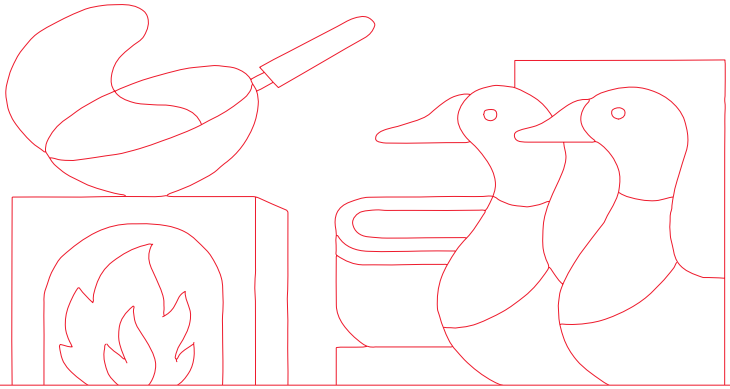
Double Rainbow

LUNCH MENU 점심 메뉴

12PM - 4PM



SMALL PLATES	
WOK TOSSED EDAMAME + SALT & VINEGAR TOGARASHI VGN + GF	12
OYSTER + YUZU MIGNONETTE + SHALLOTS + CHIVES (A) GF	6/35/70
PARDOO WAGYU YUKHOE TARTARE + APPLE + GRANA PADANO + WONTON TACO SHELL (2) GFO	24
CHARRED CORN RIBS + MISO MAPLE 'BUTTER' + FURIKAKE + LIME VGN + GF	22
EGGPLANT CHIPS + MISO HUMMUS + EGGPLANT PUREE + GOCHUJANG MAPLE + TOASTED SESAME VGN	24

MAINS	
SHIITTAKE BIBIMBAP + SPINACH + KIMCHI + TOFU VGN + GF	20
TUNA HWE BIBIMBAP + EDAMAME + TOBIKO + SOY + NORI GF	20
BEEF BULGOGI BIBIMBAP + BEAN SHOOTS + ZUCHINNI + GOCHUJANG GF	20
APPLE KIMCHI SALAD + MIXED LEAF + PALM SUGAR DRESSING + PECAN CRUMBLE VGN + GF *[ADD 100G WAGYU FLANK + 12]* *[ADD KING OYSTER MUSHROOM + 10]*	19
CRISPY BRUSSEL SPROUTS + SSAMJANG CAESAR + GRANA PADANO + CRISPY GARLIC VGNO + GF *[ADD 100G WAGYU FLANK + 12]* *[ADD KING OYSTER MUSHROOM + 10]*	20
GALBI PORK SLIDERS + PICKLED DAIKON + KEWPIE (3) *[ADD FRIES + 6.5]*	28
TEMPURA EGGPLANT SLIDERS + MISO HUMMUS + GOCHUJANG MAPLE + SCALLION (3) VGN *[ADD FRIES + 6.5]*	27
SMOKED PARDOO WAGYU FLANK (MB6/7) + PICKLED SHIITAKE MUSHROOM + GALBI SAUCE GFO	56

SEAFOOD OF ORIGIN A=AUSTRALIAN I=IMPORTED M=MIXED

5% SUNDAY SURCHARGE +15% PUBLIC HOLIDAY SURCHARGE