

# WEEKEND BRUNCH

3 course brunch set 27

Go bottomless (red, white, prosecco & beer) 45

*Soju mojito or spiced kimchi mary to start*

*Bottomless 90 mins*

## ANJU SHARING BOARD

### VEGETABLE CHIPS & DIPS

Crispy vegetable crisps, served with tomato soy salsa & kimchi guacamole.

### KONG BOWL

Steamed soybeans (edamame) topped with our Jinjuu chili panko mix.

### SAE-WOO POPS

Crispy fried round prawn cakes served on sticks. Addictive creamy gochujang mayo on the side.

### PHILLY CHEESESTEAK MANDOO

Crispy fried dumplings stuffed with bulgogi beef short ribs, cheddar cheese, mushrooms, spring onion & pickled jalapeno. Spicy dipping sauce.

### SALMON & AVOCADO SPOONS

Thinly sliced salmon, diced avocado & yuja soy.

## BRUNCH

### LA KIMCHI MADAME

Toasted sourdough, kimchi bechamel, ham, melted cheese. Topped with a fried duck egg & served with truffle fries.

### KFC & WAFFLES

Our signature fried chicken/cauliflower tossed in honey soy, spring onions & chili, served on a spring onion waffle.

### ENGLISH BIBIM-BREAKFAST

Crispy potato pancake, sliced sausages, sauteed mixed mushrooms, roasted baby cherry tomatoes, baby spinach, crispy streaky bacon, poached duck egg & chargrilled toast. Served in a hot stone bowl with tonkatsu gochujang ketchup on the side.

### AVOCADO K-TOAST (v)

Smashed avocado, sesame, spring onions, poached duck egg, marinated vine tomatoes, served on toasted sourdough & sprinkled with Korean chili flakes.

### KOREAN CHOPPED GREEN SALAD (vg)

Avocado, gem lettuce, kale, toasted seeds, edamame, cucumber, spring onion, Korean pear, citrus, soy & chili dressing.

Choice of:

Grilled whole marinated chicken breast/ Grilled spicy gochujang prawns/ Raw or crispy fried tofu (vg)

## MAINS

Choose from:

## JINJUJUU CLASSICS

### JINJUJUU WHOLE FRIED CHICKEN

*(minimum 3-4 persons or KFC & a side for 1)*

Served with our signature sauces, pickled daikon, sweet corn salsa & Asian slaw.

### PERILLA SEABASS

Pan fried seabass with Korean perilla sauce, sauteed seasonal green samphire & mushrooms, grilled yuja lotus pickle.

### BULGOGI BEEF FILLET *(supplement 8)*

Bulgogi beef fillet, served with a hot stone to cook tabletop. Trio of dipping sauces: perilla leaf chimichurri, truffle & seaweed aioli & soy & ginger glaze.

### SAM-GYEOPSAL

Italian 'Friulano' pork belly marinated with traditional Korean aromatics, ssamjang, kizami wasabi & chive salad.

## DESSERTS

Choose from:

### NOKCHA BINGSU

Green tea shaved ribbon ice with sweet red bean

### MANGO BINGSU

Mango shaved ribbon ice with coconut sorbet

### BLACKBERRY BINGSU

Rhubarb shaved ribbon ice with vanilla ice cream

# VEGAN WEEKEND BRUNCH

3 course brunch set 27

Go bottomless (red, white, prosecco & beer) 45  
Premium bottomless (free flowing Veuve Clicquot) 89  
*Soju mojito to start*  
*Bottomless 90 mins*

## ANJU SHARING BOARD

### VEGETABLE CHIPS & DIPS

Crispy vegetable crisps, served with tomato soy salsa & guacamole.

### KONG BOWL

Steamed soybeans (edamame).

### TOFU LOLLIE POPS

Crispy fried tofu served on sticks.  
Chili soy on the side.

### MUSHROOM TACO

Miso sauteed portobello mushroom, kale & black beans, avocado.

## MAINS

*Choose from:*

### BIBIMBAP TOFU

Served in traditional stone bowl, filled with white rice, seasonal vegetables & crispy tofu.

### KOREAN CHOPPED GREEN SALAD

Avocado, gem lettuce, kale, toasted seeds, edamame, cucumber, spring onion, Korean pear, citrus, soy & chili dressing.

### JAP CHAE

Traditional stir-fried sweet potato noodles mixed with assorted vegetables, wild mushrooms & tofu.

### KOREAN FRIED CAULIFLOWER

Lightly crisp fried florets of cauliflower, served with our signature sauces. Pickled daikon, roasted corn salsa, spring onion salad.

## DESSERTS

*Choose from:*

### GUILT FREE CHOCOLATE CAKE

Chocolate beetroot cake with creamy chocolate avocado frosting, drizzled with raspberry sauce & fresh berries.

### HOMEMADE SORBETS

Three scoops. Ask your waiter for today's bespoke flavours.