



Sharing Set Menu 168 per pax Enjoy a complimentary cocktail during SG60 celebrations!

#### FIRESTARTERS

Yukhwae Jeon Mandu Wings Mulhwae Guksu

### FEAST FROM MOTHER EARTH

Woodae Galbi Short Ribs Daepae Pork Belly Dalkochi Satay Atlantic Red Prawns Veggie Royale served with Banchan, Acar, Fresh Vegetables Ssam

### COMFORTING STAPLE

Uncle Lulu's Fried Rice

SWEET ENDING

Hotteok

For orders of the GU:UM SANG, we ask that everyone at the table participates

# BEER

Cosmos Ale "fruity & hoppy, with a nice hint of malt" Beer de Champagne, Korea 18 / 86

> Sunset Groove "clean, crisp and refreshing" Lager, Singapore 16

Teru Teru Bozu \*Limited\* "strawberry aromas, hint of matcha" Ale, Singapore 20

## WINE

- CELLAR SELECTIONS -

Te Henga 2023 "fresh acidity with green fruits" Sauvignon Blanc, New Zealand 18 / 98

First Drop Wines "Mother's Milk" "medium bodied, smooth tannins, dark cherries" Shiraz, Australia 146

Château Simard Grand Cru 2011 "full bodied, blue and black berries, hint of oak" Bordeaux Blend, France 168

## KOREAN RICE WINE

Damun Makgeolli "milky, grainy with hint of sweetness" Pocheong Ildong 96

Yuja Sparkling Takju "slight fizziness, hint of fresh yuja, bittersweet" Seoul 78 (375ml)

Han Yeongseok CheongMyeongJu "clear, complex & elegant. Kyoho grape aroma" Jeju Island 138 (375ml)