

STARTERS

	HB/HBP	DAAI
<i>ROASTED CABBAGE</i> Cabbage, gochugaru chili, peanut sauce, parmesan and parsley	22	✓
<i>SNOWFLAKE DUMPLINGS</i> Pork dumplings with crispy skirt, leek salad and soy gochugaru vinaigrette	34	✓
<i>SEAFOOD JEON</i> Seafood pancake with shrimp, baby octopus, soy-pickled onion and spring onion	32	✓
<i>EGGPLANT TEMPURA</i> Fried eggplant, sesame seeds, gochujang, soy leek salad and gochugaru vinaigrette	18	✓
<i>BEEF TARTARE WITH MINI KIMBAP</i> Beef striploin, soy gochujang oil, roasted seaweed, rice, pickled daikon and cucumber	45	✓

MAINS

	HB/HBP	DAAI
<p><i>GOCHUJANG ROSE CHICKEN TTEOKBOKKI</i> Chicken thigh, rice cakes, gochujang, cream, mozzarella, parmesan and fried leek</p>	38	✓
<p><i>MISO-GLAZED FISH WITH SHIITAKE BROTH</i> Miso-glazed reef fish, shiitake broth, white cabbage kimchi, spinach and rice</p>	42	✓
<p><i>GIM PESTO SOBA WITH BULGOGI</i> Cold soba noodles, roasted seaweed, sesame oil, sesame seed, walnuts, soy-marinated beef, cucumber and cilantro</p>	38	✓
<p><i>GRILLED GALBI WITH BANCHAN</i> Grilled soy-marinated beef short rib, cabbage kimchi, soy pickled onion, tofu spinach</p>	45	✓
<p><i>GALBI JJIM WITH MASHED POTATO</i> Braised soy-marinated beef chuck roll, mashed potatoes, fried leek, carrot, sweet pumpkin, shiitake and onion</p>	38	✓
<p><i>BOSSAM WITH SSAMJANG AIOLI</i> Pork belly confit, cabbage kimchi, cucumber kimchi, soy-pickled onion, white endive, samjang aioli</p>	42	✓
<p><i>KOREAN FRIED CHICKEN</i> Deep-fried chicken thigh, soy-pickled onion, French fries, soy garlic sauce and gochujang mayonnaise,</p>	36	✓
<p><i>BULGOGI BIBIMBAP</i> A classic Korean rice bowl , marinated bulgogi beef , seasonal vegetables, served with a side of spicy gochujang sauce</p>	38	✓
<p><i>KOREAN JAPACHAE</i> Korean glass noodle stir-fry, sweet and savory stir-fried glass noodles with seasonal mixed vegetables</p>	29	✓
<p><i>SUNDUBU JJIGAE</i> A comforting vegetable-based broth with noodles, shiitake mushrooms, tofu, fresh seasonal vegetables, seasoned with Korean chili flakes and garlic</p>	32	✓

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SIDES

	HB/HBP	DAAI
<i>CABBAGE KIMCHI</i>	6	✓
<i>CUCUMBER KIMCHI</i>	6	✓
<i>SOY PICKLED ONION</i>	5	✓
<i>VEGETABLE TEMPURA</i>	8	✓
<i>STEAMED RICE</i>	12	✓

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DESSERT

	HB/HBP	DAAI
<i>CLOUD CREAM MATCHAMISU</i> Tiramisu matcha, cream & mascarpone	18	✓
<i>HOTTEOK WITH VANILLA ICE CREAM</i> Korean sweet pancake with cinnamon & nuts	18	✓
<i>BLACK SESAME PROFITEROLE</i> A delicate choux pastry, filled with dark chocolate cremeux, silky black sesame ice cream, tangy berry coulis	18	✓
<i>FRUIT PLATTER</i> A selection of our daily fruits	18	✓
<i>SELECTION OF ICE CREAM AND SORBET</i> Vanilla ice cream, chocolate ice cream, pistachio ice cream Lemon sorbet, raspberry sorbet, coconut sorbet		
- 1 Scoop	10	✓
- 2 Scoop	15	✓
- 3 Scoop	18	✓

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BEVERAGES

	HB	HBP/DAAI
<i>WATER</i>		
Bonaqua 500 ML still	2	✓
Bonaqua 1.5 L still	4	✓
San Pellegrino 750 ML sparkling	7	3
Acqua Panna 750 ML still	7	3
<i>SOFT DRINKS</i>		
Coca Cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic Water, Soda Water	5	✓
<i>CANNED FRUIT JUICES</i>		
Apple, orange, pineapple, peach, grapefruit, mixed fruit	5	✓
<i>FRESH FRUIT JUICE</i>		
Orange, pineapple, watermelon, papaya, mixed fruit	10	5
<i>HOUSE WINE</i>		
By the glass - white, red, rosé	10	✓
<i>NON ALCOHOLIC WINE</i>		
By the glass - white or red	8	✓
<i>ASIAN INSPIRED COCKTAILS</i>		
<i>LEMONGRASS MARTINI</i>	14	✓
Lemongrass infused vodka, triple sec, lime, syrup		
<i>PINEAPPLE & CORIANDER MOJITO</i>	14	✓
Dark rum, pineapple juice, coriander, mint, lime, syrup topped with ginger beer		
<i>CHAMOMILE WHISPER</i>	14	✓
Tequila, martini bianco, lychee syrup, rose water		
<i>PASSION STORM</i>	14	✓
Vodka, kaffir lime leaves, passion fruit purée topped with bitter lemon soda		
<i>CUCUMBER WAVE</i>	14	✓
Gin, martini bianco, cucumber, lemon, honey syrup topped with soda water		

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BEVERAGES

	HB	HBP/DAAI
COGNAC		
Courvoisier	13	✓
Hennessy V.S.O.P	17	11
WHISKEY		
Chivas Regal, 12 Years Old	17	✓
The Macallan, 12 Years Old	26	15
RUM		
Bacardi Carta Blanc White	9	✓
Captain Morgan Dark Rum	13	✓
Havana Club (3 Years)	16	7
GIN		
Bombay Sapphire	10	✓
Hendrick's	19	10
VODKA		
Finlandia	9	✓
Grey Goose	18	10
BITTER		
Fernet Branca	13	✓
LIQUEURS		
Limoncello	10	✓
Baileys Irish Cream	15	✓
BEER		
Carlsberg	10	✓
Lion	10	✓
Singha	12	✓
Corona	16	✓
Heineken 0.0 alcohol free	10	✓

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TEA & COFFEE

	HB	HBP/DAAI
Pot of house tea English breakfast, Earl Grey, Darjeeling, vanilla bourbon, chamomile, Jasmine green tea, Sencha green tea	7	✓
Espresso	5	✓
Double espresso	8	✓
Cappuccino	8	✓
Latte	8	✓
Hot or cold chocolate	7	✓
Frappé	5	✓