

# HAN

## Han's Table set menu

(Korean traditional table)

*Dear Customers,*

*We'd like to proudly launch our new 'Han's Table' set menu  
which is a Korean traditional table.*

*When we first opened HAN in 2017, we draw on a  
combination of Korean and French techniques to introduce  
Korean flavour gently to our customers.*

*However, we have now decided to focus on introducing  
authentic Korean dishes and food cultures as many  
customers wanted to experience real Korean food at HAN!*

*You now wonder "What's Korean traditional table?"  
As you may know, own nation's table integrates their  
culture. Koreans emphasize intimacy between people  
through their table so they prepare a variety of food and  
generous portions like a feast.*

*You can now experience this intimacy through HAN's  
Table. Please enjoy!*

*Love from The team @HAN*

# Han-jeongsik set

(Korean traditional table )

65 pp.

Charcoal BBQ beef Bulgogi

Charcoal BBQ Spicy pork (Jeyuk-Bokkeum)

Korean Fried Chicken

Pork Bossam

Salmon moochim

Kumara noodles(Japchae)

Seaweed soup

Authentic Korean 4 types of side dish (namul)

House Kimchi

Rice

+

**Dessert**

\*\*Minimum for two people or more.

# HAN

## Han's Charcoal BBQ set

(Korean traditional BBQ table)

70 pp.

등심 Sirloin steak

Salmon moochim

Korean Fried Chicken

Kumara noodles(Japchae)

Seaweed soup

Authentic Korean 4 types of side dish (namul)

House Kimchi

Ssam veges (Korean lettuce, perilla leaves)

Rice

+

**Dessert**