



## IMONE BBQ



Tap into the experience

Please speak to staff for assistance if you have any **allergies**

All items on the menu are **non-adjustable**

One set of **banchan** is offered as complimentary sides with each meal

A discretionary service charge of 12.5% is charged at the end of the meal

## Starters & Small Dishes

Opening Bites

Yachae or Kimchi Mandu * Deep fried crispy vegetable or kimchi dumplings 5 pieces	8
Chicken Gyoza * Deep fried crispy dumplings 6 pieces	8.5
Galbi Mandu Deep fried dumplings stuffed with marinated beef spare ribs 5 pieces	9
Kim Malee Crispy seaweed rolls stuffed with vermicelli noodles 6 pieces	8
Yangnyum Dak ))) Crispy fried chicken wings glazed in spicy gochujang sauce with spring onions 8 pieces	14.5

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## STARTERS

## Signature Korean Dishes

Korean Classics for Sharing

Yukhoe * Korean-style tartare with sesame, pear, and a lion egg 🇬🇧 Beef	19	Chadolbaegi Pamuchim ) Stir-fried brisket with crispy spring onions 🇬🇧 Beef	22
Ttukbokki ))) Rice & Korean fish cake braised in sweet chilli sauce, served with a boiled egg	12.5	Dubu Kimchi ))) Steamed tofu with stir-fried kimchi & pork belly.	22
Kkanpunggi ))) * Deep fried chicken bites glazed in sweet chilli sauce	14.5	Kkanpung Saewoo ))) Deep fried tiger prawns glazed in sweet chilli sauce	18
Kimchi Jeon ) * Fried Korean Pancake with traditional spicy fermented cabbage	13	Haemul Pajeon * Fried Korean Pancake with mixed seafood and fresh vegetables	13.5
Ojingeo Bokkeum ))) * Spicy stir-fried squid with crisp veggies and bold Gochujang sauce	15	Saewoo Bokkeum ))) Spicy stir-fried shrimp with crisp veggies and bold Gochujang sauce	15.5

) Medium    ))) Hot    )))) Very Hot    \* Recommended

Please be aware that all of our dishes may contain traces of soya, sesame seeds and gluten

# 주식

## MAINS

All dishes served with rice

### Jjigae [Stew]

Savour our hearty Jjigae, Korean stews bursting with bold flavours and tender ingredients, perfect for sharing and comforting warmth

Soondubu Jjigae )) \* 13

Silken tofu and mixed seafood in a spicy flavourful stew

Kimchi Jjigae )) 13

Kimchi flavoured with meat in a rich spicy stew served with tofu and glass noodles

Haemul Dwenjang Jjigae 12.5

Rich seafood bean paste stew, the traditional Korean favourite to complement BBQ

Yukgaejang ))) 14.5

Thin strips of beef brisket in a spicy, vegetable packed stew with glass noodles

### Rice Dishes

Explore our choice of rice dishes, each paired with unique toppings and vibrant flavors

Yachae Bibimbab 13

Six types of assorted vegetables served in a sizzling stone bowl

Dubu Teriyaki Bibimbab \* 16

Sizzling stone bowl with crispy tofu, teriyaki glaze, and veggies.

Saewoo Bokkumbab 12

Juicy prawns and mixed vegetables tossed in seasoned rice

Kimchi Bokkumbab )) \* 13.5

Kimchi fried rice with pork and egg served in a sizzling stone bowl

### Tang [Broths]

Enjoy our slow simmered Tangs, rich in Korean flavors and soothing textures.

Served with radish kimchi

Galbi Tang 14.5

Slow-cooked beef ribs in a mild and soothing broth with glass noodles

Sullung Tang \* 14.5

Hearty ox-bone broth, perfect for nourishment and warmth with somyun noodles

### Noodles

Slurp worthy noodles for any occasion

Yachae Udon 12

Hearty stir fried udon noodles paired with crunchy greens

Haemul Udon 13.5

Savoury stir fried udon featuring a variety of seafood

Japchae 12

Silky soy-based glass noodles stir-fried with veggies and beef

Mul Naengmyun \* 13

Cold buckwheat noodles in chilled savory broth with beef and egg

Spicy Bibim Naengmyun )) \* 14

Cold buckwheat noodles in spicy tangy sauce, topped with beef and egg

) Medium

)) Hot

))) Very Hot

\* Recommended

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


Please enquire to staff regarding the availabilities of premium meats  
Minimum 2 portion for grill

# 고기


## GRILLS

### Saeng Gogi [Unmarinated]




Grill your own saeng gogi at your table, selecting from prime cuts like Wagyu sirloin and local beef brisket, enjoyed in their purest form

Wagyu Galbisa! *	29.5	Salchisa!	24
Olive fed A4, Rib fingers		Chuck tail flap	
 Beef		 Beef	
Hyuh Gui 2 portions	32	Wagyu Chadolbaegi *	26
Ox Tongue		Finely sliced beef brisket	
 Beef		 Beef	
Chadolbaegi	15.5	Deungshim	24
Finely sliced beef brisket		Ribeye	
 Beef		 Beef	
Wagyu Deungshim	80	Hanjeongsal *	22
Ribeye		"Butchers secret" pork jowl	
 Beef		 Iberico Pork	
Samgyeopsal	14	Dweji Moksal	16
Pork belly		Pork neck	
 Iberico Pork		 Pork	
Heukdweji Samgyeopsal *	14.5		
Duke of Berkshire black boar, from Queen Victoria's boar, served as Korean-style pork belly.			
 Pork			

### Haemul [Seafood]

Hanchi 19  
Cuttlefish 10 pieces  
 Fish

Saewoo Gui 22  
Black tiger Prawn 10 pieces

 Medium  Hot  Very Hot \* Recommended

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Minimum 2 portion for grill

## Yangnyum Gogi [Marinated]

Indulge in our Marinated Meats, expertly flavoured  
with a blend of spices and sauces, ready for  
grilling to smoky perfection

### Ori Jumulleok

Duck

 Duck

24

### Sogogi Jumulleok

Beef

 Beef

25

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### Yangnyum Pyeong-galbi \*


Beef spare ribs  
marinated in galbi sauce

 Beef

19

### Dweji Galbi \*

Iberico pork belly  
marinated in galbi sauce

 Iberico Pork

16

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### LA Galbi

Marinated in galbi sauce

15.5

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### Chicken Bulgogi

Marinated in soy sauce

14.5

### Beef Bulgogi

Marinated in soy sauce


14.5

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### Dweji Bulgogi \* ))

Pork marinated  
in spicy sauce

14.5

 Medium

 Hot

 Very Hot

 Recommended

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Perfect for sharing with generous portions, exceeding single orders of each

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## PLATTERS

Wagyu Platter	150
Ribeye, Galbisa, Brisket	
.....	
Modeum Gogi Platter	90
Wagyu, Pork belly, Ribeye, Salchisa	
.....	
Yangnyum Gogi Platter ) *	45
Spicy Pork, Chicken, Beef bulgogi, LA Galbi	
.....	
Pork Platter	35
Heukdweji, Dweji moksal, Dweji bulgogi	
.....	
Yachae Gui	11.5
Mixed vegetables for grilling	
.....	
Imone BBQ Selection *	120
Chef's picks, please enquire for which cuts are included today	

### Set A 2 people

- Kkanpungi
- Chicken Gyoza
- Kim malee
- Salchisa
- Yangyum Pyeong Galbi
- Complimentary soup (+ salad)
- Lettuce
- Chilli & garlic
- Seasoned spring onion

Per head **38**

### Set B 2 people

- Kim malee
- Chicken Gyoza
- Haemul Pajeon
- Salchisa
- Wagyu Galbisa
- Complimentary soup (+ salad)
- Lettuce
- Chilli & garlic
- Seasoned spring onion

Per head **43**

### Set C 2 people

- Japchae
- Kim Malee/Chicken Gyoza
- Yangyum Gogi Platter
- Salchisa
- Complimentary soup (+ salad)
- Lettuce
- Chilli & garlic
- Seasoned spring onion

Per head **48.5**

## 추가

### EXTRAS

Banchan Extra Sides	2	Modeum Namul Assortment of Seasoned Vegetables	6
.....			
Spicy Stuffed Cucumber Kimchi )	7	Modeum Ssam Lettuce, perilla leaves, mugwort, chilli + garlic	11.5
.....			
Lettuce	3	Rice	2.5
Seasoned Spring Onion	3	Chilli & Garlic	2.5

) Medium    )) Hot    ))) Very Hot    \* Recommended

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# 식 사

**BBQ SETS  
: SHIKSA**

Choice between Set A & B

Shared between 4

**Dumpling**

Kimchi / Vegetable

**Stir Fry**

Squid / Prawn / Udon

**Yachae Bibimbap**

**Cold Noodles**

Soup / Spicy

**Any 2 of selected marinated**

Dweji galbi / LA galbi / Bulgogi  
Chicken bulgogi / Dweji bulgogi

Per head **32**

**Chadolbaegi**

Brisket

**Samgyeopsal**

Pork belly

**Lettuce**

**Chilli and garlic**

**Spring Onion Salad**

**Cucumber Kimchi**

**Any 4 Soft Drinks**

Shared between 4

**Pancake**

Kimchi / Seafood

**Dumpling**

Kimchi / Vegetable

**Dishes**

Yache bibimbap / Cold noodles ( Soup or Spicy)

**Wagyu**

🇬🇧 Galbisa / 🇯🇵 Chadolbaegi

**Premium Deungshim**

Per head **43**

**Any 2 of selected marinated**

Dweji galbi / LA galbi / Bulgogi  
Chicken bulgogi / Dweji bulgogi

**Ssam [BBQ wrapping] set**

**Seasoned Spring Onion**

**Cucumber Kimchi**

**Any 4 Soft Drinks**

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# 소 화

**BBQ SETS  
: SOHWAK**



## BEVERAGES

### Korean Soft Drinks

Shikhye	238ml	<b>3.5</b>
Korean rice punch with a sweet and subtle taste of malt		
Milkis	250ml	<b>3.5</b>
A refreshing combination of sweetness and creamy yoghurt, accented by sparkling carbonation		
Chilsung Cider	250ml	<b>3.5</b>
Korea's most iconic soft drink featuring a lemon and lime flavour <i>Please ask staff for availabilities</i>		
Watermelon Soda	350ml	<b>4</b>
A sweet watermelon flavoured carbonated soda		
Cold Maesil Tea	250ml	<b>3.5</b>
Korean plum tea Sweet and Tangy		
Aloe Vera	285ml	<b>4.5</b>
Refreshing and cool with sweet aloe jelly		

### Soft Drinks

Coke	330ml	<b>3</b>
Fanta	330ml	<b>3</b>
Orange		
Diet Coke / Zero	330ml	<b>3</b>
7up	330ml	<b>3</b>
Apple Juice	285ml	<b>3</b>
Still / Sparkling Water [S]	300ml	<b>3</b>
Still / Sparkling Water [L]	750ml	<b>5</b>

### Hot Drinks

Refillable hot water,  
Charged per head

*+50p for Cold Tea*

Barley Tea		<b>3</b>
Ginger Tea		<b>3</b>
Korean Coffee		<b>3</b>
Honey Yuzu Tea		<b>3</b>
Green Tea		<b>3</b>

# 주류

Please ask staff for availabilities of varieties of alcohols

## ALCOHOL

Traditional Korean drinks ranging from standard to premium, some available by the glass 50ml

### Beer

Refreshing with a light taste, served ice cold

Asahi 330ml

Please ask staff for which Korean beers are available

5.5

### Makgoelli

Locally brewed makgeolli or Kooksoondang

6% - 13%

14

### Soju

Korea's most iconic and consumed alcohol, with a neutral and clear finish

Jinro is Back	16.9%	350ml
Saero	16%	375ml
Hallasan	17%	360ml
Chamisul Fresh	16.5%	350ml

11

### Flavoured Soju \*

Soju with a distinct fruit flavour and sweet aftertaste

Please ask staff for which flavours are available 12% - 14% 360ml

11

### Hwayo

Refreshing muscat and melon scent with a smooth and clean finish, Best of the best at the Korean wine and spirit awards

White 25%	500ml	<b>45</b>
	50ml	<b>8.5</b>
Black 41%	750ml	<b>90</b>
	50ml	<b>11.5</b>

### Lee Gang Ju

Subtle yet distinctive ginger, pear, cinnamon scent, smooth texture with a long finish, Awarded Gold in international spirit challenge, Korean national cultural heritage

Light Blue 19%	350ml	<b>28</b>
	50ml	<b>6.5</b>
Dark Blue 25%	350ml	<b>35</b>
	50ml	<b>7.5</b>

### Wonmae \*

Rich [gold] plum and citrus scent, with balanced sweetness of plum and citrus

13%	350ml	<b>24</b>
	50ml	<b>6</b>

### Korean Cheongju

Clear refined traditional rice wine

Seoseol	375ml	<b>25</b>
	50ml	<b>6</b>

Smooth texture followed with a fruity aroma and savoury long finish.

13%

### Joseon Jujosa \*

Joseon Jujosa *	300ml	<b>15</b>
	50ml	<b>4</b>

Smooth, dry and crisp. Light on the palate and soft on the nose, with a short finish.

14%

Please ask staff for availabilities of varieties of alcohols

# 와인

WINE

## White Wine

### Farinelli Pinot Grigio

Bright peach and apple notes with a zingy lemon finish

125ml

**6**

250ml

**10.5**

Bottle

**28**

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### W/O Lucido

Vegan and organic fresh, herbal, and peachy, with a charming, natural character

Bottle

**30**

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## Red Wine

### Baron de Barbon Rioja

Smooth and supple with ripe red berries and fragrant vanilla

125ml

**6**

250ml

**10.5**

Bottle

**28**

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### Q Malbec

Rich, bold, and deeply flavorful with a touch of rustic charm

Bottle

**31**

Please ask staff for availabilities of varieties of alcohols

# 향주

## KOREAN LIQUEUR

Both liqueur pairs best with unmarinated quality meats such as wagyu and Hangjeongsal or lean beef such as Salchisal or Ribeye

**Sulseam Apple** 375ml **25**

Soft Korean liqueur with an apple scent, easy to drink, and an effective palate cleanser 50ml **6**

16%

**Sulseam Omija \*** 375ml **25**

Soft Korean Omija flavoured liqueur; sweet, sour, bitter, savoury and pungent taste 50ml **6**

16%

# 하미볼

## HIGHBALLS + COCKTAILS

**Espresso Soju Martini** **10.5**

Bittersweet, bold, creamy, and unapologetically smooth

**IBBQ Night \*** **10**

Misty silver concoction depicting a night in Seoul

**Barley Sour \*** **9.5**

Crisp, citrus-forward and punchy, a clean finish with a barley backbone

**Omija Berry** **10.5**

Soft fizz, floral tang, and tart, a light refresh that lingers Mocktail **6.5**

**Wonmae Fizz** **9**

Light, crisp, and sweet, with a smooth plum-infused finish

**Sojito** **10**

Cool, refreshing, and vibrant, with zesty lime and the freshness of mint Mocktail **6.5**

**Maesil Barley** **9.5**

Sweet Korean plum and barley tea, layered like a good conversation Mocktail **6**