



삼한궁

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SAM HAN GUNG



OUR STORY

Sam Han Gung 삼한궁 is an authentic premium Korean BBQ inspired by the Three Kingdoms during the historical Korean era of the Goguryeo period. (37 B.C.–668 A.D). It started as 맥적 (maekjeok-Doenjang Marinated Pork), carefully roasted over a flaming fire, that later came to be known as the famous "bulgogi" of the nomadic Maek Tribe. Naturally, the grilled aroma and taste of different meats delighted the palates of the Royal Family and became part of the Surasang (Royal Table) meal. These meats were later strictly reserved only for Royalty.

Indulge yourself in the likeness of Korean Royalty and be pampered with our imported premium meats, local specialties and liquor, meticulously prepared by our best chefs from Sam Han Gung's Royal Kitchen. After all, we are committed to serving you only the best cuts from the finest meats, ensuring that you receive a dining experience, befitting of a guest of the Korean Royal Court.

삼한궁은 한국의 역사적 연대인 고구려 시대 삼한에서 영감을 받은 정통 프리미엄 한국 바비큐 레스토랑입니다.

맥은 옛날 고구려를 지칭하는 말로써 맥족이 돼지고기를 된장 양념에 재운 뒤 불에 서서히 구워 먹던, 훗날 유명한 불고기로 널리 알려지게 된 맥적에서 시작되었습니다. 자연스레 고기에 배인 그릴 향과 맛은 왕실가의 입맛을 사로잡았고 수라상에 오르게 되었습니다. 나중에 이러한 고기들은 엄격히 오직 왕실에만 제공하게 되었습니다.

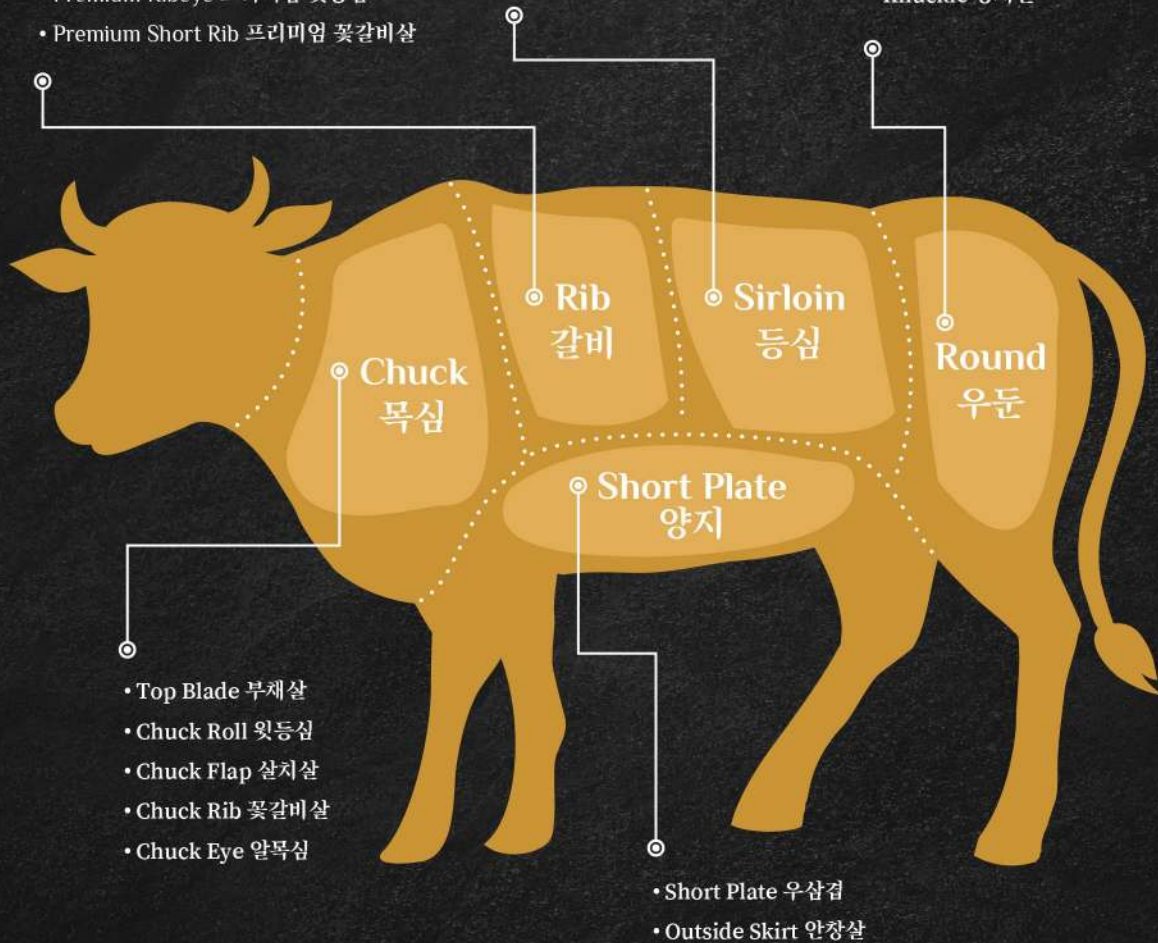
저희 삼한궁 최고 셰프들이 정성스레 준비한 프리미엄 고기와 요리들 그리고 술과 함께 한국의 왕족처럼 마음껏 즐기세요. 손님들께 질 좋은 고기 최상의 커팅만을 제공하여 한국 궁중 게스트에 걸맞는 다이닝 경험을 서비스 하겠습니다.

SAM HAN GUNG BEEF CHART

- Short Ribs 갈비살
- Boneless Chuck Short Rib 갈비본살
- Ribeye Cap 새우살
- Premium Ribeye 프리미엄 꽃등심
- Premium Short Rib 프리미엄 꽃갈비살

- Chateaubriand 샤포브리앙
- Tenderloin 안심
- Sirloin 등심

- Rump Round Lean 보겹살
- Rump Round보겹살
- Top Sirloin Cap 설깃살
- Outside Round 도가니살
- Knuckle 엉치살



BEEF 소고기

| | | | |
|--|----|---|----|
| Top Blade 100g 부채살 <i>Marbled steak from muscle section of Beef Chuck Primal cut</i> | 58 | Rump Round Lean 100g 보첩살 <i>Tender lean round Primal cut</i> | 46 |
| Chuck Roll 100g 윗등심 <i>Boneless cut from Rib and Backbone mid-section</i> | 42 | Rump Round 100g 보첩살 <i>Tender round Primal cut</i> | 48 |
| Chuck Flap 100g 살치살 <i>Richly flavoured shoulder section of Steer with fine marbling</i> | 60 | Top Sirloin Cap 100g 설깃살 <i>Lean steak high in protein</i> | 52 |
| Chuck Rib 100g 꽃갈비살 <i>Evenly marbled cut with a perfect balance of fat and lean meat</i> | 48 | Outside Round 100g 도가니살 <i>Lean beef with fine texture</i> | 40 |
| Short Ribs 100g 갈비살 <i>Individual rib cuts from the Rib Primal</i> | 38 | Knuckle 100g 영치살 <i>Tender low-fat cut derived from the sphere-shaped block of meat found below the Top Round</i> | 46 |
| Boneless Chuck Short Rib 100g 갈비본살 <i>Shoulder cut section of Beef Chuck</i> | 38 | Short Plate 100g 우삼겹 <i>Thin savory forequarter cut from the Belly</i> | 56 |
| Ribeye Cap 100g 새우살 <i>Outer muscle of Ribeye roll smoothly textured and rich in fat</i> | 65 | Outside Skirt 100g 안창살 <i>Wide and thick cut from outer interior of the Rib Cage</i> | 42 |
| Premium Ribeye 100g 프리미엄 꽃등심 <i>A steak lover's favourite, expertly melded with a buttery essence</i> | 65 | Cube Cut Beef 100g 큐브컷 모듬 <i>Soft and delectable bite size cubes</i> | 48 |
| Premium Short Rib 100g 프리미엄 꽃갈비살 <i>Intensely marbled Beef Short Rib</i> | 48 | Lean Cut 100g 로스 <i>Tender lean cut</i> | 32 |
| Sirloin Slice 100g 등심 슬라이스 <i>Thin slices of Sirloin with little muscle tissues and tender texture</i> | 90 | | |

Please let a staff member know if you have any allergies or food intolerances.

Prices are subject to 10% service charge and statutory government goods and service tax.

STEAK 스테이크

| | | | |
|--|-----|--|-----|
| Chateaubriand 120g 샤포브리앙 <i>Lean cut of Tenderloin</i> | 150 | Sirloin 120g 등심 <i>Tender and lean cut</i> | 120 |
| Tenderloin 120g 안심 <i>Hearty and tender cut</i> | 120 | Chuck Eye 120g 알목심 <i>Meaty Chuck Primal section with rich buttery taste</i> | 80 |

BEEF TONGUE 우설

| | | | |
|---|----|---|----|
| Premium Tongue 100g 프리미엄 우설 <i>Thick-cut beef tongue, springy texture</i> | 36 | Thin Tongue 100g 우설 <i>Thin-cut beef tongue, tender texture</i> | 26 |
|---|----|---|----|

PORK 돼지고기

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|--|----|---|----|
| Black Pork Collar 100g 흑목살 <i>Cut running from Jowl of Pig</i> | 28 | Black Pork Belly 100g 흑삼겹살 <i>Juicy pork belly slices</i> | 26 |
| Pork Jowl 100g 항정살 <i>Smooth, silky sweetly flavoured cut from Pig's cheek</i> | 18 | | |

CHICKEN 닭고기

| | |
|---|----|
| Thigh 다리살 <i>Juicy chicken thigh</i> | 12 |
|---|----|

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SIGNATURE NOODLE 시그니처 면요리

Kalguksu(Knife Noodle) / Sujebi(Flat Noodle) / Bap(Rice)
 (칼국수 / 수제미 / 밥)



Signature 3 Treasure
시그니처 3 트레저

22



Grilled Chicken
닭고기 구이

16



Flower Clam
바지락

16



Mixed Seafood
해산물 모듬

18

Wangyu Beef Ball
와규 비프볼

22

Pork Jjajang Myeon
돼지고기 짜장면

15

Mixed Vegetable
채소 모듬

15

Pork Jjampong
돼지고기 짬뽕

15



Grilled Pork Belly
삼겹살 구이

16



Chicken Cold Soup Buckwheat
Noodles (Spicy/Non-spicy)
닭고기 물냉면

15

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VOLCANO FRIED RICE 화산 볶음밥

Kimchi / Bulgogi (김치 / 불고기)

TOP UP CHEESE \$3 | TOP UP FRIED RICE \$4 | TOP UP ADDITIONAL EGG \$3



Pork 돼지고기 14

Wagyu Beef 와규 소고기 19

Original 오리지널 11



Chicken 닭고기 14

Jjajang 짜장 15

DOLSOT BIBIMBAP 돌솥 비빔밥

Grilled Pork 돼지고기 구이 15

Wagyu Beef 와규 소고기 18

Grilled Chicken 닭고기 구이 15

Original 오리지널 12

ABALONE SIGNATURE 전복 시그니처

Abalone Garlic Fried Rice
전복 마늘볶음밥 15

Abalone Porridge
전복죽 22

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TEPPAN TEOKPOKKI 철판 떡볶이

(Spicy / Non-spicy)

TOP UP CHEESE \$3 | TOP UP RICE CAKE \$4

Chicken Teppan Teokpokki 15
철판 닭고기 떡볶이

Pork Teppan Teokpokki 16
돼지고기 떡볶이

Wagyu Beef Teppan Teokpokki 18
와규 소고기 떡볶이



GALBI WOK 갈비웍

TOP UP CHEESE \$6



Signature Hotplate Wagyu Beef 68
시그니처 와규 석갈비



Black Pork Galbi Wok 46
흑돼지갈비 (Spicy / Non-spicy)

Signature Hotplate Black Pork 52
시그니처 흑돼지 석갈비

Wagyu Beef Galbi Wok 66
와규 소갈비 (Spicy / Non-spicy)

Chicken Galbi Wok 42
닭갈비 (Spicy / Non-spicy)

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JAPCHAE 잡채

Japche Chicken
닭고기 잡채

15

Japche Waygu Beef
와규 소고기 잡채

18

Japche Pork
돼지고기 잡채

15

JJIGAE 찌개



Ginseng Chicken
삼계탕

25



Seafood Doenjang Jjigae
해물 된장찌개

16



Seafood Kimchi Jjigae
해물 김치찌개

17



Pork Doenjang Jjigae
돼지고기 된장찌개

15

Pork Kimchi Jjigae
돼지고기 김치찌개

16

Pork Soondubu Jjigae
돼지고기 순두부찌개

15

Seafood Soondubu Jjigae
해물 순두부찌개

16

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ARMY STEW 부대찌개

TOP UP CHEESE \$3 | TOP UP RICE CAKE \$4 | TOP UP NOODLE \$3 | TOP UP FISHCAKE \$4
 TOP UP SPAM \$4 | TOP UP SAUSAGE \$4 | TOP UP ENOKI MUSHROOM \$3 | TOP UP RICE \$3



Waygu Beef Army Stew
 와규 소고기 부대찌개

68



Black Pork Army Stew
 흑돼지 부대찌개

50

Abalone Army Stew
 전복 부대찌개

52

Chicken Army Stew
 닭고기 부대찌개

46

SIDES 사이드 메뉴

Steam Egg
 계란찜

6

Kimchi Pancake
 김치전

15

Octopus Cake
 문어빵

8

Marinated Spinach
 시금치 무침

5

Deep Fried Dumpling (5pcs)
 만두 튀김

8

Yuzu Pickled Radish
 유자 무 피클

5

Original Fried Chicken Wings
 오리지널 치킨윙

9

Kimchi
 김치

5

Spicy Fried Chicken Wings
 스파이시 치킨윙

10

Steam Rice
 공기밥

3

Soy Garlic Fried Chicken Wings
 소이갈릭 치킨윙

10

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DRINK MENU 음료 메뉴

SPARKLING 스파클링

Scavi & Ray (Prosecco) 80

RED WINE 레드 와인

Temprenillo Red Wine (Glass) 10

Temprenillo Red Wine (Bottle) 45

DB Red Wine (Glass) 12

DB Red Wine (Bottle) 55

WHITE WINE 화이트 와인

Vino White Wine (Glass) 10

Vino White Wine (Bottle) 45

DB White Wine (Glass) 12

DB White Wine (Bottle) 55

ALCOHOL 술

IPA Beer IPA 맥주 12

Golden Ale 골든 에일 12

Bucket of 5 5명 버킷 55

Soju (Strawberry / Lychee / Mango) 18
소주 (딸기 / 리치 / 망고)

Soju (Original) 소주 (오리지널) 21

Makgeolli (Rice Wine) 막걸리 21

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DRINK MENU 음료 메뉴

MOUTAI 마오타이

| | |
|--------------------------------|------|
| Hua Pai Moutai Classic 8 Years | 560 |
| Hua Pai Moutai Royal 15 Years | 1200 |

BEVERAGES 음료

| | |
|--|---|
| Korean Corn Tea (Hot/Cold) 옥수수 차 | 5 |
| Yuzu Tea (Hot / Cold) 유자차 | 7 |
| Red Date Tea (Hot / Cold) 대추차 | 7 |
| Korean Vinegar Tea (Strawberry / Calamansi / White Grape) 한국 홍초차 | 7 |
| Soda Vinegar Drink (Strawberry / Calamansi / White Grape) 홍초 소다 | 8 |
| Yuzu Soda 유자 소다 | 8 |
| Coke 콜라 | 5 |
| Sprite 스프라이트 | 5 |
| Ginger Ale 진저 에일 | 5 |
| Soda Water 소다 워터 | 5 |
| Tonic Water 토닉 워터 | 5 |
| Mineral Water 미네랄 워터 | 3 |

COFFEE 커피

| | |
|--|-------|
| Espresso Solo 에스프레소 솔로 / Espresso Doppio 에스프레소 도피오 | 4 / 6 |
| Americano 아메리카노 / Iced Americano 아이스 아메리카노 | 5 / 6 |
| Latte 라떼 / Iced Latte 아이스 라떼 | 6 / 7 |
| Flat White 플랫 화이트 / Iced Flat White 아이스 플랫 화이트 | 7 / 8 |

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CALL/WHATSAPP FOR RESERVATION

 +65 92392567

MONDAY - THURSDAY

Lunch 11:30am - 3:00pm

Dinner 5:00pm - 10:00pm

FRIDAY - SUNDAY, PH & EVE

11:30am - 10:00pm

PARAGON #05-03

290 Orchard Road, Singapore 238859

  @SAMHANGUNG