

Soft drinks 탄산 음료

	330ml	750ml
Still / Sparkling Water	2.60	4.50
Coca Cola	3.20	
Diet Coke / Sprite / Coke Zero	3.00	
Orange / Cranberry / Grapefruit	2.95	
Apple Juice / Pineapple Juice	2.95	
Aloe Vera Juice Original and Mango	2.95	

Hot & Cold drinks 따뜻한 음료 / 시원한 음료

Korean Cha HOT / COLD A mixture of herbal and fruit infusions.	<i>per pot</i>	2.70
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Green Cha HOT / COLD A classic smooth and mellow blend.	<i>per pot</i>	2.70
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Plum Cha HOT / COLD Aromatic and full bodied fruit flavour.	<i>per pot</i>	2.70
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Honey & Ginseng Cha A subtly sweet and relaxing brew.	<i>per pot</i>	2.70
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Sik Hye Cold Korean rice beverage.		3.50
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Su Jeong Gwa Cold Korean fruit punch.		3.50
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Pear Punch A special blend of Chinese green tea with ginger, cinnamon, pine nuts, rooibos, pear pieces, calendula and pear essence, for a tea reminiscent of Korean Baesuk.	<i>per pot</i>	3.00
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White Hibiscus Hibiscus blended with white tea, for an antioxidant boost and a zesty, fresh flavour.	<i>per pot</i>	3.00
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Three Kingdoms A fiery blend of ginseng and ginger for a spicy kick, softened with the creaminess of Milk Oolong tea.	<i>per pot</i>	3.00
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Autumn Crush This tea is a blend of Japanese Genmaicha –green tea with toasted rice – with rooibos, a hint of honey and a scattering of camomile, for a savoury base with a gentle sweetness.	<i>per pot</i>	3.00
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Gold Rush For an unusual and surprising taste combination, this is a caffeine-free herbal blend of rooibos, carrot pieces and sweet honey.	<i>per pot</i>	3.00
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Ask us about our selection of coffees

Spirits 양주

All served with Fevertree mixers

Vodka	<i>single</i>	<i>double</i>
Absolut blue	5.50	7.00
Grey Goose	6.50	9.00
Suntory Haku	6.20	9.00

Gin		
Tanqueray	5.50	7.00
Hendrick's	7.00	8.50
Theodore	7.20	9.00
Monkey 47	7.50	9.20
Gordon's Pink	6.00	7.50
Suntory Roku	7.00	8.50

Rum		
Bacardi Superior	5.20	7.00
Captain Morgan Spiced	4.50	6.50
Gosling Black Seal	6.50	8.00

Cognac		
Hennessy VS	5.50	7.50

Whisky & Bourbon		
Jack Daniel's	5.50	7.00
Johnnie Walker Double Black	6.50	9.00
Nikka	9.50	12.50
Makers Mark	6.00	7.50
Bulleit Bourbon	7.00	8.50



DRINKS

From bespoke-brewed Korean teas to authentic cocktails created with a heady mix of Asian and Korean spirits, your lunch and dinner just got a whole lot more exciting!



Korean Cocktails 카테일

Apple Sojito **8.50**
Refreshing blend of bitter-sweet flavours; fresh apples, mint and pomegranate combined with soju, tequila and Aperol.

Floral Festival **9.50**
A tropical cocktail made with Theodore gin mixed with grapefruit, pineapple and cranberry.

Lychee Love **8.50**
This fruity vodka cocktail is a perfect balance of sweet lychee, pomegranate and mixed berry vinegar Hongcho.

Gangnam Mojito **9.00**
Our take on the classic mojito with a few ‘Gangnam’ tweaks like spiced rum and jasmine syrup.

Ginger Maegju **9.50**
A tropical shandy made with premium rum with hints of ginger and lime. Amazing match to our fried dishes.

Soju Red **7.50**
A sweet shot of raspberry liqueur blended with the national Korean drink, soju, finished with fresh raspberries and mint.

Strawberry Fizz **9.50**
For the lovers of strawberry. Vodka with a hint of lychee liqueur and a burst of bubbles, topped off with prosecco.

Ocean Fizz **9.50**
A distinctive and refreshing cocktail using Blue Curacao balanced with a touch of WKD blue and pink gin. Finished off with mint and a slice of lime.

Classic cocktails 클래식 카테일

Can't see your favourite cocktail? Just ask your server and our expert bartenders will be happy to make it

PS Martini **9.00**
The ultimate cocktail made with vanilla vodka, passion fruit and lime juice, served with a chilled shot glass of prosecco.

Cosmopolitan **9.00**
Vodka, triple sec, cranberry juice and a dash of lime.

Margarita **9.00**
Tequila and triple sec shaken with lime juice, served straight up with a salted rim.

Mojito **9.00**
Freshly muddled mint, lime & sugar topped with rum and a dash of soda.

Negroni **9.00**
An iconic Italian cocktail, made with gin, vermouh rosso and Campari, garnished with orange peel.

Pimms **7.50**
An English classic mixed with Fevertree lemonade, chopped strawberries, orange, cucumber and fresh mint.

Pink Gin Fizz **9.00**
Pink gin, Fevertree lemonade topped with Processco finished with fresh strawberries and hibiscus flowers.

Mocktails 목테일

Hangul Cobbler **5.50**
Pomegranate juice, lime juice, honey and ginseng tea, mint and lemon slice. A fruity, healthy and surprising cobbler in which the cumin note of shiso gives the drink its distinctive character.

Green Breeze **5.50**
A refreshing and tangy mix of green tea, coconut cream, lime juice and apple juice, finished with raspberry and mint.

Kimchee Korea **5.50**
Strawberry syrup and Blue Curacao joining together just like the Korean Flag. Balanced with a mix of soda water and lime juice topped with mint and a slice of lime.

Traditional drinks 전통 음료

Soju *350ml* **10.90**
A famous Korean clear spirit distilled from a variety of grains.
Original / Grapefruit / Strawberry / Peach / Grape **JINRO**

Seol Jung Mae *375ml* **12.00**
Korean plum wine.

Bek Se Ju *375ml* **12.00**
Rice based fermented alcoholic drink flavoured with a variety of herbs and ginseng.

Mak Geol Li **14.00**
A fermented rice milk often enjoyed with ‘Jeon’ savoury pancakes.

Bok Bun Ja *375ml* **15.00**
Sweet raspberry wine.

Sake *250ml* **6.00**
Japan’s most famous rice based wine.

Sparkling Sake *300ml* **13.50**
A delicious bubbly aperitif or after meal drink.

Choya Japanese Plum Wine *50ml* *700m* **4.00** **28.00**
A balanced ume fruit wine.

Beer 맥주

Asahi *330ml* **4.50**
Hite *330ml* **4.50**
Kirin *330ml* **5.00**
Zen Pale Ale **GF** *330ml* **5.80**
Asahi draft *1/2 pint* **3.25** *pint* **5.50**

Sparkling 스파클링 와인

125ml glass *Bottle*
Domenico de Bertiol Prosecco di Valdobbiadene Spumante Extra Dry, Italy **7.50** **31.00**
A fine, light, and fruity prosecco.

Henners Brut **55.00**
England
Green apple and pear fruit characters mix with a toasted brioche flavour.

Henners Rosé **60.00**
England
Classic English red berry fruit flavours of raspberries and redcurrants..

Taittinger *France* **75.00**
Light, elegant and balanced champagne.



Gluten Free **GF**

White Wine 화이트 와인

175ml glass *250ml* *Bottle*
Mirabello Pinot Grigio, DOC Delle Venezie Italy **5.00** **6.50** **23.00**
A versatile, textured Pinot Grigio.

Sierra Grande Sauvignon Blanc Chile **5.50** **7.00** **25.00**
Fresh and crispy wine, great with sweet style sauces.

Vila Nova Vinho Verde Portugal **7.00** **8.50** **27.50**
Floral, citrus and gentle tropical aromas, finished a touch of mango.

L’Ormarine Picpoul de Pinet Sélection, AOP Picpoul de Pinet France **7.50** **9.00** **32.00**
Vibrant and fresh.

Alasia Gavi Italy **33.00**
Appealing aromas of citrus fruit and white flower are a perfect combination to seafood didhes.

Château Mercian Yamanashi Koshu sur lie Japan **42.00**
Fresh acidity is accented by pleasant astringency extracted from the skin of Koshu grapes.

Rosé wine 로제 와인

175ml glass *250ml* *Bottle*
Adobe Rose Reserva, Rapel Valley Chile **5.00** **6.50** **23.00**
Light and refreshing rosé with strawberry and red cherry aroma

Chateau Gairord Rosé, Cotes de Provence France **33.50**
Organic rosé finished with sweet fruit aromas and flavours of ripe peaches on the palate.

Red Wine 레드 와인

175ml glass *250ml* *Bottle*
El Ninot de Paper Tinto Spain **5.00** **6.50** **23.00**
Aromas of of ripe black fruits with a hint of spice.

Bellefontaine Merlot, Pays d’Oc France **6.00** **7.00** **25.00**
Sour cherries on the palate with earthy, savoury notes on the finish.

Sixty Clicks Shiraz Mataro Australia **6.20** **8.50** **27.00**
Fresh brambly, cherry-red fruit that leads to a gently spicy finish.

Amauta Absoluto Malbec Argentina **7.00** **9.00** **32.00**
Attractive and intense ruby red colour with a perfumed nose of fresh, crunchy red berry fruits - strawberry, raspberry & cherry.

Les Pivoines, Beaujolais Villages France **30.00**
Fruit and juicy a great choice with Kimchee Jigae.

MOKOblack Pinot Noir, Waipara New Zealand **40.00**
Red fruit on the nose, chocolate on the palate. Try with the pork belly.