

# À la Carte

*All Day*

<b>Shinseollo Braised Beef Short Ribs</b>	45
Braised short ribs served in a traditional Korean royal hot pot	
<b>Soy or Spicy Marinated Raw Crab</b>	38
Classic Korean-style raw crab marination	
<b>Grilled Fish(3 Different types of Fish)</b>	38
Seasonal catch, lightly grilled to highlight its natural flavor	
<b>Pork Jowl Bossam</b>	38
Braised tender pork jowl slices served with fresh vegetables and condiments	
<b>Yukhoe</b>	28
Thinly sliced Korean-style beef Carpaccio	
<b>Chicken Wing Dumplings (3pcs)</b>	28
Chicken wings stuffed with pork dumpling filling	
<b>Tteokgalbi (4pcs)</b>	28
Grilled beef short rib patties	
<b>Jeon (8pcs)</b>	28
Assorted Korean savory pancakes : Buckwheat, Chive, Mung Bean	
<b>9 Side Dishes</b>	24
Nine chef-curated seasonal side dishes	
<b>Sot Bop</b>	15
Traditional iron-pot rice with nurungji, freshly cooked to order	



## Lunch Menu

**BEST**

Raw Crab Bibimbap **\$40**

Korean mixed rice bowl with spicy marinated raw crab meat and vegetables

Mung bean Chicken Porridge **\$28**

Warm porridge with mung beans and chicken maryland.

Cold Chicken Noodle **\$25**

Cold chicken noodles in a tangy broth

### Sotbap Set

Sotbap set includes freshly high pressure cooked rice.

**BEST**

Braised Beef short ribs **\$35**

Tender beef short ribs braised in a savoury Korean sauce.

Pork Bulgogi **\$32**

Grilled soy-marinated pork

Grilled Fish **\$30**

Seasonal fish lightly grilled to highlight its nature flavor

### Add on For Extra

Jeons 3/6/9 pcs **\$5/8/12**

Matcha Flavored Drinks **\$7**

(Matcha Latte, Matcha strawberry, Matcha lavender cream, Matcha choco latte, Coconut Matcha cloud)

Ade **\$5**

(Yuzu, Grapefruit, Lemon)

# Boseong Signature Set

*from 5pm, minimum 2 guests*

## Entree (individually served)

Pumpkin porridge

Corn Cheese

## Side Dishes to Share

### 9 Banchan: Side Dishes

<b>Deodeok Salad</b> (V)	<b>Crown Daisy Tofu Salad</b> (V)	<b>Potato Salad</b> (GF)
<b>Cucumber Salad</b> (V)	<b>Braised Quail Eggs</b>	<b>Seasonal Salad Pickles</b> (GF),(V)
<b>Roasted Seaweed</b> (GF),(V)	<b>Spicy Chili Salad</b> (V)	<b>Garlic Scape</b> (V)

### 3 Kinds of Kimchi

Chef's Selection of Assorted Kimchi

### Veggie Ssam

Assorted fresh greens for traditional Korean wrapping

### Jeon

Assorted pancakes: Buckwheat, Chive, Mung Bean

### Chicken Wing Dumpling

Chicken wing stuffed with dumpling filling

### Soup

Soup of day

### Sot-bop with Nurungji

Korean iron-pot rice with Scorched rice

### Marinated Crab

Korean style marinated raw crab

### Pork Jowl Bossam

Braised tender pork jowl

### Grilled Seafood

Delicately grilled seafood

### Tteokgalbi

Grilled beef short rib patties

## Dessert (select one/individually served)

### Home-made Matcha Cake

Soft sponge layered with green tea cream

### Vanilla Ice Cream with Nurungji

House-made vanilla ice cream with rice crisps

**\$98 PP**

# Boseong Essential Set

*from 5pm, minimum 2 guests*

## Entree (individually served)

Pumpkin porridge

## Side Dishes to Share

### 9 Banchan: Side Dishes

Including 3 different types of kimchi

#### Chef's Selection of 3 Assorted Kimchi

(V)

#### Japchae

Stir-fried glass noodles with vegetables and soy sauce

#### Veggie Ssam

Assorted fresh greens for traditional Korean wrapping

#### Soup

Soup of day

#### Sot-bop with Nurungji

Korean iron-pot rice with Scorched rice

<b>Cucumber Salad</b> (V)	<b>Braised Quail Eggs</b>	<b>Potato Salad</b> (GF)
<b>Roasted Seaweed</b> (GF),(V)	<b>Spicy Chili Salad</b> (V)	<b>Garlic Scape</b> (V)

## Main Dishes to Share(Select One)

#### Tteokgalbi

Grilled beef short rib patties

#### Pork Bulgogi

Grilled soy marinated pork

#### Grilled Fish

Seasonal catch, lightly grilled to highlight its natural flavor

**\$58 PP**

# Boseong Traditional Set

*from 5pm, minimum 2 guests*

## Entree (individually served)

Pumpkin porridge

Corn Cheese

## Side Dishes to Share

### 9 Banchan: Side Dishes

<b>Deodeok Salad</b> (V)	<b>Crown Daisy Tofu Salad</b> (V)	<b>Potato Salad</b> (GF)
<b>Cucumber Salad</b> (V)	<b>Braised Quail Eggs</b>	<b>Seasonal Salad Pickles</b> (GF),(V)
<b>Roasted Seaweed</b> (GF),(V)	<b>Spicy Chili Salad</b> (V)	<b>Garlic Scape</b> (V)

### 3 Kinds of Kimchi

Chef's Selection of Assorted Kimchi

### Veggie Ssam

Assorted fresh greens for traditional Korean wrapping

### Japchae

Stir-fried glass noodles with vegetables and soy sauce

### Jeon

Assorted pancakes: Buckwheat, Chive, Mung Bean

### Soup

Soup of day

### Sot-bop with Nurungji

Korean iron-pot rice with Scorched rice

### Marinated Crab

Korean style marinated raw crab

### Pork Jowl Bossam

Braised tender pork jowl slices

### Grilled Fish

Seasonal catch, lightly grilled to highlight its natural flavor

**\$78 PP**