

# WEEKEND BRUNCH

3 course brunch set 27

Go bottomless (red, white, prosecco & beer) 45

Premium bottomless (free flowing Veuve Clicquot) 89

*Soju mojito or spiced kimchi mary to start*

*Bottomless 90 mins*

## ANJU SHARING BOARD

### VEGETABLE CHIPS & DIPS

Crispy vegetable crisps, served with tomato soy salsa & kimchi guacamole.

### KONG BOWL

Steamed soybeans (edamame) topped with our Jinjuu chili panko mix.

### SAE-WOO POPS

Crispy fried round prawn cakes served on sticks. Addictive creamy gochujang mayo on the side.

### PHILLY CHEESESTEAK MANDOO

Crispy fried dumplings stuffed with bulgogi beef short ribs, cheddar cheese, shiitake, spring onion & pickled jalapeno. Spicy dipping sauce.

### YUJA CURED SALMON & AVOCADO SPOONS

Thinly sliced salmon cured with yuja, diced avocado & yuja soy.

## BRUNCH

### GREEN TEA PANCAKES

American style stack of green tea pancakes, mixed seasonal berries, candied almonds, yuja infused chantilly cream & maple syrup.

### LA KIMCHI MADAME

Toasted sourdough, kimchi bechamel, ham, melted cheese. Topped with a fried duck egg & served with truffle fries.

### KFC & WAFFLES

Our signature fried chicken/cauliflower tossed in honey soy, spring onions & chili, served on a spring onion waffle.

### ENGLISH BIBIM-BREAKFAST

Crispy potato pancake, sliced sausages, sauteed mixed mushrooms, roasted baby cherry tomatoes, baby spinach, crispy streaky bacon, poached duck egg & chargrilled toast. Served in a hot stone bowl with tonkatsu gochujang ketchup on the side.

### AVOCADO K-TOAST

Smashed avocado, sesame, spring onions, poached duck egg, marinated vine tomatoes, served on toasted sourdough & sprinkled with Korean chili flakes.

## MAINS

*Choose from:*

## JINJUU CLASSICS

### JINJUU WHOLE FRIED CHICKEN

*(minimum 3-4 persons or baby chicken for 1)*

Served with our signature sauces, pickled daikon, sweet corn salsa & chopped green salad.

### STEAMED SEABASS

Steamed seabass, yuja pickled cucumber, ginger & spring onion salad, soy jalapeno glaze.

### BULGOGI BEEF FILLET *(supplement 8)*

Bulgogi beef fillet, served with a hot stone to cook tabletop. Trio of dipping sauces: perilla leaf chimichurri, truffle & seaweed aioli & soy & ginger glaze.

### BOSSAM PORK BELLY

Twice cooked English pork belly, dwengjang & gochujang glaze. Spring onion salad.

### KOREAN CHOPPED GREEN SALAD

Avocado, gem lettuce, kale, toasted seeds, edamame beans, cucumber, spring onion, Korean pear, citrus, soy & chilli dressing.

*Choice of:*

Grilled whole marinated chicken breast  
Grilled spicy gochujang prawns  
Raw or crispy fried tofu

## DESSERTS

### BINGSU SHAVED ICE

*Choose from:*

### NOKCHA

Green tea Shaved ribbon ice with sweet red bean

### MANGO

Mango shaved ribbon ice with coconut sorbet

### YOGHURT

Yoghurt shaved ribbon ice with blackberry sorbet