밥앤술

BAB N SUUL

KOREAN KITCHEN

BBQ

BBQ SET

–All BBQ set recommended for 2 to 3 people–

All sets include BBQ sauce, Pamuchim, Lettuce Basket, Mushroom, Onion Slice, Ricecakes, Asparagus, Kimchi Selection

PORK SET

IBERICO PORK JOWL
IBERICO PORK NECK
IBERICO PORK GALBI
PORK BELLY

75

BEEF SET

RIBEYE	USDA
BEEF BRISKET	AUS A3
BULGOGI	
L.A. GALBI	USDA

88

PREMIUM SET

JIN GALBISAL	USDA
SALCHI SAL	USDA
SAEWOO SAL	USDA
BEEF BRISKET	AUS A3
TIGER KING PRAWN	

118

WAGYU SET

WAGYU RIBEYE	ITO A5
RIBEYE CAP	USDA
BEEF BRISKET	AUS A3
PORK JOWL	IBERICO
TIGER KING PRAWN	

149

BBQ ON THE TABLE

–minimum order of 2 servings–

BEEF

Wagyu Ribeye 79
(Grade A5 Japanese Wagyu, Ito)

BNS Galbi 45
Vertical cut Beef Short Rib (USDA PRIME) 300g

Saeng galbi 25
Beef Rib (USDA PRIME)

Jin Galbisal 37
Boneless Chunk Short Rib (USDA PRIME)

Ribeye 37
Beef Ribeye Lip off (USDA PRIME)

Saewoo Sal 35
Ribeye Cap (USDA PRIME)

Salchi Sal 33
Beef Chunk Flap Tail (USDA PRIME)

Chadol Baegi 21
Sliced Beef Brisket

L.A. Galbi 24
Marinated Beef Short Ribs (USDA PRIME)

Bulgogi 19
Thinly sliced Beef marinated with Bulgogi sauce

Yangnyeom Galbi 26
Marinated Beef Rib (USDA PRIME)

PORK

Tong Samgyeopsal 54
(500G) Chunk Pork Belly

Iberico Pork Neck 21

Iberico Pork Jowl 19

Iberico Pork Galbi 21
Tender Loin Marinated in Sweet & Soy sauce

Pork Belly 17

SEAFOOD (cooked in the kitchen)

Tiger King Prawn 4pc 22

Scallop 3pc 23

BBQ SIDE

Pamuchim VE	4.5
Lettuce Basket VE	4
Rice Cake 6pc VE	4.5
Mushroom VE	11
Chilli & Garlic VE	2.5

Bab n Suul uses the highest quality of meat
Japanese A5 Wagyu
USDA PRIME BEEF
IBERICO PORK

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SMALL PLATES

Mandu (korean dumpling)

Galbi	9
Kimchi V	8
Chicken	8.5
Pork	8.5
Prawn	9
Vegan VE	8

Platter 23
10pc Chicken, Pork, Beef, Prawn

–All can be served Steamed or Fried–

TTeok–bokki V 13.5
rice cake with fish cake in gochujang sauce

Add noodle	3
Add mozzarella cheese	3.5
Add boiled egg	2.5

rose TTeok–bokki 19.5
rice cake with grilled prawn, mussels
flat noodles in rose sauce

JEON

Gamja Jeon cheese potato bacon 16.5
vegetarian option available

Pa Jeon seafood spring onion 20

Yuk Jeon wagyu beef 21

Kimchi Jeon kimchi V 16.5

HALF METER ROLL

Yukheo Cho Bab 25
raw wagyu beef tartar sushi rice

Galbi Cho Bab 23
marinated beef galbi sauce sushi rice

Tempura

Prawn	19
Vegetable VE	15

Salt & Pepper Squid 14
savory squid with wasabi mayo sauce

Gim–mari VE 13
fried glass noodles wrapped with seaweed

Bossam 33
braised pork belly served with bossam kimchi and ssamjang

Yuk–heo (wagyu beef tartar) 25
raw wagyu beef seasonsed with soy sauce, garlic and sesame oil, served with korean pear and egg yolk

VE: VEGAN

V: VEGETARIAN

: LITTLE SPICY

: MEDIUM SPICY

: VERY SPICY

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JEONGOL sharing

Kimchi Jeongol 49
kimchi with pork, tofu, and vegetables

Buddae JJigae 40
spicy soup with noodle, pork, bean, cheese, kimchi, rice cake and vegetable

Gamja Tang 41
pork back bones, potato, cabbage

Bulgogi Mountain (Choose Spicy / Soy) 43
vegetables and bulgogi beef with sauce

Gochujang JJigae 47
spicy pork rib with potato

JJIM sharing

Galbi JJim (limited availability) 65
braised beef short rib with rich sauce

Deung Galbi JJim 49
braised pork back rib

Jokbal 49
pig's trotter with salad

Bul Jokbal 49
Spicy pig's trotter with salad

Dak Galbi 41
chicken marinated with spicy sauce, rice cake, vegetable

JEONGOL OPTIONAL EXTRAS 4

Ramyun Noodle – Udon Noodle – Glass Noodle – Tofu

Rice Cake – Soup – Sausage – Ham – Cheese – Mandu

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CHEF'S SPECIAL

Jeyuk Bokum	korean spicy stir fry pork	17
Dubu Kimchi	steamed tofu with kimchi marinated pork	18
Pork Bulgogi	dwaeji bulbaek grilled marinated pork	16
Osam Bulgogi	korean spicy squid & pork stir fry	19
BNS Bulgogi	char grilled bulgogi with vegetables	23
Ojingeo Bokum	stir fry squid with spice and vegetables	18
Tangsuyuk	sweet and sour sauce with pork or beef	
Pork		19
Beef		20

KOREAN FRIED CHICKEN

Sweet & Spicy	17
Soy Glaze	17
Spicy & Spicy	17
Butter Garlic Mayo	17
Honey Mustard & Lemon	17
Tossed with Spring Onion	15.5
Extra Sauce	2.5
Platter all house flavours	49
Boneless fried chicken fillet with wasabi mayo sauce	17

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RICE

Kimchi Fried Rice 16
stir fry kimchi, pork, diced vegetable with fried egg on rice

Fried Rice
stir fry rice with egg & vegetable V 12
Prawn 17
Beef 15
Pork 15
Chicken 15

Dolsot Bibimbab 17
tradtional hot stone bowl vegetables and egg on rice with chilli sauce and miso soup
Beef
Chicken
Pork
Mushroom VE
Tofu VE

Yukhoe Bibimbap 23
wagyu beef tartar

Donkatzu 17
deep fried pork cutlet served with rice, salad and potatoe salad

Steamed Rice VE 3.8

NOODLE

JJajangmyeon
stir fry cabbage and onion with blackbean sauce with noodle
Vegetarian VE 14
Beef 15
Pork 15

Jaengban-JJajang Sharing 29
stir fry cabbage, prawn, scallop, squid, onion with blackbean sauce with noodle

BNS-JJampong 25
spicy seafood & pork noodle soup

JJamppong 23
korean spicy seafood noodle soup

Naengmyeon
korean cold beef noodle with soup or spicy sauce
Mul 17
Bibim 17
Yukhoe Bibim 23

Japchae
stir fry glass noodle with Vegetable VE 16
Beef 17
Seafood 18

STEW
-steamed rice included-

Kimchi JJigae 15.5
spicy kimchi with tofu
Pork
Mushroom V

Dwengjang JJigae 15.5
korean miso with tofu & vegetables
Chadol
Mushroom VE

Sundubu JJigae 16.5
soft tofu with vegetables & egg yolk in beef broth
Seafood
Chadol

Yuk Gae Jang 21
spicy beef with glass noodle in beef broth

Gamja Tang small portion 17.5
pork back bones and potato

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BANCHAN small side dish

House Salad VE — 7

Kimchi V — 4
choose from cabbage, cucumber, radish

Kimchi Selection V — 9.5
all three kimchi

Namul Selection VE — 8
bean sprout, spinach, courgette

Gyeran Jangjorim — 4
soy marinated boiled egg

Salted Laver VE — 4

Miso Soup VE — 3.5

Bossam Kimchi V — 12

Fried Eggs — 5

Potato Salad V — 5

DESSERT

Mochi Ice Cream V — 7
choose one mochi served together with korean biscuit and plum ice tea
Chocolate
Strawberry
Matcha
Mango
Coconut

Yuzu Sorbet V — 8.5

Matcha Ice Cream with Strawberry V — 12.5

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