



SNACKS

CHILLI LIME PEANUTS (GF,DF,V) – 6
SEAWEEED & DASHI FRIES (GF) – 9
SEA SALT EDAMAME (GF,DF,V) – 9
TOGARASHI PRAWN CRACKERS (DF) – 7
Wasabi Mayo

SMALL BITES

ORA KING SALMON SASHIMI (GF, DF) – 21
With Truffle Ponzu
POPCORN CHICKEN (GF,DF) – 21
Spicy Honey Glazed & Siracha Mayo
CRISPY SQUID (DF) – 21
Lot Eight's Citrus Oil & Wasabi Mayo
KUNG PAO CAULIFLOWER (GF,DF,V) – 19

BAOS 2 PC - 17

CHILLI TOFU BAO (DF, V)
With Sweet Bok Choy & Mung Bean Sprout
K.F.C BAO (DF) – 17
Korean Fried Chicken & Wasabi pickled Daikon

DUMPLINGS 10PC - 18

PORK & CHIVE (DF)
CHICKEN & SWEETCORN (DF)
PUMPKIN, MUSHROOM & CORN (DF,V)

2 SKEWERS – 19

Cooked over a flame, lightly seasoned with soy & mirin
CHICKEN & SPRING ONIONS (DF)
EGGPLANT & COURGETTE (DF,V)

BIG TIME

Served with Rice & Asian Greens

JE-YUK (DF) - 32
Korean Spicy Stir-Fried Pork Belly
PORK RIBS (GF,DF) - 32
Spiced Char Siu Glazed Triple

DESSERTS

SWEET - 15

KOREAN STREET DOUGHNUTS (V)
With Vanilla Gelato

TRUST THE CHEF MENU

\$59 PER PERSON
DESIGNED FOR THE WHOLE TABLE