

## **SMALLER BITES**

# **Lunch @ HAN**

### **Bao (1 piece)**

Tofu with soy mayo and homemade kimchi \$10 (vegetarian)

Korean fried chicken with coleslaw and pickled daikon \$12

Beef galbi with house mayo and homemade kimchi \$12

Soft shell crab, pickled cucumber and spicy ginger sauce \$12

Braised pork belly, apple slaw, homemade kimchi and house mayo \$12

### **Tacos (2 pieces)**

Tofu, homemade kimchi and vegan soy mayo on Han's crispy shell \$15 (vegan)

Beef galbi tacos with house mayo and homemade kimchi on Han's crispy shell \$16

Moochim tacos with fresh Ora King salmon and avocado puree on Han's crispy shell \$16

## **BIGGER BITES**

### **Korean fried chicken**

Crispy chicken thighs with spring onion, honey mustard and coleslaw \$23

Nibbles with sweet and spicy sauce, pickled daikon and coleslaw \$21

Wings with garlic soy sauce, almond, pickled daikon and coleslaw \$21

### **Crispy pancakes**

Honey buttered calamari, calamari mayo and pickled onions \$18

Glazed mushrooms, vegan soy mayo and pickled onions \$18 (vegan)

**Beef galbisa and free range pork skirt BBQ** (grilled at the table) with pickles and rice \$29

**K-bowl**, Kimchi cured salmon, buckwheat and black rice, poached egg and avocado puree \$22

**Deluxe Kimchi fried rice** with pickles, lite mint pesto and poached egg \$24 (vegan on request)

### **On the side**

House pickles \$6

Homemade kimchi \$6

Rice \$4

### **Dessert**

Passion fruit ice cream- with grapefruit jelly, orange caramel and sticky praline \$18

Beetroot ice cream with red ginseng meringue, homemade sponge cake and yuzu sauce \$15

Duo of mousse - chocolate and kumara with Han's special vanilla ice cream \$16



# Set Lunch Menu

*2 courses - \$40pp*

*3 courses - \$50pp*

## ENTREE

**Fresh Ora King salmon moochim** with cucumber, pear and apple in a chojang sauce, avocado puree & tomato granita

## MAIN

**Hawke's Bay Venison**, with roast cauliflower, cheddar potato puree, water celery and Korean miso

OR

**Han's Special Charcoal BBQ Platter** (grilled at the table) with beef rib fingers, free range pork skirt and ssam veges,

## DESSERT

**Beetroot ice cream** with red ginseng meringue, yuza sauce & almonds.