

장 Jang

Three-course set menu A

STARTERS

Jang KFC

Korean fried chicken with sweet and spicy gochujang sauce, 5 coloured ssam mu

[contains: CE, E, G, S, SE; may contain: N]

Octopus Sukhoe

Octopus, seaweed, beetroot Jangajji, plum soy dressing

[C, F, G, MO, S, SE]

Tofu Jeon (ve)

Tofu, gim seaweed, garlic soy dressing, red & green chillies

[G, S]

MAINS

Iberico Pork Belly Bossam

Doenjang broth, red and white Osaka leaves, oyster turnip kimchi, ssamjang

[F, G, MI, MO, MU, S, SE]

Steamed Sea Bream

Steamed fillet of sea bream, sautéed mushrooms, soy-yuzu sauce, lovage chilli oil

[F, M, S]

Warm Corn Noodles with Truffle Gang-Doenjang (ve)

Corn noodles, dashi stock, shimeji, shiitake, king oyster mushroom, truffle, parsley chilli oil, chervil

[contains: G, MU, S; may contain: M, N, SD]

DESSERTS

Poached Nashi Pear with Sujeong-gwa

Poached nashi pear in plum liquid, jujube sorbet, cinnamon ssujeong-gwa

[SD]

Kkwabaegi Korean Doughnut

Salted caramel, Biscoff crumble, salted caramel ice cream

[E, G, M]

Sorbet & Ice Cream [choice of 3 scoops]

Pear & lime sorbet, salted caramel ice cream, jujube sorbet

[sorbet: n/a; ice cream: E, M]

ALLERGENS:

C – Crustaceans, CE – Celery and Celeriac, E – Eggs, F – Fish, G – Cereals containing Gluten, L – Lupin,
P – Peanuts, M – Milk, MO – Molluscs, MU – Mustard, N – Nuts, S – Soy, SE – Sesame, SD – Sulphur Dioxide,
V – Vegetarian, VE – Vegan, GF – Gluten-free

장Jang

Three-course set menu B

STARTERS

Yuk Hwe Steak Tartare

Raw beef, gochujang, charcoal oil, ssam mu, pear sorbet, egg yolk, finger lime, kimbugak

[contains: E, G, S, SE; may contain: CE, M, MU, N, P, SD]

Sea Bass Mulhoe

Doenjang cured seabass sashimi, dongchimi kimchi, wasabi salsa, kimchi broth, lovage chilli oil

[contains: F, G, MU, S]

Cabbage Jjim (ve)

Cabbage, shiso, peppers, carrots, pea purée, soy vinaigrette

[contains: N, S]

MAINS

K-BBQ

Duck breast or dry-aged sirloin steak, selection of Korean condiments

[C, E, F, G, MI, S, SE]

Spicy Miso Black Cod

Soy-glazed king oyster mushroom, crispy leek

[contains: F, G, MU, S, SE; may contain: E, MI]

Vegetable & Tofu Nimono with Yeongyang Rice

Delica pumpkin, daikon, sweet potato, shiitake, celeriac, lotus, tofu

[contains: G, S; may contain: N]

DESSERTS

Poached Nashi Pear with Sujeong-gwa

Poached nashi pear in plum liquid, jujube sorbet, cinnamon ssujeong-gwa

[SD]

Kkwabaegi Korean Doughnut

Salted caramel, Biscoff crumble, salted caramel ice cream

[E, G, M]

Sorbet & Ice Cream [choice of 3 scoops]

Pear & lime sorbet, salted caramel ice cream, jujube sorbet

[sorbet: n/a; ice cream: E, M]

ALLERGENS:

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P - Peanuts, M - Milk, MO - Molluscs, MU - Mustard, N - Nuts, S - Soy, SE - Sesame, SD - Sulphur Dioxide,
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CANAPÉS

Tuna & Truffle Roll

Sushi roll, asparagus, shiitake and truffle mushroom, fresh tuna, leek

[E, F, S]

Scallop Maki Roll

xxx

[C, F, G, MO, MU, SD]

Salmon & Avocado Maki Roll

xxx

[MU, SE, SD]

Kimbab

Vegetable maki roll, vegan mayo, crispy shallot, baby chervil

[MU, SE]

Sea Bass Sashimi

Sea bass sashimi with wasabi salsa

[F, G, S]

Salmon Tataki with Ponzu Dressing

Seared salmon, fried shallot, chopped chive

[F, G, S]

Crispy Rice with Steak Tartare

Deep fried crispy rice, Jang steak tartare

[G, S, SE]

Crispy Rice with Tamari Mushroom Tartare

Deep fried crispy rice, tamari mushroom tartare

[S, SE]

KFC

Korean fried chicken, sweet and spicy gochujang sauce

[contains: CE, E, G, S, SE; may contain: N]

Takoyaki

Fried octopus ball, takoyaki sauce, spring onion, mayo, katsuobushi

[E, F, G, MO, MU, S, SE]

Crispy Tofu

Crispy tofu with miso glaze

[S, SE]

Vegetable Mandu

Korean vegetable dumplings

[G, S, SE]

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BOWL FOOD

Steamed Arirang premium rice or Japchae noodles, topped with a choice of the below

Steak

[MI, S, SE]

Sea Bream

[S, SE]

Miso Salmon

[S, SE]

Teriyaki Tofu

[S, SE]

Mixed Mushroom

[S, SE]

SWEET CANAPÉS

Black Forest Gâteau

[E, G, M, S]

Dark Chocolate & Cardamom Slice

[S, SD]

Strawberry Mini Tart

[E, G, M]

Matcha Mochi

[X]

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