

SATURDAY BRUNCH MENU

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

4 course brunch set 37 per person
bottomless prosecco, wine or beer 55 per person
 £10 drinks supplement for 7+ guests (120 min)

SUNDAY BRUNCH MENU

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

4 course brunch set 37 per person
bottomless prosecco, wine or beer 55 per person
 £10 drinks supplement for 7+ guests (120 min)

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

