



Restaurant Week 2009

First Course

Plate of 2 pieces of deep fried dumpling (stuffed with Vegetable and Tofu) & 2pieces of Rice roll (rolled with pickle radish, carrot, beef, crab meat, egg and seaweed)

OR

Cold rice noodle, egg, seaweed and pan fried tofu with soy sauce, vinegar, garlic & sesame oil

Second Course

Doeji Galbi

Sweet and spicy barbecue pork ribs grilled with garlic, soy sauce, sesame oil and Korean spicy chili bean paste. Served with Kimchi fried rice

OR

Dolsot Bibimbab

Sunny side up egg topped over rice and spinach (or watercress), bean sprout, carrot, radish, squash and lettuce with choice of; beef, chicken, pork, or tofu. Served in heated hot stone bowl with Go-chu-jang (Korean spicy chili bean paste sauce) on the side

OR

Jab Chae

Stir-fried sweet potato noodles with cabbage, onion, green onion, squash, mushroom and bell pepper
Choice of beef, pork, chicken, shrimp, scallop or tofu

Third Course

Green Tea Ice Cream with strawberry & kiwi

OR

Strawberry shortcake with kiwi-lime whipped cream

Wine Features

Matua Sauvignon Blanc, Marlborough \$7 glass/\$21 bottle

Matua Pinot Noir, Marlborough \$8 glass/\$24 bottle