BANCHAN

Side dishes

ACCOMPANIMENTS [Banchan]	
Kimchee 5 A traditional favourite in Korea - layers of pickled Chinese cabbage with a garlic and chilli kick	2.90
Sukju Namul U Crunchy beansprouts and cucumber dressed in sesame and garlic oil	2.90
Modum Namul U Beansprouts, spinach, radish and cucumber lightly seasoned with sesame and garlic oil	4.90
Jap Chae Korean glass noodles served with either marinated beef & vegetables or mixed vegetables	
Marinated Beef & Vegetables Vegetables <mark>V</mark>	4.90 4.50
Kim U Thin layers of salted seasoned crispy seaweed	1.90
Bap Sticky rice	2.00

配割

STARTERS [Jeonchel

Mackerel Jorim 5	5.90
Mackerel fillet cooked in garlic, ginger, green	
and red chillies and soy sauce, served with	
rice cakes, mooli and sesame garnish	
Dduk Bok Gi 55	5.90
Rice and fish cakes with vegetables	3.70
simmered in a sizzling spicy sauce	
ommerca in a ordania opicy odace	
Cheese Dduk Bok Gi 5	6.40
Rice and fish cakes with vegetables	
simmered in a sizzling spicy sauce,	
served with grated mozzarella cheese	
Bulgogi Dduk Bok Gi	6.90
Thinly sliced beef rice cakes with vegetables	
simmered in a sizzling marinated soy sauce	
Tofu Kimchee 5	5.90
Pan fried tofu, sizzling stir-fried pork	
and kimchee	
Yuk Hwae	5.90
A classic Korean dish similar to beef tartare.	
Thinly sliced raw beef, sliced Asian pear and	

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DUMPLINGS/PANCAKES [Mandu/Jeon]

Manau	
Pan-fried chicken or vegetable dump	olings
served with a light soy dipping sauc	e
Chicken	5.90
Vegetables U	5.40
Pa Jeon	6.90
Savoury seafood pancake with muss	els,
prawns, squid and spring onion	
*** 1 * 4	
Kimchee Jeon /	5.90

Spicy kimchee and spring onion pancake

周別

FRIED DISHES [Tuigim]

Yang Yeum	
Lightly battered chicken or prawns in a sweet	
chilli sauce, served in a rice cake basket	
Chicken 5	5.90
Prawn 🕇	6.90
LINE PROPERTY OF THE RESIDENCE	
Tuigim	
A choice of lightly battered tiger prawns,	
calamari, tofu, vegetables or soft crab shell	
served with a light soy and chilli dip	
Tiger Prawn 3pcs / Spicy Calamari 🕇	6.90
Tofu / Vegetables U	5.20
Crab served with a plum dipping sauce	6.40
Prawn chilli 5	6.90
Crispy battered king prawns in a fiery	
sweet and sour sauce	

SALADS [Yachae]

Mari

Marinated beef, juicy prawns or mixed vegetables in a delicate rice paper parcel with a soy, mustard and ginger dipping sauce

Beef / Prawn	4.40
Vegetables U	4.00

Salads

5.90

5.90

Marinated chargrilled beef, chicken or spicy tofu with sesame seeds, peppers, lettuce, radicchio and buckwheat noodles, dressed with sesame oil and sweet soy sauce

7.90
7.90
6.90

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SIKSA

Main dishes

馬馬

RICE [Bap]

Dolsot Bibimbap A choice of raw beef, marinated beef, marinated chicken, tofu, eel or seafood. Served sizzling hot in a stone pot, consisting of a hearty mixture of sticky rice, vegetables, egg and red chilli paste

Day Poof / Poof / Chickon	9.00
Raw Beef / Beef / Chicken	8.90
Tofu V	8.70
Eel	12.00
Seafood	9.80
A mouth-watering selection of mussels,	
king prawn and squid, stir-fried and then	
cooked in a stone pot	

Seafood Japtang Bap 9.60 Stir-fried mussels, prawns, baby octopus and Asian vegetables served with sticky rice

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NOODLES [Guksu]

with chilli sesame sauce **Chargrilled Scallop**

egg yolk. For those who like a kick, order

Pan-fried scallop glazed with a sweet soy sauce

Stir-fried thick noodles and vegetables with	
mixed seafood, sliced breaded chicken or lightly	
battered tofu served in a rich, sweet soy sauce	
Seafood	9.

Seafood	9.40
Chicken	8.90
Tofu U	8.30
Jajang Myeon	
, , , ,	
Noodles with vegetables served with either	

pork or seafood & pork in a black bean sauce

Spicy chilli seafood noodle soup with

mixed seafood and vegetables cooked in

Pork	7.90
Seafood & Pork	8.90
Jjam Bbong 55	8.90

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4.20

COLD NOODLES [Naengmyeon]

Mul Naengmyeon	7.9
Buckwheat noodles in a chilled beef broth with	
sliced beef brisket, pickled radish, cucumber,	
Asian pear and hard boiled egg	

Bibim Naengmyeon 5
Chilled buckwheat noodles in an authentic
fruity, chilli sauce with marinated beef,
pickled radish, cucumber, Asian pear and
hard hoiled ogg

7.90

Kanpoongi 5

Tang Su Yuk

Fiery garlic and chilli chicken

hot ginger sweet and sour sauce

POT DISHES [Jjigae / Tang]

Lightly battered pork strips with a fragrant

Dwen Jang Jjigae		
Beef, mixed seafood or spinach served with		
tofu and vegetables in a traditional soybean and kelp broth		
Beef 5	8.40	
Seafood 5	8.40	
Spinach & Tofu V	7.90	
Kimchee Jjigae 55		
A selection of beef, pork or tuna in a rich hot pot of spicy fried kimchee, mushrooms and tofu		

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ork	8.40
una	8.40
udae Iiigae 💅	8 90

Spicy hot pot of kimchee, tofu, ramen noodles

and beef with sausage and baked beans

Seafood and Soft Tofu Jjigae 🎋 Mixed seafood and soft tofu in a chilli broth with an egg yolk placed on top that cooks slowly at the table

Ugeoji Galbitang 🕺 8.60 Cabbage leaves and short beef ribs slowly simmered in a beef rib stock and seasoned with soybean served with chilli, spring onion and omelette strips

Galbitang A delicate soup made from short beef ribs with radish, carrot and egg

Yukgaejang 55 8.60 Bold and hot - beef brisket, oyster mushrooms and sliced radish with glass noodles in a spiced

8.60

9.20

2.90

red chilli sauce **Hot Pot Bulgogi**

Thin slices of marinated beef, Korean dates, rice cakes and spinach with glass noodles in a slow cooked soy, ginger and garlic broth

SUTBUL

Charcoal grill

MEAT [Gogi]

Thinly sliced beef, spicy pork, spicy chicken or mild chicken marinated in a blend of ginger, Korean dark soy and garlic

Beef		
Pork	/ / Chicken / / Mild Chicken	

9.50

8.50

a blast fired wok

Short beef ribs marinated in a blend of ginger, Korean dark soy and garlic

Pork Belly

A famous Korean dish of chargrilled sliced pork belly served with a wasabi and mustard dip

8.90

Rich grilled beef tongue marinated in cumin, sesame oil and red chilli powder

Beef Rib Eye 200g

All our BBQ meat dishes are served with lettuce wraps and ssamjang chilli sauce

Grilled to your preference, served plain or marinated, with a wasabi and mustard dip

11.00

SEAFOOD [Haemul]

Lemon sole, mackerel or salmon drizzled with Korean barbecue sauce, served with grated radish and wilted spinach in a sweet potato basket

Chargrilled king prawn drizzled with

a sweet soy sauce

8.90 7.90
8.90
0 00
8.90

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VEGETABLE [Yachae]

Asparagus Skewer U	per skewer	2.90
Asparagus skewer served with a ye	uzu	
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dressing and topped with sesame seeds Chargrilled Broccoli

Broccoli served with a soybean and miso mayo sauce

Portobello Mushroom U each **2.70** Mushroom served with a Yuzu dressing

EUMRYO Drinks

SOFT DRINKS

	330ml	75
Still / Sparkling Mineral Water	2.40	4.
Coca Cola / Diet Coke / Sprite	2.50	
Orange / Cranberry / Apple Juice	2.70	
Aloe Vera Juice Original and Mango	2.70	

FRESH FRUIT JUICES

Green Dream Kiwi, celery and pear	4
Far Eastern Delight Mango, grapefruit, orange and pineapple	4
Berry Explosion Strawberry, raspberry, blueberry and apple	4
Simply Carrot & Apple Apple and carrot with a kick of ginger	4

BEER

Cass / Asahi / Stella	330ml	4
Becks	275ml	4

HOT & COLD DRINKS

Korean Cha HOT / COLD A mixture of herbal and fruit infusion	per pot	2.40
Green Cha HOT / COLD A classic smooth and mellow blend	per pot	2.20
Plum Cha HOT / COLD Aromatic and full bodied fruit flavour	per pot	2.60
Honey & Ginseng Cha A subtly sweet and relaxing brew	per pot	2.60
Sik Hye Cold Korean rice beverage	per cup	3.20
Su Jeong Gwa	per cup	3.20

RED WINE

TRADITIONAL DRINKS

Soju	350ml 9.80
A famous Korean clear spirit	
distilled from grain	
9	
C17	1 44 50
Seol Jung Mae	375ml 11.50
Korean plum wine with fruit inside	
Bek Se Ju	375ml 11.50
Rice based fermented alcoholic drink	3/3/111 11.30
flavoured with a variety of herbs and gi	nseng
Mak Geol Li	1 litre 13.50
A fermented rice milk often enjoyed	
with 'Pa Jeon' savoury pancakes	
Bok Bun Ja	375ml 14.90
	3/5/1111 14.90
Sweet raspberry wine	
a to the state of	
Sake	250ml 4.60
Japan's most famous rice based wine	
Choya Japanese Plum Wine	50ml 4.20
A balanced wine made using	700ml 25.00

ume fruit

KOREAN COCKTAILS

Soju Red A sweet shot of raspberry liqueur blended with soju and crushed ice, finished with fresh raspberries and mint	5.40
Bora Blue Blueberry liqueur mixed with soju and crushed ice, topped with fresh blueberries	5.40
Citrus Kiss Soju blended with crushed ice, with a refreshing twist of lemon and lime	5.40
Sojito A classic blend of soju, zesty lime, brown sugar and muddled fresh mint topped with soda water	5.40
Kimberry Makgeolli mixed with raspberry liqueur, shaken with crushed ice and finished with raspberries	5.40
Berry Berry Nice Makgeolli mixed with blueberry liqueur, shaken with crushed ice and finished with blueberries	5.40

含 SUL Wine

WHITE WINE

175ml glass / Bottle	175ml glass / Bottle
Via Nova, Pinot Grigio Italy 4.95 / 15 Lemony on the nose, with a delicious balance in the mouth. Dry white with a gorgeous lingering finish	Elki Sangiovese, Vina Falernia Chile 4.95 / 15 A vibrant, juicy and supple Sangiovese bursting with English summer red fruits
Elki Pedro Ximenez, Viña Falernia Chile Pale straw yellow colour, a very attractive nose with floral and aromatic notes, medium body with balance of acidity, minerality and fruity character 4.95 / 16	Are You Game? Pinot Noir, Fowles Wine Australia 6.00 / 22.50 With a dash of zinfandel this Pinot Noir blushes bright ruby red. Aromas of cherry and red plum play with earthy characters and notes of oak
The Frost Pocket, Sauvignon Blanc Australia Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours 5.00 / 18.90	Taruso Tempranillo , Rioja Spain 4.95 / 17.50 Ruby red with fresh, fruity aromas of strawberries and raspberries. The palate is well balanced with fresh red fruits and refreshing acidity
Chenin Blanc, M.A.N family wine South Africa 4.95 / 17 Tropical fruit, guava and melon aromas, crisp and bold sweet citrus backed by refreshing acidity and minerality	Cabernet Sauvignon, M.A.N family wine South Africa 4.95 / 16.50 A bold and juicy red wine with red-berry fruit aromas and a touch of oak spice. Classic cabernet cassis and redcurrant
Santa Ana, Torrontes Argentina 4.95 / 17 Powerfully aromatic with an array of wildflower and	fruit flavours with silky tannins and long finish

Cold Korean fruit punch

	175ml glass / Botti
Pinot Grigio Blush, Il Sospiro Italy An aromatic nose of freshly crushed cranberries and mineral elements. The palate is light, dry and crisp, with a delicious balance between zingy citrus and fruit red berry flavours	5.50 / 18.5 d
Cashmere Rose, Ribafreixo Portugal A mix of lychee and ripe tropical fruit. Soft mouthfee with exuberant freshness and mineral finish	5.50 / 19.50
NV Santo Stefano, Valdobbiadene Prosecco Superiore DOCG, Ruggeri Italy Classic prosecco with fine bubbles and a refreshing v of acidity with a slightly sweet background	25.0 0 rein
Moët & Chandon France Brut imperial is a subtle, drier-styled champagne, pale yellow in color with shades of green, delicately vinuos with a lime and vine blossom attack	55.0

開 HUSIK Desserts

tropical fruits. Medium bodied, fruity and well balanced

ICE DELIGHTS

with a clean finish

Ice Cream	3.40
Our delicious range of 100% dairy ice-creams	
are topped with dates and nuts and make the pe end to any meal. Choose your favourite ice crear	
Almond / Black Sesame /	
Green Tea / Roasted Green Tea /	

Patbingsu
A popular Korean crushed ice dessert seasonal fresh fruits and red beans served on

with your choice of ice cream

crushed ice with your choice of ice cream **Baesuk with Ice Cream**

Poached whole pear spiced with ginger, honey, cinnamon, peppercorns, cloves and dates served

Black Sesame & Strawberry Pannacotta A twist on the traditional pannacotta with toasted black sesame and garnished with fresh strawberries

5.00 / 19.50

TRADITIONAL DESSERTS

5.95

Chap Ssal Ddeok	2.10
Traditional soft chocolate rice cake wit	h
a light dusting of cocoa powder	
Green Tea Jelly with Matang	3.9
A delicious jelly with sweet red beans and	d
A uclicious lelly with sweet led beatts all	
flavoured green tea served with Matang-	

KIMCHEE RESTAURANT kimchee.uk.com

Red Bean / Golden Sweet Chestnut

GROUPS & PRIVATE HIRE We accept reservations for groups of 10 and above. Kimchee Bar is available for private hire. Please ask a member of the staff if you would like to know more. FOOD ALLERGIES & INTOLERANCE Before ordering your food and drinks, please speak to our staff about your requirements. Please inform our staff of any dietary requirements you may have. All dishes will be served to your table as soon as they are

Heartland Stickleback Red, Blend Australia

of cherry, sweet plums and blackcurrant

A beautifully fragrant wine with black fruit characters

5.95

5.50

ready. All prices are inclusive of VAT. Suggested Gratuity of 12.5% will be added to the total bill.