

A Seoul Soul Journey

3-course Set Dinner Menu

AVAILABLE DAILY 18:00 - 21:00 | JANUARY 5 - MARCH 2, 2026

Ebb+
mofj
PÂTISSERIES + CAFÉ

WELCOME DRINK

Korean Honey Citron Tea (Hot / Cold)

韓式柚子蜜 (熱/凍)

STARTER

Korean BBQ Chicken Lettuce Wrap 🐔 🥗 🥕 🌿 🌱 🌾 🌿 🌱

Butter Lettuce + Hot House Cucumber + Carrot + Cilantro + Green Onion + Sesame +
Sweet Chili Garlic Sauce

韓式烤雞柳生菜沙律包 牛油生菜、溫室青瓜、甘筍、芫茜、青蔥、芝麻、甜辣蒜香汁

or 或

3-Way Korean Platter 🐔 🥗 🥕 🌿 🌱 🌾 🌿 🌱

Gimmari (Crispy Fried Seaweed Roll) / Tteokgalbi (Korean Beef Patties) /
Dakgangjeong (Korean Fried Chicken)

with Sesame Vinegar Sauce + Sweet Spicy Sauce

韓式三味拼盤 - 炸紫菜粉絲卷 / 韓式牛肉餅 / 韓式炸雞 芝麻香醋汁、甜辣醬

MAIN

Galbi Jjim (Korean Braised Beef Short Ribs) 🐔 🥗 🥕 🌿 🌱

Australia Black Angus Short Ribs + Carrot + Chestnuts + Shiitake + Steamed Rice

韓式燉牛肋骨 澳洲安格斯牛肋骨、蘿蔔、栗子、鮮冬菇、白飯

or 或

Korean Style Fried Snapper Fillet with Yangnyeomjang Sauce 🐟 🐔 🥗 🥕 🌿 🌱

Hobak Bokkeum + Gamja Jorim

韓味醬油烤時令鮫魚柳 韓式炒南瓜、燉馬鈴薯

or 或

Samgyetang (Korea Ginseng Chicken Soup) 🐔 🥗 🥕 🌿 🌱

Cabbage Kimchi + Ponytail Radish Kimchi + Radish Leaves Kimchi + Steamed Rice

傳統高麗參雞湯 辣白菜泡菜、蘿蔔泡菜、蘿蔔葉泡菜、白飯

or 或

Grilled Australia Black Angus 100 Days Grain Fed Ribeye Steak (Additional \$50) 🥗 🌿

Spring Salad + French Fries + Shallot Red Wine Sauce

烤澳洲100天穀飼安格斯肉眼牛扒 (另加\$50) 田園沙律、薯條、乾蔥紅酒汁

DESSERT

Bungeoppang (Korean Fish-shaped Bread) 🥞 🥗 🌿 🌱 🌾

Red Bean Paste + Vanilla Ice Cream

韓國吉士鯛魚燒 紅豆蓉、雲呢噠雪糕

or 或

Homemade Patisseries of the Day 🥞 🥗 🌿

自家製是日精選蛋糕

HK\$398 per person



🌿 Vegetarian 素菜 🥚 Egg 蛋類 🌰 Nuts 果仁 🌿 Gluten 含麩質 🌱 Sesame 芝麻 🦀 Crustaceans 甲殼類 🌱 Soybean 大豆 🐚 Shellfish 貝殼類 🥛 Milk 奶類 🐟 Fish 魚類 🌶️ Spicy 辛辣

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO A 10% SERVICE CHARGE | 價錢為港幣另加一服務費
PICTURE IS FOR REFERENCE ONLY | IF YOU HAVE ANY DIETARY REQUIREMENTS, RESTRICTIONS, AND FOOD ALLERGIES,
PLEASE INFORM OUR SERVICE TEAM | 圖片只供參考 | 如果您有任何飲食要求、限制或食物過敏，請告知服務團隊