

Korean
Steakhouse

Set Menu A (for 2 pax)
\$1760

Set Menu B (for 2 pax)
\$2580

Welcome Drinks - House Infused Seasonal Soju

Before Grill

Seafood Pancake
PRAWN · SQUID
OCTOPUS · SPRING ONION

Kimchi Stew
KIMCHI · JEJU PORK
ANCHOVY BROTH

Before Grill

Hanwoo Tartare
HANWOO · JAPANESE EGG
PEAR

Kimchi Stew
KIMCHI · JEJU PORK
ANCHOVY BROTH

At Grill

JJJ Premium Butcher's Cuts

4 Premium Chef's cuts including:

USDA Prime 45 Days Dry Aged Ribeye

2 Chef Selected USDA Prime Steaks

JJJ House Marinated Galbi

for two pax

At Grill

JJJ Deluxe Butcher's Cuts

4 Deluxe Chef's cuts including:

Korean Hanwoo 1++ Steak

Japanese A4 Wagyu Miyazaki Steak

USDA Prime 45 Days Dry Aged Ribeye Steak

JJJ House Marinated Galbi

for two pax

Add On Delights

Kaviari Baeri Caviar 30g.....\$580

Kaviari Oscietre Caviar 30g.....\$680

Kaviari Kristal Caviar 30g.....\$780

Special Price for House Infused Soju.....\$180



With Grill

Ssam Wrap
PERILLA LEAF · SSAMJANG · RAW GARLIC

With Grill

Ssam Wrap
PERILLA LEAF · SSAMJANG · RAW GARLIC

After Grill

Beef Rice
FRIED RICE · BONE MARROW
JAPANESE FRIED GARLIC

After Grill

Beef Rice
FRIED RICE · BONE MARROW
JAPANESE FRIED GARLIC

Dessert

(choice of two)

Ginseng Ice Cream
GINSENG · VANILLA
ORANGE TEA

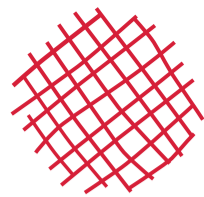
Makgeolli Gelato
MAKGEOLLI · MILK
LEMON

Dessert

(choice of two)

Ginseng Ice Cream
GINSENG · VANILLA
ORANGE TEA

Makgeolli Gelato
MAKGEOLLI · MILK
LEMON



Korean
Steakhouse

Set Menu C (for 4 pax)
\$3560

Set Menu D (for 4 pax)
\$5580

Welcome Drinks - House Infused Seasonal Soju

Before Grill

JJJ House Salad
LOTUS ROOT · SEAWEED
CUCUMBER

Hanwoo Beef Tartare
HANWOO BEEF · JAPANESE EGG
PEAR

Seafood Pancake
PRAWN · OCTOPUS
SCALLION

Kimchi Stew
KIMCHI · JEJU PORK
ANCHOVY BROTH

Before Grill

JJJ House Salad
LOTUS ROOT · SEAWEED
CUCUMBER

Hanwoo Beef Tartare
HANWOO BEEF · JAPANESE EGG
PEAR

Korean Fried Chicken (4pcs)
CHICKEN THIGH · LOTUS CHIPS
GANGJANG

Kimchi Stew
KIMCHI · JEJU PORK
ANCHOVY BROTH

At Grill

JJJ Premium Butcher's Cuts
4 Premium Chef's cuts including:

- USDA Prime 45 Days Dry Aged Ribeye
- 2 Chef Selected USDA Steaks
- JJJ House Marinated Galbi

for four pax

At Grill

JJJ Deluxe Butcher's Cuts
4 Deluxe Chef's cuts including:

- Korean Hanwoo 1++ Steak
- Japanese A4 Miyazaki Wagyu Steak
- USDA Prime 45 Days Dry Aged Ribeye
- JJJ House Marinated Galbi

for four pax

With
Ssam Wrap
PERILLA LEAF
5SAMJANG
RAW GARLIC
Grill

With
Ssam Wrap
PERILLA LEAF
5SAMJANG
RAW GARLIC
Grill

Add On Delights

Kaviari Baeri Caviar 30g	\$580
Kaviari Oscietre Caviar 30g	\$680
Kaviari Kristal Caviar 30g	\$780
Special Price for House Infused Soju	\$180



More Grill

Korean Jeju Pork Belly 200g

More Grill

Korean Jeju Pork Belly 200g
Indian Ocean Lobster Tail 320g

After Grill

Beef Rice
FRIED RICE · BONE MARROW
JAPANESE FRIED GARLIC

Cold Wheat Noodle
BUCKWHEAT · CUCUMBER
BEEF SHANK

After Grill

Beef Rice
FRIED RICE · BONE MARROW
JAPANESE FRIED GARLIC

Cold Wheat Noodle
BUCKWHEAT · CUCUMBER
BEEF SHANK

Dessert
(choice of four)

Ginseng Ice Cream
GINSENG · VANILLA
ORANGE TEA

Makgeolli Gelato
MAKGEOLLI · MILK
LEMON

Dessert
(choice of four)

Ginseng Ice Cream
GINSENG · VANILLA
ORANGE TEA

Makgeolli Gelato
MAKGEOLLI · MILK
LEMON