

DINING EXPERIENCES



Cook Your Own

Hand-selected premium cuts from our fridge and grill them at your table.

Grab a basket, select your preferred fresh ingredients and drinks from the fridge, pay at the counter the bring them back to the table

(You can also add extras from the à la carte menu.)

À La Carte

Choose from our chef-curated menu, prepared to perfection.

Order via the QR code or simply asking our friendly staffs to take the order for you.

SIP & SEAR OFFERS A LUXURY DINING EXPERIENCE WHERE GUESTS SELECT PREMIUM CUTS AND SEAR THEM TO PERFECTION. BLENDING BBQ TRADITION WITH FINE DINING ELEGANCE.

À LA CARTE

Small

KFC

Korean fried chicken with sweet 'n' spicy sauce, and sesame seeds

\$ 15.9

Spring Roll (3pcs) (v)

Vegetable spring roll with truffle aioli, dill, and Sichuan pomodoro

\$ 15.9

Huang-gua (v)

Crushed cucumbers, garlic, black fungus, coriander, and Sichuan dressing

\$ 12.9

À LA CARTE

Share

Kimchi Fried Rice

\$ 19.9

Umami kimchi fried rice with furikake, sesame oil, and a sunny-side-up fried egg

Kimchi Soup

\$ 19.9

Kimchi soup with premium pork, tofu, spring onion, served with a bowl of rice

Doenjang Soup

\$ 19.9

Korean soybean soup with premium wagyu, mushroom, zucchini, onion, spring onion, served with a bowl of rice

Signature BBQ Galbi

\$ 69

BBQ-grilled Sip & Sear Signature Beef Ribs, marinated in soy sauce

Korean Spicy Pork

\$ 19.9

Stir fried Gochujang sauce marinated thin sliced pork

Bulgogi Beef

\$ 19.9

Stir fried soy sauce marinated sliced beef brisket

Extra

Rice

\$3

Fries

\$8

Weekly Special

Side dish

\$3/ea

BBQ Extra

King oyster mushroom

\$4

Button mushroom

\$4

Spring onion salad

\$3

Lettuce

\$3

Cabbage

\$3

Onion – sliced

\$3

Green chilli – sliced

\$3

Garlic – sliced

\$3

BBQ Vegetable Platter \$ 15

Oak lettuce, cos lettuce, Chinese cabbage, king oyster mushrooms, button mushrooms, enoki mushrooms, sliced green chilli, sliced garlic, and sliced onion

10% surcharge for Sundays & 15% surcharge for Public holidays

FEED ME EXPERIENCES

SIT BACK AND RELAX WHILE THE CHEF CURATES A PERFECT SELECTION FOR THE TABLE.



Sip & Sear Galbi Set

No grill available
(600g of meat)

Signature Galbi

Soy sauce marinated beef rib

Vegetable Platter (v)(v+)(gf)

Oak lettuce, cos lettuce, Chinese cabbage, king oyster mushrooms, button mushrooms, enoki mushrooms, sliced green chilli, sliced garlic and sliced onion.

Premium Pork belly and Marinated Chicken

Fried Chicken & Spring Roll

Korean fried chicken with sweet 'n' spicy sauce, sesame seed

Vegetarian spring roll with truffle aioli and Sichuan pomodoro (v)

Cucumber Salad (v)

Crushed cucumbers with Sichuan dressing and coriander

Bulgogi Beef or Spicy Pork

Stir fried soy sauce marinated sliced beef brisket OR spicy sauce marinated pork

Jap-chae

Stir-fried Korean glass noodles with wagyu beef, carrot, onion, shitake mushroom, black fungus, capsicums and shredded gim

Kimchi Fried Rice

Umami kimchi fried rice with furikake, sesame oil and a sunny-side-up fried egg

Doenjang Soup

Korean soybean soup, premium wagyu, mushroom, zucchini, onion, spring onion and tofu

\$169

Price per set – Suggest for 1-2 people

Sip & Sear Signature Social Board

(600g of meat for 2 – minimum 2 people)

S&S Meat Box

200g premium wagyu, 200g premium pork belly and 200g marinated chicken

Vegetable Platter (v)(v+)(gf)

Oak lettuce, cos lettuce, Chinese cabbage, king oyster mushrooms, button mushrooms, enoki mushrooms, sliced green chilli, sliced garlic, and sliced onion.

Fried Chicken

Korean fried chicken with sweet 'n' spicy sauce, and sesame seeds

Spring Roll (v)

Vegetarian spring roll with truffle aioli and Sichuan pomodoro

Cucumber Salad (v)

Crushed cucumbers with Sichuan dressing and coriander

Bulgogi Beef or Spicy Pork

Stir fried soy sauce marinated sliced beef brisket OR spicy sauce marinated pork

Kimchi Fried Rice

Umami kimchi fried rice with furikake, sesame oil and a sunny-side-up fried egg

Doenjang Soup

Korean soybean soup with premium wagyu, mushroom, zucchini, onion, spring onion and tofu

\$79 per person

All quantities will be adjusted based on the number of people

Sip & Sear Golden Flame Banquet

(700g of meat for 2 – minimum 2 people)

S&S Meat Box

300g premium wagyu, 100g premium pork belly and 100g marinated chicken

Vegetable Platter (v)(v+)(gf)

Oak lettuce, cos lettuce, Chinese cabbage, king oyster mushrooms, button mushrooms, enoki mushrooms, sliced green chilli, sliced garlic and sliced onion.

Fried Chicken

Korean fried chicken with sweet 'n' spicy sauce, sesame seeds

Spring Roll (v)

Vegetarian spring roll with truffle aioli and Sichuan pomodoro

Cucumber Salad (v)

Crushed cucumbers with Sichuan dressing and coriander

Signature Galbi

200g of signature marinated beef rib

Bulgogi Beef or Spicy Pork

Stir fried soy sauce marinated sliced beef brisket OR spicy sauce marinated pork

Jap-chae

Stir-fried Korean glass noodles with wagyu beef, carrot, onion, shitake mushroom, black fungus, capsicums and shredded gim

Kimchi Fried Rice

Umami kimchi fried rice, furikake, sesame oil and a sunny-side-up fried egg

Doenjang Soup

Korean soybean soup, premium wagyu, mushroom, zucchini, onion, spring onion and tofu

Dessert

Selection of one dessert and one ice cream

\$99 per person

All quantities will be adjusted based on the number of people



LUNCH MENU

11 AM - 4:30 PM



NAENGMYEN/COLD NOODLE | \$18.00

Buckwheat noodles with brisket, cucumber, egg, and gochujang.



DOENJANG SOUP | \$14.90

Korean soybean soup with wagyu, vegetables, tofu, and rice.

+ \$7.9 make it a meal with extra protein and soft drink



KIMCHI SOUP | \$14.90

Kimchi soup with pork, tofu, spring onion, and rice.

+ \$7.9 make it a meal with extra protein and soft drink



KIMCHI FRIED RICE | \$14.90

Kimchi fried rice with sesame oil and fried egg.

+ \$9.9 add extra protein, miso soup (v) and soft drink.



VEGETABLE BIBIMBAP (V) (GF) \$15.90

Vegetable bibimbap with rice, egg, and gochujang sauce.

+ \$9.9 add extra protein, miso soup (v) and soft drink.



TAMAGO SANDO (V) | \$19.90

Japanese omelette sandwich with mustard mayo and sesame slaw.



KFC SANDO | \$22.90

Korean fried chicken thigh sandwich with Japanese mayo and sesame slaw.



PORK SCOTCH KATSU SANDO | \$24.90

Pork katsu sandwich with tonkatsu sauce and sesame slaw.



WAGYU BEEF KATSU SANDO | \$28.90

Wagyu beef katsu sandwich with tonkatsu sauce and sesame slaw.

V: Vegetarian V*: Vegan GF: Gluten-Free

10% surcharge for Sundays & 15% surcharge for Public Holidays



LUNCH MENU

11 AM - 4:30 PM



TRADITIONAL KFC | \$15.90

Korean fried chicken with sweet 'n' spicy sauce, and sesame seeds



SPRING ROLL (3PCS) (V) | \$15.90

Vegetable spring roll with truffle aioli, dill, and Sichuan pomodoro



BULGOGI BEEF WITH RICE | \$19.90

Stir fried soy sauce marinated sliced beef brisket



SPICY PORK WITH RICE | \$19.90

Stir fried Gochujang sauce marinated thin sliced pork



JAP-CHAE (V)(V+) | \$21.90

Stir-fried Korean glass noodles with wagyu beef and mixed vegetables.



SIGNATURE BBQ GALBI | \$69

BBQ cooked soy sauce marinated Sip & Sear signature beef ribs



SUNLIT YUZU TART | \$18

Yuzu custard tart with vanilla cream, berries, and yuzu sorbet



CUBIQUE SAM (GF) | \$20

Greek yoghurt, matcha, and taro cheesecake with honey crumble



SUGAR CLOUD SUNDAE (GF) | \$15

Three scoops of premium ice cream, marshmallow, and fairy floss.

V: Vegetarian V*: Vegan GF: Gluten-Free

10% surcharge for Sundays & 15% surcharge for Public Holidays