



## HOMEBREWS & HIGHBALLS

HOUSE-FERMENTED BEVERAGES  
WITH OR WITHOUT THE HARD STUFF

(KEEP IT BOUJEE) 13<sup>++</sup> | (OR MAKE IT BOOZY) 22<sup>++</sup>

### SMALL PLATES

12<sup>++</sup> **CRISPY CAULIFLOWER**  
BATTERED CAULIFLOWER  
CUCUMBER YOGURT

15<sup>++</sup> **ORANGE CHICKEN**  
BATTERED POPCORN CHICKEN  
ORANGE SHOYU GLAZE

16<sup>++</sup> **BAKED SPINACH DIP**  
ARTICHOKE, CREAM CHEESE,  
PARMESAN SERVED WITH  
GRILLED SOURDOUGH

20<sup>++</sup> **JUNIOR MEATBALLS**  
HOMEMADE MEATBALLS, BEEF JUS,  
BROWN BUTTERED MUSHROOMS  
SERVED WITH MASH POTATOES  
& SOURDOUGH

25<sup>++</sup> **CLASSIC CHEESEBURGER**  
DOUBLE WAGYU PATTY, AMERICAN  
CHEDDAR & GHERKIN, SERVED ON  
A BRIOCHE BUN & A SIDE OF FRIES

### THAI GINGER BEER

MIXED GINGER  
CURRY SPICE  
SOUR TAMARIND  
+ SCOTCH WHISKY

### DRINKING VINEGAR

STRAWBERRY  
BLACK PEPPER  
BALSAMIC  
SODA  
+ GIN

### KOMBUCHA

CEYLON TEA  
PASSION FRUIT  
KOMBUCHA  
+ DARK RUM  
& CAMPARI

### LACTO LIME SODA

SALT CURED CITRUS  
LIME LEAF  
SODA  
+ TEQUILA

### BAR SNACKS

5<sup>++</sup> **HURRICANE POPCORN**  
FURIKAKE, SESAME OIL  
VINEGAR POWDER

7<sup>++</sup> **SPICED CHICKPEAS**  
MEDITERRANEAN SPICES,  
BROWN BUTTER, CUCUMBER  
YOGURT, FRESH HERBS,  
SMOKED EVOO & PITA BREAD

9<sup>++</sup> **FRENCH FRIES**  
HOUSE SPICE BLEND  
SZECHUAN DIPPING SAUCE

### SWEETS

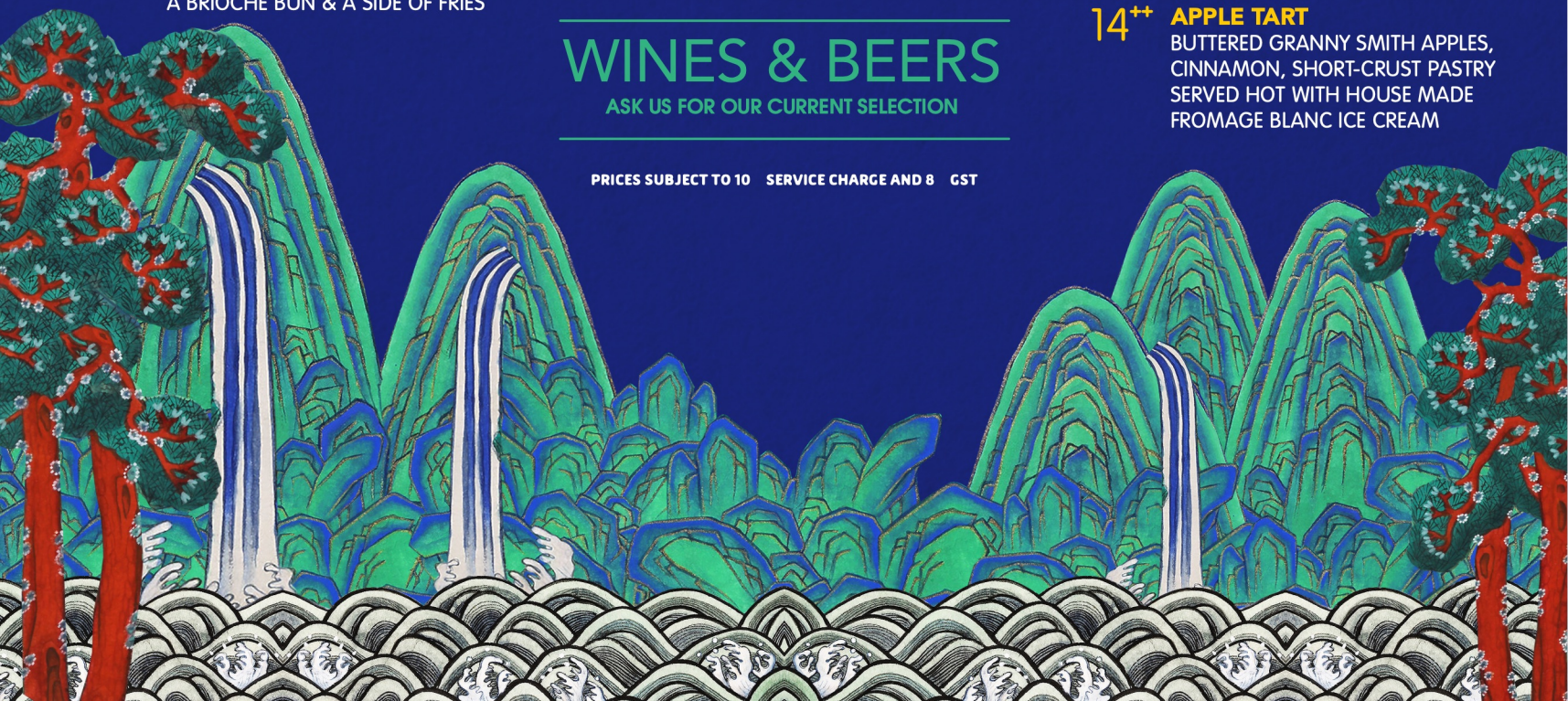
12<sup>++</sup> **BANANA CRUMBLE**  
SAUTÉED BANANA & RAISINS,  
DARK RUM SERVED HOT WITH  
HOUSE MADE FROMAGE BLANC  
ICE CREAM

14<sup>++</sup> **APPLE TART**  
BUTTERED GRANNY SMITH APPLES,  
CINNAMON, SHORT-CRUST PASTRY  
SERVED HOT WITH HOUSE MADE  
FROMAGE BLANC ICE CREAM

## WINES & BEERS

ASK US FOR OUR CURRENT SELECTION

PRICES SUBJECT TO 10% SERVICE CHARGE AND 8% GST





# FEAST LIKE ROYALTY



# DRINK LIKE ROYALTY

## \*15++ SNACK

### BATTERED SPAM & CHEESE ON A STICK

Spam, Mozzarella, Gochujang Batter, Kimchi Cheese Sauce, Mayonnaise

\*Additional piece at \$5 each

## 26++ NAENGMYEON

### COLD NOODLES IN SEAFOOD BROTH

Buckwheat Glass Noodles, Tiger Prawn, Scallops, Clam Cockle, Bottarga, Egg, Citron Seafood Broth, Aromatic Oils

## 28++ TTEOK-GUK

### RICE CAKES IN BEEF BONE SOUP

Flat Rice Cakes & Cheesy Rice Cakes, Braised Wagyu Shank Slices, Daikon, 36-Hour Bone Broth, Aromatic Oils

## 12++ HUSIK

### WAFFLE & ICE CREAM

House-Made Mandarin Orange Ice Cream & Yuzu Jam, Belgian Waffle

# PARTY LIKE ROYALTY

## PALATIAL FLIGHT

33++

3 X 20ML

A rotating selection of artisanal Korean spirits served with seasonal pickles

## MAKGEOLLI

waking up at the break of dawn, the king dines on milk porridge to jump start his digestive system

Makgeolli, House-Made Seasonal Tepache, Choice of Spirit\*

## ALOE VERA

a surprising lack of salty dishes is not the only defining characteristic of royal cuisine, as it centres around health and digestion

Bols Genever, Aloe Vera & Lychee Cordial, Lemon

## KIMCHI

the king would taste a side dish first, and after savouring it, he would cleanse his palate with a little bit of rice

Roku Gin, Kimchi Tomato Cordial, Mezcal, Sherry

## SEAWEED

a tradition passed down from generations before, seaweed is a pertinent ingredient in any surasang

Seaweed-Infused Grey Goose Vodka, Hendrick's Neptunia Gin, Fortified Wine, Mancino Secco Vermouth, Perilla Oil

## PLUM

the food-laden table allowed the king to indirectly observe his people and the conditions of their crops and the land

Plum-Infused Tokki Black Soju, Bourbon, Honey, Lemon, Bokbunjaju Float

## SESAME

a light meal follows the king's morning duties: meeting with his official ministries, overseeing state affairs, and reviewing appeals

Jura Whisky, Sesame, Chocolate, Clarified Milk

## PEAR

lunch is often a short meal, usually consisting of a clear soup or tea and sweets

Jura Whisky, Gentian, Pear Sherry

## GOCHUJANG

initially for preservation, fermentation quickly became part of Korea's culture, not only for culinary purposes but also health

Bacardi Anejo Cuatro, Gochujang Syrup, Grapefruit Wine, Maraschino

## MELON

surasang was more than just food: it reflected the crops harvested and the fish and meat caught and hunted by the country's people

Tokki Black Soju, Melon, Cream, Sparkling Makgeolli

## CORN

following the evening surasang, the king would meet with his tutors once more for the third and final study session of the day

Gin, Buttered Corn, Smoke

## DALGONA

after the king's evening surasang, he is served something sweet to round out the meal

Pierre Ferrand 1840 Cognac, Disaronno Amaretto, Espresso, Orange, Clove, Salted Caramel Foam

## WATERMELON

for the king's final meal of the day – yacham – he is served a punch, which aids in his overall health and digestion

Tequila, Bols Yoghurt Liqueur, Fermented Watermelon & Cucumber Cordial, Lemon