# Pet Menu

#### LIGHT BITES

LIGHT DITES	
MAESIL CANDY TOMATO Cherry tomatoes marinated in green plum sauce paired with housemade ricotta cheese and granola.	\$ 12.60
WHITE KIMCHI ROLLING RICE Stuffed white kimchi filled with Korean organic rice, minced pork, and spicy sauce.	\$ 12.30
ASSORTED KOREAN PANCAKES  An assortment featuring kimchi pancake, spicy leek pancake, and seafood pancake.	\$ 15.20
FRIED CAULIFLOWER Battered cauliflower, perfectly fried and served with our housemade sauces.	\$ 9.00
ONION RINGS Crispy onion rings fried to a golden perfection, accompanied by our signature housemade sauces.	\$ 9.00
ASSORTED HOUSE PICKLES A variety of housemade pickles, ideal for enhancing the flavours of your meats.	\$ 4.80
CHEESE CORNDOG Korean-style corndogs filled with stretchy mozzarella cheese.	\$ 8.90
ALA CARTE	
RAW BEEF TARTARE Raw beef with dijon mustard, chives, sliced Korean pear and raw egg yolk.	\$ 25.00

#### YUKKE PERILLA OIL NO

**SET MEAL** 

YUKKE PERILLA OIL NOODLE Korean hand-pulled noodles mixed with perilla oil, topped with beef tartare.	\$ 21.50
<b>OLD SCHOOL DUROC PORK CUTLET</b> Chestnut-fed Duroc pork loin, Korean organic rice, purple cabbage coleslaw and chili ssamjang.	\$ 25.80
<b>GALBITANG SET</b> Beef short ribs soup served with Korean organic rice and assorted pickles.	\$ 27.80
GRILLED MACKEREL DUPBAP Organic Korean rice, grilled mackerel, seasoned dried radish, seaweed topping, house pickles.	\$ 23.00
RIBEYE STEAK USDA Prime ribeye steak with onion rings, house pickles, red wine sauce and grilled garlic	\$ 45.00
STRIPLOIN STEAK USDA Prime striploin steak with onion rings, house pickles, red wine sauce and grilled garlic	\$ 43.00
<b>GRILLED LA GALBI</b> Marinated bone-in beef short ribs, wrapping veggies, Korean organic rice, house pickles, and kimchi.	\$ 24.00
<b>GRILLED MARINATED PORK COLLAR</b> Marinated pork collar, wrapping vegetables, Korean organic rice, house pickles and kimchi	\$ 21.50
GRILLED PORK BELLY Chestnut-fed Duroc pork belly, wrapping vegetables, Korean organic rice, house pickles and kimchi	\$ 20.00

#### **ADD-ONS**

KOREAN ORGANIC RICE	\$ 2.00
Premium organic Korean short grain rice from the	
region of Seocheon.	

ASSORTED HOUSE PICKLES \$ 21.50
Korean hand-pulled noodles mixed with perilla oil,
topped with beef tartare

YEOLMU KIMCHI COLD NOODLE

kimchi and spicy sauce.

chestnut-fed Duroc pork belly.

**SPAM KIMCHI SOUP** 

**KIMCHI JJIM** 

Korean hand-pulled noodles topped with yeolmu

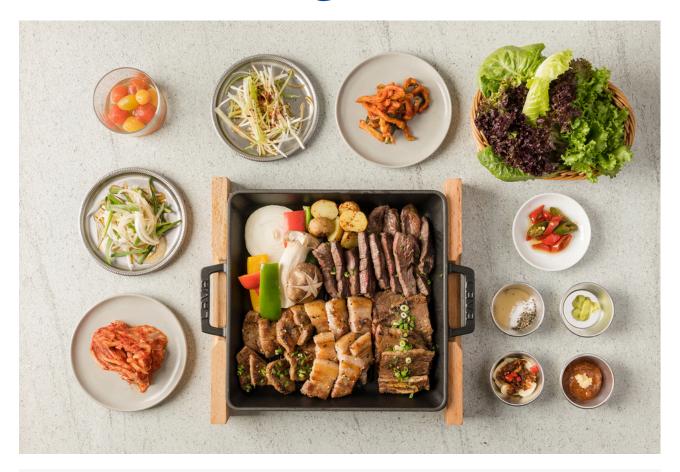
Kimchi stew with tofu and generous portion of

\$ 13.00

\$ 32.00

\$ 6.00

# BBQ Menu



#### STEP 1: PURCHASE MEATS

CHOOSE YOUR CHOICE CUTS OF BEEF, PORK OR MARINATED MEATS FROM OUR BUTCHERY. \*Minimum serving of 200g per person.

### STEP 2: ADD-ON GRILLING FEE

ADULT \$25/PAX

CHILDREN (110-140CM) **\$12.50/PAX** 

#### FREE REFILLABLE SIDE DISHES

Kimchi Leek Salad Onion Salad Yuzu Lotus Root Korean Organic Rice Kimchi Stew Grilled Vegetables Wrapping Vegetables Perilla Leaf and Daikon New Zealand Natural's Sorbet

### STEP 3: ENJOY:)

FEEL FREE TO ADD-ON YOUR MEAL WITH ADDITIONAL ALA-CARTE DISHES.

# BBQ Menu

#### **ADD-ON**

MAESIL CANDY TOMATO  Cherry tomatoes marinated in green plum sauce paired with housemade ricotta cheese and granola.	\$ 12.60	CHEESE CORNDOG  Korean-style corndogs filled with stretchy mozzarella cheese.	\$ 8.90
WHITE KIMCHI ROLLING RICE Stuffed white kimchi filled with Korean organic rice, minced pork, and spicy sauce.	\$ 12.30	RAW BEEF TARTARE  Raw beef with dijon mustard, chives, sliced Korean pear and raw egg yolk.	\$ 25.00
ASSORTED KOREAN PANCAKES An assortment featuring kimchi pancake, spicy leek pancake, and seafood pancake.	\$ 15.20	YEOLMU KIMCHI COLD NOODLE  Korean hand-pulled noodles topped with yeolmu kimchi and spicy sauce.	\$ 13.00
FRIED CAULIFLOWER Battered cauliflower, perfectly fried and served with our housemade sauces.	\$ 9.00	KIMCHI JJIM  Kimchi stew with tofu and generous portion of chestnut-fed Duroc pork belly	\$ 32.00