

BUFFET MENU

MEAL

VF: Vegan Friendly. GF: Gluten Free.

*Note that ingredients are subject to change.



1. Rice 밥

Korean sticky steamed rice.

*VF & GF



2. Bi-bim-bap 비빔밥, rice with assorted vegetables

Steamed rice served with Korean style salads: zucchini, bean sprout, carrots, shitake mushroom, and lettuce.

Topping sauce: Korean traditional chili paste and soy sauce

How to eat: Put rice on your plate first; Add your choice of salads and/or meat, sunny-side fried egg 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



3. Jap-chae 잡채, Korean vermicelli noodle

Stir-fried sweet potato noodle with shitake mushroom, black mushroom, bell peppers, garlic, soy sauce, black pepper, corn syrup (sugar), and sesame oil & seed.

* VF & GF

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



4. Dak-bok-ggum 닭볶음탕, Chicken stew with vegetables

Pan-braised chicken with vegetables (onions, zucchini, cabbage, carrot, and potato) in homemade traditional Korean soy sauce.

*GF

5. Tteokbokki 떡볶이, Spicy stir-fried rice cakes

Tteokbokki is one of the most popular Korean street foods, made with Korean white rice cakes, gochujang (Korean chili paste), chili powder, and vegetables!

* VF & GF



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* All the dishes are nut-free.



6. Gim-chi-jeon 김치전, Gimchi pancake

Savory pancake with Napa cabbage Gimchi (contains fish/shrimp sauce), flour, onion, and chili flakes



7. Dong-geu-rang-ddaeng 동그랑땡, Veggie bite

Crispy two-bite veggie pancake with tofu, egg (optional), various vegetables (e.g., onion, carrot, and green chive), black pepper, and black pepper. ***VF & GF**



8. Cranberry dong-chi-mi 크랜베리물김치

a type of water kimchi that's made with thinly sliced radish squares, Napacabbage and other vegetables with a touch of cranberry abstract ***VF & GF**

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DESSERT



9. Go-gu-ma mat-tang 고구마 맛탕, 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. ***VF & GF**



DRINKS - Home made.

10. Su-jeong-gwa 수정과, traditional Korean non-alcoholic cinnamon ginger punch. Home made.

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



11. Grapefruit punch 자몽에이드

A popular modern Korean non-alcoholic punch especially in summer time. Enjoy the bittersweet flavor of grapefruit!