



Soom is a pause - a moment to breathe in the flow of everyday life. Inspired by the Korean word for 'breath', Soom invites you to slow down, breathe deeply, and share food that warms the heart.

At Soom, authentic Korean flavours are reimagined with calm precision.



A discretionary service charge of 12.5% will be added to your bill.
If you have any food allergies or dietary requirements please let us know.

STARTER

Authentic handmade dumplings crafted fresh in-house.

Gogi Gun Mandu 8.5
고기 군만두 (Pan-fried Pork Dumplings)
Juicy pork dumplings with a crisp golden skin (3 pcs)

Yachae Gun Mandu (V) 8.5
야채 군만두 (Pan-fried Vegetable Dumplings)
Crispy dumplings filled with seasoned vegetables and tofu (3 pcs)

Gogi Mul Mandu 8.5
고기 물만두 (Boiled Pork Dumplings)
Soft boiled dumplings stuffed with pork and vegetables (3 pcs)

Yachae Mul Mandu (V) 8.5
야채 물만두 (Boiled Vegetable Dumplings)
Soft, delicate boiled dumplings with vegetables and tofu (3 pcs)



Yukjeon 14.5
육전 (Beef Pancake)
Lightly battered, pan-fried beef slices paired with a refreshing sweet-spicy stripped spring onion salad on the side

Haemul Pajeon 13.0
해물파전 (Seafood Pancake)
Crispy pancake loaded with seafood including prawns, squid, octopus and mussels; red chilli on top

Kimchi Jeon 12.0
김치전 (Kimchi Pancake)
Crispy pancake with kimchi and red chilli for a tangy, lightly spicy flavor. Your kimchi fix in pancake form

Yachae Japchae (V) 11.0
야채잡채 (Vegetable Glass Noodles)
Stir-fried glass noodles with a delicate harmony of oyster mushrooms, bell peppers, and shiitake, finished with fragrant sesame oil

Tteokbokki 10.0
떡볶이 (Spicy Rice Cakes)
Soft chewy rice cakes and tender Korean fish cakes simmered in a spicy-sweet Korean chilli paste (gochujang) sauce

Ojingeo Dari Twigim 11.0
오징어 다리 튀김 (Crispy Squid Tentacles)
Deep fried squid tentacles with fried basil, served with a light soy dipping sauce

Korean Fried Chicken 9.0
치킨 (Crispy Fried Chicken)
Double-fried boneless chicken thighs for a perfect crunch-juiciness balance, served with Korean sweet-spicy and garlic soy sauce

Gaji Twigim (V) 7.5
가지튀김 (Deep Fried Aubergine)
Lightly battered aubergine delicately fried until crisp on the outside and tender within, finished with a crispy fried lotus root

Oi Deulkkae Salad (V) 6.5
오이 들깨 샐러드 (Cucumber & Perilla seeds Salad)
Fresh cucumber dressed with nutty roasted perilla seeds and creamy perilla oil

SIDE

A SELECTION OF KOREAN SIDE DISHES, SERVED TO COMPLEMENT YOUR MEAL

Kimchi 4.0
김치 (Kimchi)
Classic Korean kimchi made with napa cabbage, Korean chilli and our house recipe

Baek Kimchi (V) 4.0
백김치 (White Kimchi)
Mild, non-spicy kimchi with napa cabbage, pear, and radish in a delicate brine

Kkakdugi 4.0
깍두기 (Radish Kimchi)
Crisp cubes of Korean radish, seasoned with Korean chili and our house recipe

Oi Kimchi 4.0
오이김치 (Cucumber Kimchi)
Refreshing cucumber kimchi with a light chili brine, offering a cool, tangy crunch

Pa Kimchi 3.5
파김치 (Spring Onion Kimchi)
Spicy and aromatic kimchi made with spring onion and chili flakes

Sigeumchi Namul (V) 3.5
시금치나물 (Seasoned Spinach)
Lightly blanched spinach tossed with sesame oil, garlic, and soy for a nutty aroma

Mu Namul (V) 3.5
무나물 (Seasoned Radish Strips)
Juliened radish gently stir-fried and seasoned with sesame oil for a clean finish

Sukkju Namul (V) 3.5
숙주나물 (Seasoned Mung Bean Sprouts)
Crunchy, blanched mung bean sprouts mixed with seasoned sesame oil



Kimchi Modeum 9.5
모듬김치 (Assorted Kimchi)
Kimchi, Cucumber Kimchi and Radish Kimchi

Namul Modeum (V) 8.5
모듬나물 (Assorted Seasoned Namul)
Spinach, Radish strips and Mung bean sprouts

Gonggi Bap 3.5
공기밥 (Bowl of Steamed Rice)
Steamed white rice with a touch of black rice

CHEF'S SPECIAL

Yukhoe 17.5
육회 (Korean Beef Tartare)

Freshly hand-cut raw beef, finely seasoned and crowned with rich egg yolk, Korean pear, radish sprouts, and a hint of sesame oil

Bossam 24.5
보쌈 (Pork Belly Wraps)

Slow-braised, tender pork belly served alongside fresh, crunchy vegetable wraps and richly seasoned radish, to wrap and share

Wang Galbi Jjim 24.5
왕갈비찜 (Braised King-sized Beef Short Ribs)

Generous, hearty, king-sized beef short ribs braised slowly in a rich Korean soy sauce with vegetables, creating deep, tender flavour

Hae-Woo Tang 19.5
해우탕 (Spicy Seafood Soup)

A rich, spicy Korean soup made with Chef's seafood selection, enhanced with chilli oil infused with beef essence for depth and aroma

Dubu Steak (V) 12.5
두부 스테이크 (Tofu Steak)

Pan-seared tofu finished with savoury Korean soy sauce based glaze and seasonal vegetables

RICE

Bulgogi Dolsot Bibimbap 15.5
불고기 돌솥 비빔밥 (Bulgogi Stone-Pot Rice Bowl)

Sliced beef marinated in Korean soy sauce, served over rice with five sautéed vegetables and an egg yolk on top

Yukhoe Dolsot Bibimbap 19.5
육회 돌솥 비빔밥 (Beef Tartare Stone-Pot Rice Bowl)

Seasoned, sliced beef tartare, served over rice with five sautéed vegetables and an egg yolk on top

Dubu Dolsot Bibimbap 15.0
두부 돌솥 비빔밥 (Tofu Stone-Pot Rice Bowl)

Tofu marinated in Korean soy sauce, served over rice with five sautéed vegetables, and a rich egg yolk on top

Yachae Dolsot Bibimbap (V) 14.0
야채 돌솥 비빔밥 (Vegetable Stone-Pot Rice Bowl)

Extra vegetables, served over rice with five sautéed vegetables, and a rich egg yolk on top

Chadol Doepbap 18.0
차돌 덮밥 (Beef Brisket Rice Bowl)

Thinly sliced beef brisket served over steamed rice with vegetables and a touch of Korean soy sauce.

Gaji Deopbap (V) 14.0
가지 덮밥 (Aubergine Rice Bowl)

Grilled aubergine simmered in an aromatic Korean soy sauce glaze, served over steamed rice for a wholesome, comforting dish

Kimchi Bokkeum Bap 14.8
김치 볶음밥 (Kimchi Fried Rice)

Stir-fried rice with kimchi and tender pork, offering a harmonious balance of spicy, tangy, and rich flavours

Bulgogi Bokkeum Bap 14.5
불고기 볶음밥 (Beef Fried Rice)

Stir-fried rice with bulgogi beef marinated in Korean soy sauce, and vegetables

SOUPS

ALL SOUPS ARE SERVED WITH A BOWL OF STEAMED RICE

Kimchi Jjigae 15.5
김치찌개 (Kimchi Stew)

Tangy kimchi simmered with pork and tofu in a rich, slow-cooked broth that balances spice, savouriness, and comforting warmth

Sundubu Jjigae 15.5
순두부찌개 (Soft Tofu and Seafood Stew)

Silky soft tofu simmered with seafood, vegetables, and chilli in a spicy broth enriched with a touch of beef essence for profound depth

Chadol Doenjang Jjigae 16.5
차돌된장찌개 (Soybean paste Stew with Beef Brisket)

A profoundly savoury Korean soybean paste stew enriched with thinly sliced beef brisket and vegetables

Wang Galbitang 23.5
왕갈비탕 (King-sized Beef Short Rib Soup)

Tender beef short ribs soup with radish, Korean jujube, and glass noodles. A nourishing soup refined for depth and savoury richness

Yukgaejang 15.5
육개장 (Spicy Beef Soup)

With shredded beef brisket, glass noodles, and vegetables in a bold, aromatic red broth that's hearty and full of flavour

Mandu Guk 14.0
만둣국 (Dumpling Soup)

Handmade dumplings served in a delicate pork broth with egg ribbons and seaweed, offering pure comfort and handcrafted excellence

NOODLES

Mul Naengmyeon 15.0
물냉면 (Cold Buckwheat Noodles)

In a refreshing, tangy, semin-frozen beef broth topped with brisket, pear, cucumber, and a boiled egg

Bibim Naengmyeon 15.0
비빔냉면 (Spicy Cold Buckwheat Noodles)

Mixed with a spicy-sweet sauce, topped with beef brisket, pear, cucumber and a boiled egg

Yukhoe Bibim Naengmyeon 18.5
육회비빔냉면 (Spicy Cold Buckwheat Noodles with Beef Tartare)

Mixed with spicy-sweet sauce, topped with beef tartare, pear, cucumber and a boiled egg

Deulgireum Makguksu 15.0
들기름막국수 (Perilla Oil Cold Buckwheat Noodles)

Tossed in aromatic roasted perilla oil and crushed perilla seeds, topped with seaweed and a rich egg yolk for a nutty, refined finish

Chuncheon Makguksu (V) 15.0
춘천막국수 (Chuncheon-Style Cold Buckwheat Noodles)

Coated in a light, spicy-sweet sauce and topped with crisp red cabbage and fresh vegetables for a vibrant, refreshing finish

On Myeon 14.5
온면 (Warm Noodles)

Soft white noodles in savoury beef broth topped with slices of beef brisket and vegetables - light, clean, and deeply comforting

BBQ - BEEF

Premium Ribeye 꽃등심 프리미엄 Tender, rich marbling and full beef flavour	23.5
Ribeye 꽃등심 Tender, juicy ribeye steak with balanced marbling	20.0
Wagyu Ribeye (BMS 9+/A5) 와규등심 Exceptional wagyu ribeye with intense marbling and buttery texture	60.0
Fillet (Tenderloin) 안심 Melt-in-the-mouth lean fillet with delicate flavour	24.0
Ox Tongue 소혀 Thinly sliced Ox Tongue (9 pcs)	16.0
Galbisa 갈비살 Boneless Short Rib	18.5
Chadolbagi 차돌박이 Thinly sliced brisket slices	15.0
Yangnyeom Pyeon Galbi 양념 편갈비 Sliced Short Rib marinated in Korean soy sauce	22.5
LA Galbi LA갈비 LA-Style Sliced Short Rib marinated in Korean soy sauce	17.5
Bulgogi 불고기 Thinly sliced beef marinated in Korean soy sauce	15.0

BBQ - PORK

Pork Belly 삼겹살 Thick slices of pork belly with rich layers of meat and fat	15.0
Thinly Sliced Pork Belly 대패삼겹살 Thinly sliced pork belly with a perfectly balance of meat and fat	15.0
Iberico Pork Secreto 이베리코 항정살 Sliced Spanish Iberico pork, known for its rich marbling, deep flavour	17.5
Pork Collar 돼지목살 Tender shoulder cut with balanced marbling, offering a juicy flavour	16.5

BBQ - CHICKEN

Ganjang Dak Galbi 간장닭갈비 Boneless chicken thigh marinated in Korean soy sauce	15.0
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BBQ - PLATTER

<p>Beef Platter (serves 2) 소고기 모듬 (Assorted Beef cuts)</p> <p>Premium Ribeye, Fillet (Tenderloin), and Wagyu Boneless Short Rib, served with seasoned spring onion salad, fresh lettuce, and three varieties of Korean pickles, complemented by three Korean sauces</p>	<p>63.5</p>	<p>Ssam Moo (V) 쌈무 (Pickled Radish Slices)</p> <p>Thin radish slices pickled for crisp, refreshing flavour</p>	<p>3.5</p>
<p>Pork Platter (serves 2) 돼지고기 모듬 (Assorted Pork cuts)</p> <p>Pork Belly, Iberico Pork Secreto, and Pork Collar, served with seasoned spring onion salad, fresh lettuce, and three varieties of Korean pickles, complemented by three Korean sauces</p>	<p>47.0</p>	<p>Gochu Jang-a-jji (V) 고추장아찌 (Pickled Green Chillies)</p> <p>Mildly spicy, pickled to a tangy finish</p>	<p>3.5</p>
<p>SOOM Platter (serves 3) 일반 모듬 (Assorted Beef, Pork and Chicken cuts)</p> <p>Ribeye, Pork Belly, Chicken thigh, LA Galbi, and Bulgogi, served with seasoned spring onion salad, fresh lettuce, and three varieties of Korean pickles, complemented by three Korean sauces</p>	<p>79.0</p>	<p>Yangbaechu Pickle (V) 양배추피클 (Pickled Baby Cabbage)</p> <p>Pickled to a tangy finish</p>	<p>3.5</p>
		<p>Modeum Pickles (V) 모듬장아찌 (Assorted Pickles)</p> <p>Pickled Radish Slices, Pickled Green Chillies and Baby Cabbage Pickles</p>	<p>8.0</p>

BBQ - SIDE

<p>Pa Jeori (V) 파절이 (Seasoned spring onion salad)</p> <p>Refreshing with BBQ meats</p>	<p>4.0</p>
<p>Ssam Chaeso (V) 쌈채소 (Assorted lettuce and vegetables)</p> <p>Perfect for Korean-style BBQ wraps</p>	<p>4.0</p>



Thank you for dining with us.
We hope your experience was memorable.

Scan the QR code to view menu photos



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