



ROYAL CUISINE (Chosun Dynasty)



Sinseollo
신선로 宮廷神仙爐

NO. 1
Sinseollo 49.95

신선로 宮廷神仙爐

A hot pot of seafood, meat, and vegetables cooked at the tables in a brass sinseollo pot over hot charcoal burning in the central cylinder. A dish representatives of the Royal cuisine.

NO. 2
Gujeolpan 38.95



구절판 宮廷九節板

Platter of nine delicacies consists of colorful vegetables, meat and wheat crepes. The vegetables and meat are wrapped in the thin wheat crepes stacked in the central compartment and dipped in a mustard-soy sauce.

NO. 3
Braised Beef Short Ribs (Galbijjim) 43.95



갈비찜 炖牛排骨煲

Braised prime short ribs, carrot, radish, dates, chestnut, pine nut and mushroom.

NO. 4
Beef Tartare Korean Style (Yukhoe) 43.95



육회 生拌牛肉

Julienned raw beef seasoned with salt, garlic and sesame oil served with Korean pear and pine nuts.



* Before placing your order, please inform us if anyone in your party has a food allergy. * 如果您對某些食物過敏, 請點菜之前告訴我們
* A minimum gratuity of 20% is recommended for parties consisting of 5 or more guests. * 五個人以上, 我們建議 20% 以上的小費



LUNCH COURSE



49.95

*per person

Monday-Friday 11am-3:00pm 星期六至星期天 上午11點至下午3:00點
Minimum 2 Servings 限2人以上

STARTER



Porridge
오늘의 죽 各式特色粥



House Salad
샐러드 新鮮私房沙拉



Modeum Jeon
삼색 모듬전 三色煎餅

ROYAL CUISINE (Chosun Dynasty)



Sinseollo
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FISH



Fish
생선구이

KOREAN BARBECUE



- ① Marinated Beef Short Ribs
양념갈비 醃牛小排
- ② Thinly-Sliced Beef Brisket
차돌박이 薄牛腩肉
- ③ Fresh Pork Belly
생 삼겹살 五花肉

AFTER BARBECUE



Ramen or Noodle
라면 국수 麵條

Rice & Tofu stew
밥 순두부찌개

DESSERT

DINNER COURSE

JIN



97.95

*per person

Minimum Order: 2 Courses
(1人1份, 限2人以上)

STARTER

ROYAL CUISINE (Chosun Dynasty)

Sinseollo 신선로 宮廷神仙盧
Gujeolpan 구절판 宮廷九節板

FISH

KOREAN BARBECUE

(All items will be served • 包括以下類別)

Boneless Rib 꽃살 富油花牛肋排
Fresh Pork Belly 생 삼겹살 五花肉
Marinated Beef Short Ribs 양념갈비 醃小牛排
Lobster Tail, Shrimp, Tuna & Scallop 랍스터 테일, 새우, 참치, 판자
龍蝦尾, 蝦, 金槍魚, 貝柱

AFTER BARBECUE

DESSERT

DINNER COURSE

SUN



87.95

*per person

Minimum Order: 2 Courses
(1人1份, 限2人以上)

STARTER

ROYAL CUISINE (Chosun Dynasty)

Sinseollo 신선로 宮廷神仙盧
Gujeolpan 구절판 宮廷九節板

KOREAN BARBECUE

(All items will be served • 包括以下類別)

Boneless Beef Rib 꽃살 富油花牛肋排
Chicken 닭구이 烤雞肉
Pork Spicy Bulgogi 돼지 고추장 불고기 烤豬肉

AFTER BARBECUE

DESSERT

DINNER COURSE

MEE



77.95

*per person

Minimum Order: 2 Courses
(1人1份, 限2人以上)

STARTER

ROYAL CUISINE (Chosun Dynasty)

Sinseollo 신선로 宮廷神仙盧

KOREAN BARBECUE

(All items will be served • 包括以下類別)

Fresh Pork Belly 생 삼겹살 五花肉
Marinated Beef Short Ribs 양념갈비 醃小牛排

AFTER BARBECUE

DESSERT

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DINNER COURSE



STARTER



Porridge
오늘의 죽 各式特色粥



House Salad
샐러드 新鮮私房沙拉



Modeum Jeon
삼색 모듬전 三色煎餅

ROYAL CUISINE (Chosun Dynasty)

Gujeolpan

Platter of nine delicacies consists of colorful vegetables, meat and wheat crepes. The vegetables and meat are wrapped in the thin wheat crepes stacked in the central compartment and dipped in a mustard-soy sauce.

Sinseollo

A hot pot of seafood, meat, and vegetables cooked at the tables in a brass sinseollo pot over hot charcoal burning in the central cylinder. A dish representatives of the Royal cuisine.



Gujeolpan
구절판 宮廷九節板



Sinseollo
신선로 宮廷神仙爐

FISH



Fish
생선구이

KOREAN BARBECUE



- ① Boneless Rib
꽃살 富油花牛肋排
- ② Pork Spicy Bulgogi
돼지 고추장 불고기 烤豬肉
- ③ Fresh Pork Belly
생 삼겹살 五花肉
- ④ Marinated Beef Short Ribs
양념갈비 醃小牛排
- ⑤ Lobster Tail, Shrimp, Tuna & Scallop
랍스터 테일, 새우, 참치, 관자
龍蝦尾, 蝦, 金槍魚, 貝柱

AFTER BARBECUE



Ramen or Noodle
라면 or 국수 麵條

Rice & Tofu stew
밥 & 순두부찌개

DESSERT