

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!



KIMCHEE COCKTAILS

Seoul Special Sour 8.00

Kamm & Sons, sujeonggwa syrup, lime juice, coconut cream, egg white. This grape and coconut sour is so popular in Korea that many call the capital 'Seoul Special City'.

Soju-Sojourne 8.00

Makers Mark bourbon, soju, omija syrup, umeshu, pear puree, lime juice, egg white. A bourbon based sour shaken with Asian-inspired spirits finished with pink grapefruit zest and schezuan pepper.

Rhumboo 7.50

JM Rhum, sujeonggwa syrup, Fees whisky-aged bitters, banana milk. A banana milkshake spiked with sujeonggwa, white rum and warming whiskey-aged bitters.

Floral Festival 7.50

Chrysanthemum gin, Dolin dry vermouth, omija syrup, rose liqueur, pineapple juice, pink grapefruit juice. Floral-infused gin and vermouth delicately mixed with hints of fresh fruit juices.

Lychee Love 8.00

Finlandia grapefruit vodka, myung jak, pomegranate juice, lychee juice and shiso leaf. A fruity mix of sweet lychee puree, tart pomegranate, zesty grapefruit and myung jak.

Bubble Tok Tok 9.00

Flor de Caña 7yr rum, Bols yoghurt, Midori, coconut water, green tea, strawberry bubbles, lychee bubbles. Inspired by the bubble tea trend, this milky but fruity rum cocktail features popping strawberry and lychee bubbles.

Apple Sojito 8.00

Tequila, soju, Aperol, apple juice, pomegranate juice. Refreshing blend of bitter-sweet flavours; fresh apples, mint and pomegranate combined with soju, tequila and Aperol.

East Sea Truce 9.50

Hakushu whiskey, omija syrup, umeshu, myung jak, Fees whisky-aged bitters. Representing the truce between two nations, fine Japanese whiskey is united with Korean myun jak berry wine and omija syrup.

Nabi Dance 9.50

Flor de Caña white rum, Japanese sparkling wine, bitters, sujeonggwa syrup, pink grapefruit juice, pear puree, lychee juice. This light and delicate combination of lychee, pear, grapefruit and champagne will dance gently on the palette.

One Hundred Years 10.00

Cognac, bek se ju, mezcal, sujeonggwa syrup, green tea. A traditional Korean drink with a twist. Bek se ju, combined with green tea, cognac, mezcal and sujeonggwa syrup.

Kimchee Mary 7.50

Vodka, bek se ju, Kimchee spice mix, tomato and lime juice. A Korean take on the classic 'Bloody Mary' using our unique Kimchee spice blend. Our signature drink!

KIMCHEE TEAS

Pear Punch 2.50

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.

White Hibiscus 2.95

Hibiscus blended with white tea, for an antioxidant boost and a zesty, fresh flavour, stirred with a cinnamon stick for a hint of spice.

Three Kingdoms 2.95

A fiery blend of ginseng and ginger for a spicy kick, softened with the creaminess of Milk Oolong tea.

Autumn Crush 2.50

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.

Gold Rush 2.50

For an unusual and surprising taste combination, this is a caffeine-free herbal blend of rooibos, carrot pieces and sweet honey.

KIMCHEE MOCKTAILS

Hangul Cobbler 6.00

Korean ginseng, pomegranate juice, lime juice, honey ginger tea, black grape, shiso leaf. A fruity, healthy and surprising cobbler in which the cumin note of shiso gives the drink its distinctive character.

Banana Bubble 4.50

Banana milk, sujueonggwa syrup, ginger beer, lychee bubbles, strawberry bubbles. Sujeonggwa complements this banana shake, full of fruity bubbles and topped with ginger beer.

Green Breeze 4.50

Coconut water, green tea, syrup d’orgeat, lime juice. A refreshing and tangy mix of healthy green tea and coconut water, finished with a drizzle of omija syrup

BEER

Asahi	DRAFT	1/2 PINT	2.15	PINT	4.25
Kirin	DRAFT	1/2 PINT	2.15	PINT	4.25
Hite				330ml	4.00
Asahi				330ml	4.00
Becks				275ml	4.00
Stella				330ml	4.00

SOFT DRINKS

	330ml	750ml
Still Water	2.40	4.50
Sparkling Water	2.40	4.50
Coca Cola	2.50	–
Diet Coke	2.50	–
Sprite	2.50	–
Orange Juice	2.70	–
Cranberry Juice	2.70	–
Apple Juice	2.70	–
Aloe Vera Original	2.70	–
Aloe Vera Mango	2.70	–

KIMCHEE SPIRITS

Vodka	single	double
Tovaritch! Vodka	2.95	4.45
Absolut blue	2.95	4.45
Ketel One	4.45	6.45
Ketel One Citroen	4.45	6.45
Grey Goose	5.45	7.45

Gin		
Tanqueray Gin	2.95	4.45
Hendrick’s Gin	4.45	6.45
Bombay Sapphire Gin	3.95	5.95
Sipsmith London Dry Gin	4.45	6.45

Golden Rum		
Plantation Barbados		
Grand Reserva 5yo	4.45	6.45
Diplomatico Reserva Exclusiva	4.45	6.45

White Rum		
Flor de cana 4yr	2.95	4.45
Bacardi Superior	2.95	4.45

Dark Rum		
Captain Morgan’s	2.95	4.45
Havana Club Anejo Especial	2.95	4.45
Bacardi 8yr	3.95	5.95

Tequila		
Cabrito Blanco	2.95	4.45
Gosling’s Black Seal	4.45	6.45
Excellia Anejo	5.95	7.45

Cognac		
Courvoisier VSOP	4.45	6.45
Remy Martin VSOP		
Mature Cask Finish	4.45	6.45
Martell Cordon Bleu	10.95	12.95

Cider Brandy		
Somerset Cider Brandy 5yr	5.45	7.45

Liqueurs		
Martini Rosso	–	3.45
Campari	–	4.45
Amaretto Disaronno	–	5.45
Baileys Irish Cream	–	4.45

Whisky		
Bushmills Black Bush	3.25	4.95
Bells Original	2.95	4.45
Famous Grouse	2.95	4.45
Jack Daniel’s	3.95	5.95
Johnnie Walker Double Black	4.95	6.45
Cragganmore 12yr	4.45	6.45
Glenlivet 12yr	4.95	6.95
Macallan Sherry Oak	4.95	6.45



Japanese Whiskey		
Suntory Hakushu 12yr	8.45	9.95

Bourbon Whiskey		
Makers Mark	3.95	5.95

Kimchee House Spirits	2.95	3.45
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Kimchee House Mixers	1.35	–
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All prices are inclusive of VAT
A discretionary service charge of 12.5% will be added to your bill

 Vegetarian  Spicy