

# BUFFET MENU

## MEAL

VF: Vegetarian Friendly. GF: Gluten Free. Note that ingredients are subject to change



### 1. Rice

Korean sticky steamed rice. VF & GF



### 2. Gim-chi fried rice

Korean style stir-fried rice with napa cabbage gimchi, green onion, onion, and Korean chilli flakes. **How to eat:** Put rice on your plate first; Add the stir fried Gim-chi on top as you favour; Mix it well then bon a petit! VF & GF



### 3. Bi-bim-bap, rice with assorted vegetables

Steamed rice served with 5 Korean style salads - Spinach, bean sprout, carrots, go-sa-ri (ferns), and lettuce.

Topping sauce: Korean traditional chilli paste and soy sauce

**How to eat:** Put rice on your plate first; Add your choice of salads and/or meat on top of the rice; Pour your choice of sauce on top of your salads as you favour; Mix it well then bon a petit! VF & GF

Tip: a couple of spoonful of miso soup will make easy to mix it!



### 4. Miso soup

Soup with miso paste, tofu, dried seaweed, and green onion. VF



### 5. Jap-chaе, Korean vermicelli

Stir-fried sweet potato noodle with shiitake mushroom, carrot, bell pepper (red & yellow), spinach, garlic, green onions, soy sauce, sesame oil, and sesame seed. VF & GF

Tip: If you like meat, add bulgogi below on top of your jap-chaе.



### 6. Bul-go-gi, Korean marinated beef

Pan-fried marinated beef with soy sauce, garlic, (green) onions, carrot, mushroom, sesame oil, and sweets. GF

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### **7. Dak-bok-ggum, Spicy Chicken stew with vegetables**

Pan-fried chicken with vegetables in homemade Korean traditional spicy sauce.

Main ingredients: Chicken, Chilli paste sauce, onions, zucchini, cabbage, carrot, and sweet potato



### **8. Gim-chi-jeon, Gimchi pancake**

Savory pancake with Napa cabbage Gimchi, flour, onion, and chilli flake. \*VF& GF



### **9. Ya-cha-jeon (veggie pancake)**

crispy pancake with various vegetables (e.g., onion, carrot, green chive, and sweet potato), flour, cooking oil. \*VF & GF

### **10. Salad**

Mayo, persimmon, apple, cucumber, apple, and more.

## **DESSERT**



### **Sweet potato mat-tang, Korean candied sweet potato**

Chunks of fried sweet potato coated with translucent hot brown sugar. Sweet and crunchy on outside but fluffy and soft inside.

Ingredients: sweet potato, black sesame seed, vegetable oil and brown sugar.

## **DRINKS**

### **Su-jeong-gwa, traditional Korean non-alcoholic cinnamon ginger punch**

Elegant drink made with pine nuts, dried jujube (asian dates), dried persimmon, pinch of sugar, ginger and cinnamon. Taste the best when it is served cold. Ginger helps digestion therefore it is usually served after meal.

### **Coffee; Tea; Pops**

