

반찬 식당

금강산도 식후경



Banchan Korean Restaurant



Hi There! If you are new to the restaurant, please feel free to ask our staff about our signature menu/ recommendation/ allergy specifications. We are here to serve you!

Please ring the bell on the table if you need assistance or to place order ♥

Starters

- 1 만두 85
MANDOO (KOREAN DUMPLING)

Choose between Steamed or Deep fried (4pc)
Option of Pork / Beef / Vegan (R80)

- 2 김치나초 85
KIMCHI NACHO

Nacho layered with sauteed home-made kimchi, pork and avocado. Melted with mozzarella cheese, garnished with micro herb and black pepper(5pc)

- 3 닭강정 90
DAKKANGJUNG

Fried chicken breast ball with spicy sweet sauce, garnished with peanuts (7pc)

- 4 두부김치 83
TOFU KIMCHI

Pan-fried tofu slices, topped with stir-fried home-made kimchi, brinjal, fresh onion strings and scallion (4 pieces)

Salad

- 5 두부 샐러드 125
DUBU LOVE ME

Assorted lettuce, spinach, deep fried diced tofu, baby tomato, diced cucumber garnished with baby herb served with yuja-sesame vinaigrette

- 6 양상치, 베이컨샐러드 145
DON'T GO BACON YOUR HEART

Iceberg lettuce, diced bacon, tomato, egg garnished with fried onion, spring onion and roasted edamame and cashew nuts with cham- kkae (sesame) pineapple mayo dressing



"Korean barbeque"

Served with Ssamjang, Duenjang lite sauce, Jjang-a-jji (Korean pickle) & cos lettuce +R20 to refill each

+R95 vegetable platter: fresh cucumber, carrot sticks and grillable veges (mushroom, sweet potato, baby marrow, brinjal and sweet corn)

- 7 삼겹살 210
SAMGYEOPSAL

250g of pork belly. Served with garlic and chilli

- 8 불고기 210
BULGOGI

200g of thinly beef sirloin marinated in soy sauce & fruit puree, garnished with onion and carrots

- 9 소갈비 220
SOGALBI

300g of beef short rib with bones, marinated in soy mixture

- 10 닭갈비 195
DAKKALBI

250g of deboned chicken with chilli sauce and stirfried with cabbage, sweet potato, carrots, onions and rice cake.

+R75 for bokkeumbap (fry rice, kimchi, seaweed, carrots & onion after eating dakkalbi)
+R45 to add mozzarella cheese

Sides

공기밥	35	BOWL OF ASIAN RICE
계란밥	55	EGG RICE WITH SESAME OIL
면	45	FRIED RAMYUN NOODLE
칩스	45	KOREAN CHILLI FLAKED CHIPS
계란찜	95	STEAMED EGG BOMB
버섯볶음	110	SAUTEED ASIAN MUSHROOMS WITH VEG

Donkatsu



Padak

Fiery wings

Korean Fried Chicken (full)

Padak meal

"Fried Selection"



Full portions are one whole chicken and
half portions are half a chicken

11 치킨 H: 145 | F: 265

KOREAN FRIED CHICKEN

Deep fried with bone. Half (H) 8pc and Full (F) 16pc

+R20 to add sauces (highly recommend!)

1. Spicy sweet
2. Soya garlic
3. Fiery red 
4. Chilli mayo 

12 파달 H: 145 | F: 265

PADAK

Deboned chicken ball lightly coated with mustard, wasabi, soy sauce mixture, topped with spring onion and mustard seed.
Half (H) is 400g and Full (F) is 700g

13 매콤윙스 8PC: 90 | 16PC: 175

FIERY WINGS

Mini chicken wings in fierce chilli sauce, sprinkled with sesame seed.

14 파달 정식 165

PADAK MEAL

10 pieces of padak balls, served with rice, sweet corn and coleslaw

15 돈까스 170

DONKATSU

Korean pork schnitzel with donkatsu sauce served with rice, sweet corn and coleslaw

CHEF'S EATS

16 해물파전 205

HAEMUL PAJEON

Korean pancake with scallion (spring onion), assorted **seafood**, egg and chopped chilli

17 김치전 175

KIMCHI JEON

Korean pancake with kimchi, bean sprout and onion +R40 to add calamari

.....

18 김밥 65

GIMBAP



Korean rice roll with spinach, egg, carrot, pickled daikon strips and chicken vienna
+R25 to add spicy chicken / bulgogi beef / tuna mayo. *Can be made vegetarian R60 per roll

19 떡볶이 145

TTEOKBOKKI

Rice cake with spicy, sweet sauce with fish cake, egg, cabbage and onion +R20 for rose tteokbokki
+R40 to add mozzarella cheese



Served with small soup

RICE - BAP



- 20 비빔밥 120
BIBIMBAP

Rice with pan-fried vegetables and fried egg, served with chilli sauce

- 21 불고기 비빔밥 135
BULGOGI BIBIMBAP

Rice with pan-fried vegetables and minced bulgogi. +R15 fried egg

- 22 김치볶음밥 135
KIMCHI BOKKEUMBAP

Rice fried with kimchi and pork pieces & egg on top +R15 to add extra fried egg

- 23 오징어 덮밥 155
CALAMARI DEOPBAP

Rice covered with pan-fried calamari, onion, cucumber, cabbage, carrots, mushroom, baby marrow and garnished with rubi-micro-herbs and sesame seed.

- 24 재육 덮밥 148
JAERYUP DEOPBAP (PORK)

Rice covered with pan-fried spicy pork, onion, cabbage, carrots and garnished with rubi-micro-herbs and sesame seed +R20 to add calamari to make oh-sam deopbap

Served with bowl of rice

STEW - JJIGAE



- 25 김치찌개 145
KIMCHI JJIGAE

Option A: Pork + Tofu

Option B: Tuna + Tofu

- 26 된장찌개 140
DUENJANG JJIGAE

Soy bean stew with homemade tofu, onion & courgette and mushroom

- 27 순두부찌개 160
SUNDUBU JJIGAE

Home-made soft tofu, clams and minced pork

- 28 독배기불고기 160
DDOOKBAEGI BULGOGI

Sheered beef marinated in bulgogi sauce, glass noodles and shimeji mushrooms in beef broth.

- 29 부대찌개 450
BUDAE JJIGAE

Stew in jeongol pot, serves 3-4 people

Stew with ham, sausage, baked beans, tofu, kimchi, shimeji mushroom, spring onion, onion, beansprout and rice cake +R40 to add ramyun noodles and/or glass noodle

NOODLE - MYUN

- 30 라면 85
RAMYUN

Ramyun noodle with spicy mushroom based broth. Add topping: cheese, egg, kimchi, pork belly +R15 each All topping +R45; Up your size +R30

- 31 짜파게티 88
BLACK NOODLE

Black noodle garnished with boiled egg and cucumber

- 32 닭칼국수 140
DAKKALGUKSU

Wheat noodle in chicken broth with chicken strips, garnished with carrots and courgette



- 33 잡채 148
JAPCHAE

Stirfried glass noodle (sweet potato starch) with sauteed onion, carrot, wood ear fungus mushroom, spinach muchim and egg strips +R25 to add beef/chicken

- 34 냉면 160
NAENG MYUN (COLD NOODLE)

Choose between

MUL NAENG-MYUN : brothy cold noodle

BIBIM NAENG-MYUN : spicy, dry cold noodle

Cold Noodle. Buckwheat noodle (thin, stringy noodle) in chilled beef and dongchimi broth, seasoned with

mustard and vinegar. Garnished with cucumber, pickled daikon, boiled egg and slices of beef