garlic chips.

### KOREAN FRIED BABY ½ CHICKEN

Corn cobs, red cabbage slaw, daikon pickles, signature sauces.

### MULTI GRAIN BIBIMBAP

Seasonal vegetables & fried egg on rice, in piping hot stone bowl.  
Choose: gochujang or home made soy sauce

### FISH OF THE DAY +60

Please check with us for the daily special.

## DESSERTS

Housemade signature dessert platter, ice-cream & toppings.

### FREE FLOW BOOZE TIME 2-HR +188

Hite beer / Prosecco /  
White & Red Wine /  
Spiced Kimchi Mary /  
Pink Coconut Belini /  
Korean Tea (Plum / Aloe Vera / Yuja)

WITH MOET & CHANDON

+238



JinjuHK

10% service charge applies | All prices are in HKD