



## How to Enjoy Your Samgyetang

STEP 1



Split open the chicken and separate the tender meat using your chopsticks.

STEP 2



Dip the meat in salt and pepper according to your preference.

STEP 3



Scoop the glutinous rice from inside the chicken and enjoy it with the broth.

STEP 4



Enjoy the seasoned garlic with chicken or rice for a richer flavor.

## Samgyetang

### Healthy Samgyetang

\*Actual presentation may vary.



### Ginseng Chicken Soup

#### 1 Healthy Samgyetang \$29.80

건강 삼계탕  
养生人参鸡汤

Various herbal ingredients to boost energy

#### 2 Beauty Samgyetang \$29.80

미용 삼계탕  
养颜人参鸡汤

Various herbal ingredients to support skin health

#### 3 Spicy Samgyetang \$32.80

얼큰 삼계탕  
香辣人参鸡汤

Korean green chilli, chives and enoki mushroom

#### 4 Perilla Samgyetang \$32.80

들깨 삼계탕  
苏子人参鸡汤

Perilla seeds for a rich, nutty and creamy flavor

#### 5 Mung Bean Samgyetang \$32.80

녹두 삼계탕  
绿豆人参鸡汤

Slow-cooked mung bean for a mild, hearty flavor

#### 6 Black Garlic Samgyetang \$32.80

흑마늘 삼계탕  
黑蒜人参鸡汤

Aged black garlic for a rich, savoury depth

## Samgyejuk

### Perilla Samgyejuk

\*Actual presentation may vary.



### Ginseng Chicken Porridge

#### 7 Healthy Samgyejuk \$29.80

건강 삼계죽  
养生人参鸡粥

Various herbal ingredients with shredded whole chicken

#### 8 Beauty Samgyejuk \$29.80

미용 삼계죽  
养颜人参鸡粥

Various herbal ingredients with shredded whole chicken

#### 9 Spicy Samgyejuk \$32.80

얼큰 삼계죽  
香辣人参鸡粥

Korean green chilli, chives and enoki mushroom with shredded whole chicken

#### 10 Perilla Samgyejuk \$32.80

들깨 삼계죽  
苏子人参鸡粥

Perilla seeds with shredded whole chicken

#### 11 Mung Bean Samgyejuk \$32.80

녹두 삼계죽  
绿豆人参鸡粥

Mung bean with shredded whole chicken

#### 12 Black Garlic Samgyejuk \$32.80

흑마늘 삼계죽  
黑蒜人参鸡粥

Aged black garlic with shredded whole chicken

## Specialty



### Cheonma Duck Health Soup

\*Actual presentation may vary.

#### 13 Cheonma Duck Health Soup \$119.80

천마 오리 보양탕 (3-4 pax)  
天麻滋补鸭汤

Whole duck herbal soup served with porridge

\*24-hour advance reservation required via WhatsApp

#### 14 Spicy Braised Chicken \$59.80

닭볶음탕 (2 pax)  
韩式辣炖鸡

Spicy braised chicken with vegetables

#### 15 Soy Sauce Braised Chicken \$59.80

안동찜닭 (2 pax)  
安东炖鸡

Soy-braised chicken with glass noodles

## Meal

#### 16 Bibimbap \$22.80

비빔밥  
拌饭

Rice with vegetables, egg & red chilli paste

#### 17 Hot Stone Bibimbap \$22.80

돌솥 비빔밥  
石锅拌饭

Rice with vegetables, egg & red chilli paste

#### 18 Cockles Bibimbap \$24.80

꼬막 비빔밥  
泥蚶韩国拌饭

Rice with spicy cockles and seaweed

#### 19 Perilla Samgye Noodle Soup \$29.80

삼계 들깨 칼국수  
苏子人参鸡刀切面

Perilla seeds and chicken meat in ginseng broth

#### 20 Samgye Rice Cake & Dumpling Soup \$29.80

삼계 떡만둣국  
人参鸡年糕饺子汤

Rice cakes & vegetable dumplings in ginseng broth with chicken meat

## Side Dish

#### 21 Vegan Fried Dumpling \$15.80

비건 튀김 만두  
纯素炸饺子

#### 22 Seafood Pancake \$19.80

해물파전 Contains squid, prawn and mussel  
海鲜煎饼

#### 23 Kimchi Pancake \$19.80

김치전 Contains squid, prawn and mussel  
泡菜煎饼

#### 24 Fried Chicken Gizzards \$19.80

닭 모래주머니 튀김  
酥炸鸡胗

#### 25 Soy Sauce Chicken Wings \$19.80

간장 치킨윙  
酱油炸鸡翅

#### 26 Japchae \$23.80

잡채 Stir-fried glass noodles and vegetables  
杂菜

#### 27 Squid & Minari Salad \$29.80

(Avocado & Seaweed)  
오징어 미나리무침 삼합 (아보카도 & 김)  
鱿鱼水芹菜沙拉, 搭配牛油果&海苔

Squid and minari in a sweet, tangy chilli dressing

## Add-on

#### Rice 공기밥 \$2.00

## Beverage

#### Soft Drinks 캔음료 \$3.00

Coke, Coke Zero, Sprite, Ayataka Green Tea, Pokka Green Tea, Seasons Lemon Tea

#### Pororo Kid's Drink 뽀로로 \$3.00

Choice of Apple / Strawberry / Peach flavor

#### Mineral Water 생수 \$1.50

#### House-brewed Corn Tea (Refillable) \$1.00

옥수수차 (Iced/Hot)

#### -Alcohol-

#### Soju 소주 360ml \$20.00

#### Makgeolli 막걸리

Kook Soon Dang Ssal Makgeolli 750ml \$20.00

Ji Pyeong Makgeolli 750ml \$25.00

#### Beer 맥주

Heineken, Tiger 330ml \$10.00

Hite 500ml \$15.00