



GETTING STARTED

Yukhwa Jeon potato pancake, beef tartare, pickled onion	32
Haemul Ceviche seafood sashimi, mixed greens	28
K-Terrine Korean-style pork terrine, stir-fried kimchi, ssamjang	24
Nacho Dakgalbi chicken with marinade, sourdough, nacho cheese	26
Seafood Pajeon scallion pancake, grilled squid	30

GO GREENS

Iced Summer Broth mungbean jelly, dongchimi	24
KFC (Korean Fried Cauliflower) yangnyeom, tteok, cashew flakes	26
Square Salad halloumi, cucumber, soft-boiled egg	24
Umami Squash & Roots butternut squash, leek, lotus root	22
Honey Butter Corn corn cream, parmesan, cayenne pepper	24

Kaviari Kristal caviar jeolpan 198
a platter of 50g premium caviar with 8 kinds of condiments

FROM THE FIRE

LAND

Tajima Wagyu ribeye MBS 8, 280g	188
USDA Prime NY striploin, 280g	158
Black Angus hanging tender, 300g	138
Yin Yang pork collar & belly, 280g	98
Iberico presa, 300g	118
Woodae galbi short rib MBS 5	<i>per slab</i> 128
NZ rack of lamb	118
NZ butterflied quail	48

SEA

Boston lobster gratin, mozzarella, ratatouille	98
Atlantic red prawns, 5pcs Recommended marination: C F	56
Seabass Recommended marination: C F S	54
Hokkaido scallops, 6pcs Recommended marination: C F	48

Marination options
Galbi | Chilli gochujang | Fermented fish | Salt

ON THE SIDE

Sot Bibimbap castiron rice, seasonal ingredients	32
Cinderella Noodles glass noodles, perilla	24
Mashed Potato with jjangajji	18
Pork Kimchi Stew kimchi broth, pork rib	26
Veggie Royale assorted grilled vegetables	18

SWEET ENDINGS

Hotteok burnt honey ice cream, mixed nuts	18
Koguma sweet potato, smoked vanilla ice cream	16
Yuzu Makgeolli makgeolli sorbet, Korean pear	16

We provide complimentary still or sparkling water with the first beverage order per pax (\$2/pax without beverage order).
Our premium water partner is Purezza, whose Sustainability Program enables us to leave a footprint in Indonesia's forest replanting efforts.
Thank you for making this possible through your patronage!

Prices are subject to 10% service charge and 9% GST