



ANJU



CHAÎNE DES ROTISSEURS

NOVEMBER 18TH, 2019

FIRST COURSE

KOREAN FRIED CHICKEN

WHITE BBQ, SPICY GOCHUJANG GLAZE

MANDU

PAN FRIED PORK + KIMCHI DUMPLINGS, SESAME DIPPING SAUCE

DOSIRAK SALAD

AVOCADO, WALNUTS, SQUASH, POMEGRANATE, YUJA VINAIGRETTE

SSAM BOARD

PRIME GALBI, LETTUCE, SESAME LEAVES

TORNADO POTATO

CITRUS AIOLI, ANJU SALT

SECOND COURSE

DAK JJIM

KOREAN CHILI BRAISED CHICKEN THIGHS, POTATOES, ONION

PALACE DDUKBOKGI

CHEWY RICE CAKES, MUSHROOM MEDLEY, BRAISED LOTUS ROOT

KIMCHI BOKUM BAP

WOK FRIED RICE, SHRIMP, SCALLOP, SQUID, BUTTERED KIMCHI

THIRD COURSE

HO DDUK

SWEET PANCAKE STUFFED WITH SYRUP + ASSORTED NUTS

COCONUT CUSTARD

PERSIMMON COMPOTE, CARAMEL, CANDIED WALNUTS



ANJU



BEVERAGE MENU

BEER

KIRIN ICHIBAN, DRAFT

HITE LAGER, BOTTLE

KLOUD ORIGINAL GRAVITY, BOTTLE

WINE

MATUA SAUVIGNON BLANC, NEW ZEALAND

CK MONDAVI RED BLEND, CALIFORNIA

PETER ZEMMER PROSECCO, ITALY

KOREAN BEVERAGES

JINRO, IMPORTED SOJU

INFUSED DRAFT MAKGEOLLI