

## SATURDAY BRUNCH MENU

12:00pm-3:30pm (90min)

**4 course brunch set** 30 per person  
**bottomless prosecco, wine or beer** 45 per person

## SUNDAY BRUNCH MENU

12:00pm-6:30pm (90min)

**4 course brunch set** 30 per person  
**bottomless cocktails, prosecco, wine or beer** 45 per person

### CHOOSE 1 ITEM FROM EACH SECTION

## SKEWERS

### SAE-WOO POPS

Crispy fried round prawn cakes served on sticks. Gochujang mayo on the side.

### TOFU LOLLIPOPS (vg)

Crispy gochujang marinated tofu served on sticks. Signature sauce on the side.

## MANDOO

### BEEF & PORK

Pan fried dumplings with beef & pork marinated in chilli & soy. Special kalbi sauce.

### YA-CHAE MANDOO (vg)

Steamed vegetable dumplings with a light dipping sauce.

## K-TACOS & SLIDERS

### CHIPOTLE BRAISED BEEF TACO

8 hours braised spiced short rib, Asian slaw, garlic aioli, tomatoes, avocado & jalapeño.

### GRILLED CHICKEN TACO

Soy marinated chicken, rocket, tomatoes, red onion, jalapeño & black garlic aioli.

### FISH TEMPURA TACO

Tempura fish du jour, iceberg lettuce, kimchi tartar, chopped tomatoes & jalapeño.

### CAULIFLOWER TACO (v) (vg on request)

Golden cauliflower florets, iceberg lettuce, garlic & herb sauce, spicy gochujang.

### KOREAN FRIED CHICKEN SLIDERS

Golden fried UK chicken thighs, signature sauces, mayo, iceberg lettuce, brioche bun.

### KOREAN FRIED TOFU SLIDERS (v)

Golden fried crispy Korean tofu, signature sauces, mayo & iceberg lettuce, brioche bun.

## CHOOSE 1 MAIN

## LARGE PLATES

**RIB EYE STEAK** add 8  
250g rib eye, dwenjang confit king oyster & shimeji mushroom, watercress & chicory salad. Served with smoked anchovy butter

**BAKED BLACK COD** add 4  
Wilted seaweed, clam, silverskin onions dwenjang clam emulsion.

**DWENJANG PORK BELLY**  
Grilled miso glazed pork belly, served with Korean hummus & mixed salad.

**KOREAN FRIED CHICKEN**  
Served with fries or rice.

**CLASSIC BIBIMBAP** (vg, gf on request)  
Assorted seasonal vegetables & a fried egg.

Add your choice of:

- kimchi
- crispy tofu or raw tofu (vg)
- pork belly/ grilled chicken breast
- bulgogi beef
- gochujang king prawns (gf on request)

**HOT SMOKED SALMON SALAD BOWL**  
Smoked house cured salmon, mixed leaves, kale, cucumber, edamame, mangetout, pickled ginger, mixed seeds, bulgar wheat and yuja dressing.

**GRILLED CAULIFLOWER** (vg)  
Cauliflower steak served with smoked aubergine purée, rocket, fennel & shiso green salsa.

**DESSERTS** add 4

**TRADITIONAL BINGSU** (v)  
Korean shaved ice with assorted exotic toppings. Flavour choice of:

**MANGO**  
**STRAWBERRY**

## SUNDAY BOTTOMLESS COCKTAILS

**LYCHEE MARTINI**  
Lychee infused soju, lychee liquor, yuja & pomegranate.

**SEOUL SURVIVOR**  
Fresh watermelon, rose wine, mint & prosecco.

**YUJA JASMINE DAIQUIRI**  
Agricole rum, yuja & jasmine tea.