

# HOT Sauce

## SNACKS

CHILLI LIME PEANUTS (GF,DF,V) – 6  
SEAWEED & 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

## SKEWERS 2 PC

Cooked over a flame, lightly seasoned with  
soy & mirin

CHICKEN & SPRING ONION (DF) - 19  
EGGPLANT & COURGETTE (DF,V) - 19  
Served with Korean chili sauce

## TRUST THE CHEF MENU

\$59 PER PERSON

DESIGNED FOR THE WHOLE TABLE

## BAOS 2 PC

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

## DUMPLINGS 10PC

Served with Chili oil

PORK & CHIVE (DF) - 18  
CHICKEN & SWEETCORN (DF) - 18  
PUMPKIN, MUSHROOM & CORN (DF,V) - 18

## BIG TIME

Served with Rice and Asian Greens

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

## DESSERTS – 15

KOREAN STREET DOUGHNUTS (V)  
With Vanilla Gelato