

# Dinner

## TO BE ENJOYED WITH DRINKS

### TAPAS

<b>Asiago Fig Ravioli</b> rustic basil pesto, boquerones	15	<b>Rosé Tteokbokki</b> fish cake, yu-choy, cheddar & mozzarella	15
<b>Confetti Tots</b> ginger, furikake, togarashi, bonito flakes, sriracha aioli	13	<b>Charred Octopus</b> roasted red pepper hummus, purple cauliflower, bell peppers, heirloom tomato, artichoke hearts	15
<b>Caprese Ravioli</b> sun-dried tomato ragu	13	<b>Perilla Lamb Lollipops</b> balsamic glaze	15
<b>Burrata Crostini &amp; Prosciutto</b> burrata, champagne vinaigrette	12	<b>Pork Ribs</b> sweet chilli glaze, housemade sriracha	13
<b>K.F.C- Korean Fried Cauliflower</b> sweet chilli sauce, sesame seeds	13	<b>Pork Belly Bossam</b> ssamjang, house kimchi, shrimp sambal, baby lettuce	15
<b>Fresh Baked Bread</b> spread of the day	10	<b>Wild Ponzu Salmon</b> organic potato, baby bok choy, ponzu glaze, parsley oil	15
<b>Spicy Cucumber Salad</b> garlic crisps, cilantro	13	<b>Pan Seared Duck Breast</b> 5 spice pear jus	15
<b>Fried Seasonal Cod</b> beer batter fish, sriracha aioli, grilled lemon	15	<b>Mushroom Risotto</b> cream sauce, mushrooms, parmesan cheese	13
<b>Crab Cakes</b> crab, shrimp, chipotle aioli	15	<b>Gochujang Cioppiono</b> assorted seafood, crostini, tomato sauce, scallions	15
<b>Cured Wild Salmon</b> english cucumber, avocado puree, caper, rice crackers	15	<b>Braised Local Black Mussels</b> coconut cream, shallots, garlic, white wine, crostini, chorizo	15
		<b>Fire Cracker Shrimp (5)*</b> u.10 shrimp, gf batter, fire cracker sauce, scallions, sesame seeds	15

### ENTREE

<b>Shorts Ribs</b> organic potatoes, vegetable medley, red wine reduction	35
<b>Seared Pork Tenderloin</b> root vegetable, broccolini, crispy onions, whole grain mustard pear jus	32
<b>Fall Spicy Garlic Noodle</b> crispy organic tofu, eggplant, bell pepper, scallion, chilli, sesame seeds, garlic	25
<b>Local Catch Of The Day</b> furikake rice, fruit salsa	36

### DESSERTS

<b>Coconut Sticky Rice</b> seasonal mango, sesame seeds	10
<b>Rice Cream</b> whipped sweet cream, rice puff, korean rice cookie	10
<b>Double Chocolate Mousse Tarte</b>	10
<b>Carrot Cake</b>	10
<b>Coconut Cream Cake</b>	10
<b>Macarons</b>	10

+ A discretionary 5% surcharge will be added to all sales which goes directly to kitchen staff.

+ A 20% gratuity will be automatically applied to parties of 6 or larger.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness\*

*Bar Bon Mot*

# Drinks

## NON - ALCOHOLIC

<b>Strawberry Lychee Milk Fizz</b>	13
strawberry, lychee milk, lemon, soda	
<b>Yuzu Pear Sour</b>	13
yuzu, pear, egg white, lemon	

## W I N E S

<b>Sommariva 'il Rosa'</b>	16/72
rosato, spumante brut, prosecco, NV	
<b>Domaine Du Gros 'Nore'</b>	19/86
rosé, bandol, 2021	
Dessert	
<b>Château Filhot</b>	16/65
sauternes, 2019	
Whites	
<b>Matthiasson</b>	22/99
chardonnay, napa valley, 2022	
<b>Kuhling Gillot</b>	19/86
riesling feinherb, 2021	
<b>Domainer Du Salvard</b>	18/81
sauvignon blanc, loire, 2023	
Reds	
<b>Girard (Limited)</b>	24/109
sauvignon cabernet, 2021	
<b>Morgon "Cuvée Corcelette"</b>	25/120
gamay, morgon, beaujolais, 2020	
<b>Morgon 'Eponym'</b>	29/125
gamay, beaujolais, 2021	
<b>Shatter Grenache</b>	24/109
red catalan wine, 2021	

## B E E R

<b>Trinity</b>	10/18
7.2% abv, hazy ipa, del cielo brewing	
<b>Morena Mia Amber</b>	10/18
5%abv, lager, del cielo brewing	
<b>Westy Mc West Coast</b>	10/18
6.9% abv, ipa, narrative fermentations	

## C O C K T A I L S

<b>White Negroni</b>	18
floral gin, italicus, lillet blanc, orange twist	
<b>Mulled Wine</b>	17
red wine, st. elizabeth, cloves, cinnamon, persimmon, pink peppercorns	
<b>Hibiscus Sour</b>	18
bourbon whiskey, hibiscus syrup, egg whites, lemon	
<b>Peach Pear Party</b>	17
barley 17 soju, korean pear, white peach, orange mix	
<b>Ube Dream</b>	17
white rum, taro syrup, lime, taro gelato	
<b>Bee In Lave</b>	17
gin, honey lavender, lemon	
<b>Berry Fresh</b>	17
vodka, elderflower, lychee, lemon, tonic, seasonal berries	
<b>Smoke On The Water</b>	19
tequila, mezcal, strawberry, aloe vera, habenero, lime	
<b>Lychee De Leche</b>	19
vodka, lychee milk, elderflower, illet, lemon	
<b>Last Sword</b>	19
gin, gènepy, maraschino liqueur	
<b>Far East Fashion</b>	19
coconut washed japanese whiskey, pandan & passionfruit cordial, anngostura & oj bitters	
<b>Yuzu Merry Me</b>	17
barley shochu, yuzu, soda	

## K O R E A N A L C O H O L

3 oz / 375ml Bottle

<b>Yangchon Chungju</b>	12/53
14% abv, savory rice wine	
<b>Red Monkey Makgeolli</b>	12/42
10.8% abv, red yeast rice	
<b>Lee Gang Ju</b>	10/35
25% abv, pear, ginger, cinnamon, turmeric	
<b>Dongbaek In Jeju</b>	10/35
14% abv, camellia flowers, green grape	
<b>Jangsu Omijaju</b>	10/35
16.5% abv, fortified omija wine, bittersweets	
<b>Nimome</b>	10/35
11% abv, rice wine/w jeju tangerine	
<b>Han Seoul Night</b>	10/35
23% abv, golden plum maesil	
<b>Won Mae</b>	10/35
13% abv, golden plum/w jeju island honey	