

## TO BE ENJOYED WITH DRINKS

### TAPAS

<b>Asiago Fig Ravioli</b>	15	<b>Rosé Tteokbokki</b>	15
rustic basil pesto, boquerones		fish cake, yu-choy, cheddar & mozzarella	
<b>Confetti Tots</b>	13	<b>Charred Octopus</b>	15
ginger, furikake, togarashi, bonito flakes, sriracha aioli		roasted red pepper hummus, purple cauliflower, bell peppers, heirloom tomato, artichoke hearts	
<b>Lamb Ravioli</b>	15	<b>Perilla Lamb Lollipops</b>	15
balsamic, lamb jus, parmesan		balsamic glaze	
<b>Burrata Crostini &amp; Prosciutto</b>	12	<b>Pork Ribs</b>	13
burrata, champagne vinaigrette		sweet chilli glaze, housemade sriracha	
<b>K.F.C- Korean Fried Cauliflower</b>	13	<b>Pork Belly Bossam</b>	15
sweet chilli sauce, sesame seeds		ssamjang, house kimchi, shrimp sambal, baby lettuce	
<b>Fresh Baked Bread</b>	10	<b>Sauteed Frog Legs</b>	15
spread of the day		frog legs, organic potato, tomatoes, garlic, parsley	
<b>Spicy Cucumber Salad</b>	13	<b>Wild Salmon lemon beurre blanc</b>	15
garlic crisps, cilantro		organic potato, baby bok choy, ponzu glaze, parsley oil	
<b>Soft Shell</b>	15	<b>Pan Seared Duck Breast</b>	15
spicy remoulade, tempura batter, crostini, frisee lettuce		duck à l'orange, english cucumber, chili threads	
<b>Cured Wild Salmon</b>	15	<b>Gochujang Cioppiono</b>	15
english cucumber, avocado puree, caper, rice crackers		assorted seafood, crostini, tomato sauce, scallions	
<b>Beef Tongue Escabeche</b>	15	<b>Fire Cracker Shrimp (5)*</b>	15
tamari, rice vinegar, scallions, radish, sriracha, frisee		u.10 shrimp, gf batter, fire cracker sauce, scallions, sesame seeds	
<b>Green Curry Vegetable Stew</b>	15	<b>Roasted Oyster (3)</b>	12
green curry, coconut milk, vegetable broth, potato, carrot, eggplant, mushroom, green bean, galagal, chili, ginger, garlic, lime, lemon grass, tamari, cilantro		tamari, ginger, garlic, scallion, chili flake	

### ENTREE

<b>Shorts Ribs</b>	35
organic potatoes, vegetable medley, red wine reduction	
<b>Seared Pork Tenderloin</b>	32
root vegetable, broccolini, crispy onions, caponata	
<b>Fall Spicy Garlic Noodle</b>	25
crispy organic tofu, eggplant, bell pepper, scallion, chilli, sesame seeds, garlic	
<b>Osso Bucco</b>	36
beef shanke, saffron risotto, seasonal greens	
<b>Game Hen in Masala</b>	27
organic potato, seasonal greens, masala sauce	

### DESSERTS

<b>Creme brulee</b>	12
seasonal mango, sesame seeds	
<b>Raspberry White Chocolate Mousse</b>	12
egg, wheat, milk, soy	
<b>Flourless Decadence</b>	12
egg, milk, soy	
<b>Marquise Mousse &amp; Cafe Americano</b>	12
wheat flour, bitter sweet chocolate, egg, buttermilk, butter, hazelnut, baking soda, vanilla, soy	
<b>Chocolate Sphere</b>	12
egg, wheat, milk, soy	
<b>Vegan Lime Mango Cake</b>	12
almond, cashew, coconut oil, mango, agave, lime	
<b>Tiramisu</b>	12
sponge cake(wheat, egg, dairy), coffee liquor, chocolate	

+ A discretionary 5% surcharge will be added to all sales which goes directly to kitchen staff.

+ A 20% gratuity will be automatically applied to parties of 6 or larger.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness\*

## NON-ALCOHOLIC

<b>Strawberry Lychee Milk Fizz</b> strawberry, lychee milk, lemon, soda	13
<b>Yuzu Pear Sour</b> yuzu, pear, egg white, lemon	13

## WINES

<b>Mionetto</b> doc treviso brut, prosecco	8/16
<b>Domaine Du Gros 'Nore'</b> rosé, bandol, 2021	19/86

### Dessert

3 oz / 375ml Bottle

<b>Camelot Mead</b> premium honey wine, oliver winery, 2023	9/21
<b>Disznókó Tokaji Aszú</b> well-balanced, fresh, sweet grape finish, 2016	20/80
<b>Inniskillin Vidal</b> sweet ice wine, vidal 2022	20/80
<b>Inniskillin Cab-Franc</b> sweet red wine, cabrenet franc 2022	25/115

### Whites

6 oz / 750ml Bottle

<b>Matthiasson</b> chardonnay, napa valley, 2022	22/99
<b>Charles Krug</b> Sauvignon Blanc, 2023	12/40
<b>Josh Cellars</b> chardonnay, reserve north coast, 2021	10/35

### Reds

6 oz / 750ml Bottle

<b>Girard (Limited)</b> sauvignon cabernet, 2021	24/109
<b>Morgon "Cuvée Corcelette"</b> gamay, morgon, beaujolais, 2020	25/120
<b>Morgon 'Eponym'</b> gamay, beaujolais, 2021	29/125
<b>Shatter Grenache</b> red catalan wine, 2021	24/109
<b>Meiomi</b> pinot noir, north california, 2021	12/40

## BEER

12 oz / 22 oz

<b>Abomination</b> 8.0% abv, hazy ipa, epidemic ales	10/18
<b>Morena Mia Amber</b> 5%abv, lager, del cielo brewing	10/18
<b>Zombrew</b> 7.6% abv, ipa, epidemic ales	10/18

## COCKTAILS

<b>Strawberry Soju Mule</b> west 32 soju, strawberry, lime, ginger beer	18
<b>Star-berry Fizz Highball</b> vodka, dragon fruit simple syrup, lime, melon soda	18
<b>Raspberry Martini</b> vodka, simple syrup, lemon juice, raspberries	18
<b>Spiced Cranberry Paloma</b> tequila blanco, grand marnier, grapefruit, cranberry, gingerbeer	18
<b>Peach's 'n' Cream</b> vodka, peach liqour, orange juice, peach puree, eggwhite, dried peach	19
<b>Ube Dream</b> white rum, taro syrup, lime, taro gelato	17
<b>White Negroni</b> floral gin, italicus, lillet blanc, orange twist	18
<b>Smoke On The Water</b> tequila, mezcal, strawberry, aloe vera, habenero, lime	19
<b>Lychee De Leche</b> vodka, lychee milk, elderflower, lillet blanc, lemon	19
<b>Far East Fashion</b> coconut washed jappanese whiskey, pandan & passionfruit cordial, anngostura orange bitters	19
<b>Yuzu Merry Me</b> barley shochu, yuzu, soda	17
<b>Benedict Cucumber</b> white rum, sweet vermouht, chareau, cucumber	18

## KOREAN ALCOHOL

3 oz / 375ml Bottle

<b>Won Mae</b> 13%, floral and fruity notes with subtle sweetness	10/35
<b>Yangchon Chungju</b> 14% abv, savory rice wine	12/53
<b>Red Monkey Makgeolli</b> 10.8% abv, red yeast rice	12/42
<b>Lee Gang Ju</b> 25% abv, pear, ginger, cinnamon, turmeric	10/35
<b>Dongbaek In Jeju</b> 14% abv, camellia flowers, green grape	10/35
<b>Jangsu Omijaju</b> 16.5% abv, fortified omija wine, bittersweets	10/35
<b>Nimome</b> 11% abv, rice wine/w jeju tangerine	10/35
<b>Han Seoul Night</b> 23% abv, golden plum maesil	10/35
<b>West 32</b> 19.9% abv, natural cane sugar	10/30