



Friday 9th October at 19.00

Sami grill

동동주 Dongdong-ju

Welcome Drink - Korean Rice Wine

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계란찜 Gyeran-jjim

Egg steamed with fresh seafood

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해파리 무침 Haepari-muchim

Jellyfish with a sweet & sour sauce

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김치전말이 Kimchijeon-mali

Korean pancake roll filled with Kimchi and vegetables

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생선구이 Saengsun-gui

Seasonal fish, marinated and pan fried

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양념갈비 Yangnyum-galbi

Beef, off the rib, marinated for 3 days, grilled at the table, served with vegetables

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콩나물밥 Kongnamul-bap

Rice with bean sprouts, steamed in a cabbage leaf, served with soy sauce

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개성주악 Gaesungjuak

(This Royal dessert is named after Gaesung, the capital city of the old Korean dynasty)

A rice powder and red bean ball, decorated with jujube and served with

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수정과 Soojung gwa

Cold cinnamon tea with pine nuts

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단호박 푸딩 Danhobak-puding

Pumpkin purée with a caramel topping

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처음처럼 소주 Chum-Churum Soju

Chum-Churum Soju, a traditional Korean fortified wine, will be served throughout the meal

