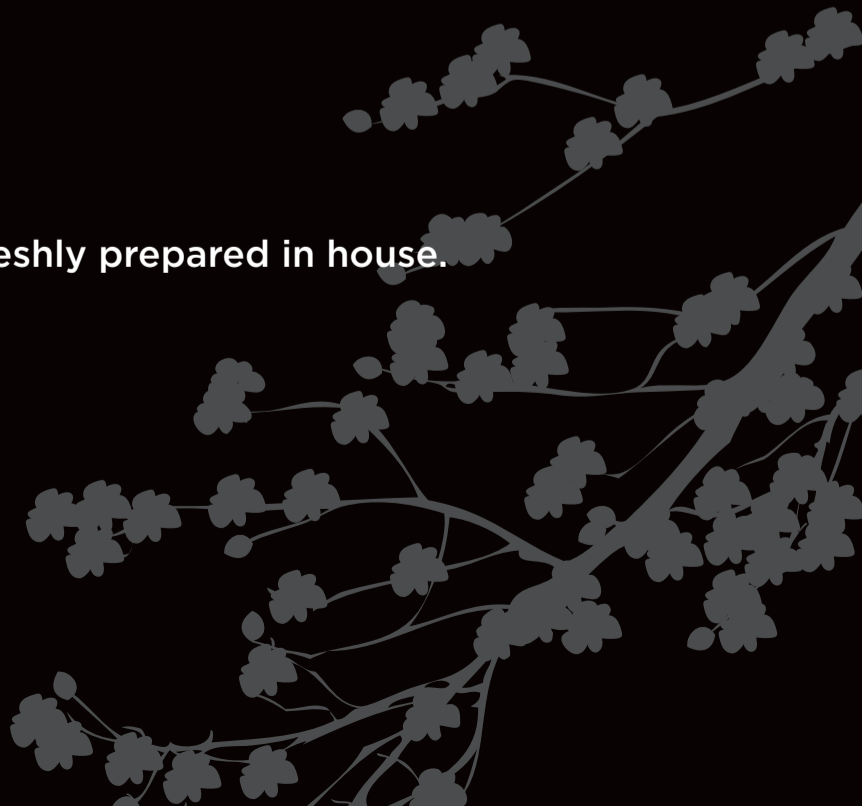




Annyeong
Korean Restaurant & Bar

All of our recipes are freshly prepared in house.



LUNCH MENU

Monday to Friday, 12-4. All dishes served with steamed rice (except noodle dishes).

L1 BENTO BOX 12.90

A rice box served in a traditional Asian bento box. Includes Kimchi, beansprouts and an appetiser of the day (Dumplings, pancakes, etc).

YANG NEUM DAK GUI

양념닭구이 辣醬雞腿肉

Chicken with red pepper pasted sauce.

BULGOGI

불고기 牛肉片

Sliced and marinated beef.

DAE JI BULGOGI

돼지불고기 辣豬肉

Sliced pork belly with red pepper paste sauce.

L2 DOLSOT BIBIMBAP 11.90

돌솥비빔밥 石鍋拌飯

Steamed rice with beef & vegetables in a hot stone bowl.

(Choice of chicken, beef, pork).

L3 DON GAS THOP BAP 11.90

돈까스덮밥 炸豬排蓋飯

Deep fried pork with sticky Korean soy sauce.

L4 KIMCHI BOGUM BAP 11.90

김치볶음밥 泡菜炒飯

Fried kimchi with pork and rice.

(Choice of pork, chicken or kimchi).

L5 CHAP CHE THOP BAP 10.90

잡채 炒粉絲

Sauced vermicelli noodles with pork & vegetables. (Choice of pork, chicken or vegetables).

L6 KIMCHI RAMAN 9.90

김치라면 泡菜拉面

Spicy Korean noodles with kimchi.

L7 KAN PUNG KI 11.90

간풍기 辣炒雞

Spicy fried chicken.

L8 O JING O THOP BAP 11.90

오징어덮밥 辣魷魚蓋飯

Fried spicy squid and vegetables.

L9 BEEF HAND STRETCHED 11.90

NOODLES

손칼국수 牛肉手拉面

Hand stretched noodles in rich beef broth. Topped with spring onion and parsley.

L10 TANG SOO YUK 11.90

탕수육 糖醋肉

Light battered pork with a fragrant sweet and sour sauce.

L11 SPICY NOODLE SOUP 11.90

육개장면 辣牛肉汤面

Korean spicy beef soup with noodles. *New Dish*

L12 BO GUM UDON 11.90

볶음우동 海鮮炒烏冬面

Stir fried udon with vegetables & seafood (king prawns, mussels and squid).



L1



L9



L3



L2



L8



L7

BANCHAN

Korean fermented vegetable side dishes. All of our banchan dishes are freshly prepared in house.

KIMCHI

Kimchi is unique to Korean cuisine and is Korea's most representative dish. It is made with white Chinese cabbage, white radish and cucumbers that are salted and preserved in a spicy seasoning of red chilli pepper powder, garlic, ginger and green onions. An indispensable part of any Korean meal, kimchi not only preserves vegetables over the winter, but is also a vital part of a healthy Korean diet thanks to the enzymes and beneficial bacteria created in the fermentation process. It is an excellent source of vitamins and minerals and keeps the digestive system healthy and stimulates the appetite.

- | | | | |
|--|-------|---|-------|
| 1 KIMCHI SET ✔ | 10.90 | 6 SUK ZU NA MUL ✔ | 4.90 |
| 모듬 김치 泡菜拼盤
Kimchi, o ee kimchi (cucumber), kak too gi (pickled radish). | | 숙주 나물 拌綠豆芽
Seasoned bean sprouts. | |
| 2 KIMCHI ✔ | 5.90 | 7 MOO NA MUL ✔ | 3.90 |
| 김치 辣白菜
A traditional pickled Chinese cabbage seasoned in red chilli powder. | | 무 나물 拌蘿卜絲
Seasoned sliced white radish. | |
| 3 O EE KIMCHI ✔ | 4.90 | 8 SHI KUM CHI NA MUL ✔ | 4.90 |
| 오이김치 黃瓜泡菜
Cucumber seasoned in red chilli powder. | | 시금치 나물 拌菠菜
Seasoned spinach. | |
| 4 KAK TOO GI ✔ | 4.90 | 9 KIM ✔ | 3.50 |
| 깍뚜기 夢卜塊
Pickled white radish. | | 김 烤海苔
Crispy salty seaweed. | |
| 5 NA MOOL SET ✔ | 9.90 | 10 ROYAL BANCHAN SET | 16.90 |
| 모듬 나물 涼拌小菜拼盤
Seasoned spinach, sliced radish and bean sprouts. | | 모듬반찬 皇室小菜拼盤
All our in house Banchan. Seven different kinds. Kimchi, cucumber kimchi, pickled radish, seasoned spinach, beansprouts, sliced radish and crispy salty seaweed. | |



SMALL PLATES / APPETISERS

We recommend two to three small plates per person.

11A YOK GAE JANG

육개장 辣牛肉湯
Slow cooked spicy beef soup.

5.90

11B MI YEOK SOUP

미역국 海帶湯
Fresh seaweed in clear soup.

5.50

17 APPETISER PLATTER (for two people to share)

모듬전 前菜拼盤
Mixed platter of chicken dumplings, seafood pancake, kimchi pancake, deep fried caramari, deep fried prawns and fried tofu.

19.90

18 CHICKEN DUMPLINGS

군만두 煎餃
Pan fried chicken dumplings.

6.90

12 POTATO PANCAKE

감자전 土豆餅
Korean style pancake made by pan frying finely grated potato.

S 5.90
L 9.90

19 RA BOK KKI (with cheese)

라볶이 拉面奶酪年糕
Rice and crab sticks with vegetables simmered in a spicy sauce with cheese and corn on top.

S 6.90
L 10.90

13 KOREAN CRAB CHUN

게맛살전 螃蟹棒餅
Pan fried crab stick pancake.

S 6.90
L 9.90

20 CHAP CHE

잡채 炒粉絲
Sauced vermicelli noodles with pork and vegetables.
(Choice of pork, chicken or vegetables)

S 6.90
L 9.90

14 HAE MUL PA CHUN

해물파전 海鮮煎餅
Spring onion and mixed seafood pancake.

S 6.90
L 11.90

21 KOON TO FU

군두부 煎豆腐
Fried beancurd with seasoned soy sauce.

S 6.90
L 9.90

15 KIM CHI CHUN

김치전 泡菜煎餅
Kimchi pancake.

S 6.90
L 11.90

22 KEY RAN MA RI

계란말이 雞蛋卷
Egg and mixed vegetable roll with Korean sauce.

9.90

22A POTATO CORN DOG

핫도그 韓式熱狗
Korean street food potato corn dog.

5.90

New Dish



15



18



19



16



14



13

SMALL PLATES / APPETISERS

We recommend two to three small plates per person.

23 NAK JI TUI GIM

낙지튀김 炸魷魚
Deep fried calamari.

S 6.90
L 9.90

24 SAE WOO TUI GIM

새우튀김 炸蝦
Deep fried tiger prawns in golden crispy coating. Served with a Korean dipping sauce.

S 7.90
L 12.90

25 YUK WHEA

육회 生拌牛肉
A classic Korean dish, similar to beef tartare. Thinly sliced raw beef, with egg yolk. Served with sliced pear and cucumber.

S 8.90
L 12.90

26 JEA YUK BOSSAM PLATTER

제육보쌈 菜包豬肉
Platter of steamed pork served with kimchi & oyster.

17.90

27 YEON AGUI

연어구이 煎三文魚
Pan fried salmon with teriyaki sauce.

S 7.90
L 12.90

28 O JING O PO KUM

오징어볶음 辣炒魷魚
Fried squid with vegetables and red pepper paste sauce.

S 7.90
L 12.90

29 KIMCHI JE YOOK PO KUM

김치제육볶음 辣白菜炒豬肉
Pan fried kimchi and pork.

S 7.90
L 12.90

30 ZHANG AGUI

장어구이 烤鰻魚
Fried eel in soy sauce.

22.90

31 KIM BAP

김밥 紫菜卷
Rice rolls with beef, ham and mixed vegetables (spinach, carrot, raddish) and egg. Wrapped in Korean seaweed.

10.90

32 KOREAN STYLE BUNS

韩式肉夹馍
Korean BBQ meat together with vegetables. Wrapped in a steamed bun.
Choice of:
Bulgogi beef
Spicy pork
Spicy chicken

6.90

KOREAN FRIED CHICKEN

33 DARK TUI GIM

닭튀김 炸雞塊
Deep fried chicken with teriyaki sauce.

S 7.50
L 10.90

34 KAN PUNG KI

간풍기 辣炒雞
Spicy fried chicken.

S 7.50
L 10.90

34A KOREAN FRIED CHICKEN WINGS

닭날개튀김 炸鸡翅
Choice of spicy or non-spicy

New Dish

10.90

34B SPARE RIBS

매운갈비 辣豬排骨
Slow cooked BBQ pork ribs with a traditional Korean spicy sauce.

New Dish

10.90



15L



23



32



31



33



28

KOREAN TRADITIONAL HOTPOT & BROTH

KOREAN HOT POT (FOR TWO PEOPLE)

35 BU DAE CHUN GOL 部隊火鍋 33.90

부대전골 部隊火鍋

One of the most popular dishes in Korea. Known as the "Army Stew". A kimchi based stew with ham, pork, tofu, enoki mushrooms and noodles.

36 BULGOGI CHUN GOL 牛肉火鍋 33.90

불고기전골 牛肉火鍋

Casserole beef, vegetables, tofu, enoki mushrooms and glass noodles.

37 DAK DORI TANG 韓式炖鸡汤 29.90

닭도리탕 韓式炖鸡汤

A traditional Korean dish made by boiling chunks of chicken with vegetables and spices.

*New Dish
Recommended*

EXTRAS FOR HOTPOT

106 Ramen / glass noodles 3.90

107 Rice cake / mushrooms 4.90

108 Pork, beef or kimchi 8.90

38 HANGOVER SOUP 12.90

우거지갈비탕 干白菜排骨湯

A rich short beef ribs broth with dried cabbage and Korean traditional soybean. Served with rice.

39 GAR BI TANG 排骨湯 12.90

갈비탕 排骨湯

A delicate broth with short beef ribs, egg and glass noodles. Served with rice.

40 SAM GE TANG 21.90

삼계탕 人參雞湯

Slow cooked whole chicken broth stuffed with rice and ginseng.

41 BUGOGI DUKBEGI 12.90

불고기 떡볶기 牛肉粉絲湯

Broth with thinly sliced bulgogi, Korean glass noodles and vegetables.

42 SUN DU BU JI GAE 12.90

순두부찌개 辣豆腐湯

Spicy broth with seafood and soft tofu. Served with rice.

43 KIM CHI JI GAE 12.90

김치찌개 泡菜湯

Spicy broth with kimchi, tofu and pork. Served with rice.

44 YOK GAE JANG 12.90

육개장 辣牛肉湯

Slowed cooked spicy beef broth with spring onions and vegetables. Served with rice.



44



40



42



35



37

NOODLES & RICE DISHES

45 SAM SUN CHAMBONG 🌶️🌶️ 12.90

삼선짬뽕 三鮮辣海鮮湯面
Spicy seafood (king prawns, mussels and squid) udon, with vegetables in soup.

46 BO GUM UDON 🌱 12.90

볶음우동 海鮮炒烏冬面
Stir fried udon with vegetables & seafood (king prawns, mussels and squid).

47 FRIED RICE NOODLE 🌱 11.90

볶음면 炒面
Stir fried rice noodles.
(Choice of beef, pork, chicken or vegetables).

48 ZA ZANG MEN 12.90

짜장면 炸醬面
Rice noodle and blackbean sauce with pork and sliced cucumber.

49 NENG MEN (COLD) 12.90

냉면 冷面
Traditional Korean cold wheat noodles in soup with boiled egg and sliced beef.

50 BI BIM NENG MEN (COLD) 🌶️ 12.90

비빔냉면 辣拌冷面
Traditional Korean cold wheat noodles, boiled egg, spicy sauce and sliced beef.

51 HEA MUL RAMEN 🌶️🌶️ 11.90

해물라면 海鮮拉面
Korean noodle with seafood (king prawns, mussels and squid) and vegetables.

52 KIMCHI RAMEN 🌱🌶️ 9.90

김치라면 泡菜拉面
Spicy Korean noodles with kimchi.

52A KOREAN SPICY BEEF SOUP 🌶️🌶️ 12.90

육개장면 辣牛肉湯面
Korean Spicy Beef Soup with Noodles. *New Dish*

53 DOLSOT BIBIMBAP 🌱

돌솥비빔밥 石鍋拌飯
The word Dolsot means 'stone pot' and the word bibimbap literally means mixed rice. Dolsot bibimbap is served in an earthenware pot. The heat from the pot makes the rice sizzle and turn crispy on the bottom. Bibimbap comes with rice, sauteed seasoned vegetables, raw egg yolk and red chilli paste mixed together.

KIMCHI	12.90
BEEF	12.90
CHICKEN	12.90
PORK	12.90
RAW BEEF	12.90

54 BEEF HAND STRETCHED 12.90

RAMEN
손칼국수 牛肉手拉面
Hand stretched noodles in rich beef broth.

55 DON GAS THOP BAP 12.90

돈까스덮밥 炸豬排飯
Deep fried pork with sticky korean soy sauce and rice.

56 BOK GUM BAP 🌱 9.90

볶음밥 炒飯
Fried rice with vegetables and egg.
(Choice of pork, chicken or vegetables).

58 KIMCHI BOGUM BAP 🌱 12.90

김치볶음밥 泡菜炒飯
Fried kimchi with pork and rice.
(Choice of pork, chicken or vegetables).

60 BAP 🌱 4.90

밥 米飯
A bowl of steamed rice.



BBQ

- 61 LA GAR BI** 12.90
LA갈비 牛仔骨
Sliced beef ribs with sweet and tasty sauce.
- 62 DUNG XIM GUI** 12.90
등심구이 牛里脊
Sliced rib eye steak with pepper and sesame oil sauce.
- 63 BUL GAR BI** 12.90
불갈비 去骨牛排
Seasoned and marinated boneless beef ribs with a sweet & tasty sauce.
- 64 BULGOGI** 11.90
불고기 牛肉片
Sliced and marinated beef.
- 65 CA DUL BA GI** 11.90
차돌박이 肥牛
Thin sliced marbled beef brisket.
- 66 SO HAE** 9.90
소혀 牛舌
Thin sliced ox tongue.
- 67 SAM GIEM SAL** 11.90
삼겹살 五花肉
Sliced pork belly with pepper and sesame sauce.
- 68 DAEJI BULGOGI** 11.90
돼지불고기 辣猪肉
Sliced pork belly with red pepper paste sauce.
- 69 YANG NEUM DAKGUI** 11.90
양념닭구이 辣醬雞腿肉
Sliced chicken thigh with red pepper pasted sauce.
- 70 O JING O GUI** 11.90
오징어구이 辣魷魚
Spicy squid with seasoned soy sauce.

- 71 SAE U GUI** 14.90
새우구이 烤大蝦
King prawns with Korean dipping soy sauce.
- 72 BBQ MIXED VEGETABLES** 12.90
모듬야채구이 烤蔬菜拼盤
Red and green peppers, onion, king oyster mushrooms, close capped mushrooms, courgettes and potato.

73 BBQ PLATTER 43.90
모듬 구이 烤肉拼盤
(includes Sang chu 74 & Pajori 75)
An extensive selection of BBQ meat including:

- Bul gar bi** Seasoned & marinated beef. 불갈비 去骨牛排
- Bulgogi** Marinated beef. 불고기 牛肉片
- Ca dul ba gi** Marbled beef brisket. 차돌박이 肥牛
- So hae** Sliced ox tongue. 소혀 牛舌
- Sam Giem Sal** Pork belly. 삼겹살 五花肉
- Daeji bulgogi** Sliced pork belly. 돼지불고기 辣猪肉
- Yang neum dakgui** Sliced chicken thigh. 양념닭구이 辣醬雞腿肉

- EXTRAS FOR BBQ (recommended)**
- 74 SANG CHU** Fresh lettuce. 2.90
상추 生菜
 - 75 PAJORI** Sweet and sour spring onion. 3.90
파절이 涼拌小蔥
 - 76 GARLIC / FRESH CHILLI** 2.50
고추/마늘 大蒜/辣椒
 - 73A ENOKI MUSHROOM** *New Dish* 5.90
팽이버섯 구이 金針菇
Enoki mushrooms with Korean spicy sauce.
 - 73B BUTTON MUSHROOM** *New Dish* 5.90
양송이버섯 구이 白蘑菇
Button mushrooms with salt and pepper.



BBQ TASTING SET

✔ Vegetarian Dishes Available
Please note a 10% service charge will be added to your final bill