

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

HONEY BUTTER FRENCH TOAST

Potato chip crusted shokupan French toast, honey butter syrup, bacon crisps.

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

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

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.

KOREAN CHOPPED GREEN SALAD

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

DESSERTS

BINGSU SHAVED ICE

Choose from:

NOKCHA

Green tea shaved ribbon ice with sweet red bean

MANGO

Mango shaved ribbon ice with coconut sorbet

RHUBARB

Rhubarb shaved ribbon ice with vanilla ice cream