

H A N U

SODAM JEONGSIK

@hanu_dubai

+971 4 278 4844 | reservations@hanu-restaurant.com
St. Regis Gardens, Palm Jumeirah, Dubai, UAE

AED 275 per person,
including a glass of wine or cocktail
TWO COURSE MENU AND A DRINK

소담
SODAM JEONGSIK
"Beautifully plentiful"

This dining experience celebrates the art of balance - delicate presentation, rich flavors, and thoughtful composition, all coming together to create a night of memorable indulgence.

감사합니다
GAMSAHAMNIDA



(choice of one)

SIGNATURE COCKTAILS

HANU MARGARITA

A bright, citrus-forward reimagining of a classic
Olmecca Blanco Tequila, Homemade Hanu
Marga Cordial, Cointreau

HANU HIGHBALL

Effervescent, creamy, and refreshing
Strawberry Soju, Strawberry Cream, Singha Soda

SEOUL SIDE

Botanical and crisp with a hint of floral sweetness
Tanqueray Gin, Korean Shiso Perilla,
Kabosu & Acacia Honey

NON-ALCOHOLIC

HANU BELLINI N/A

Stone fruit sweetness finished with a crisp sparkle
Homemade Hanu Peach Purée, Singha Soda

WINE SELECTION

WHITE: Haystack Chardonnay, Journey's End

RED: The Huntsman Grenache Syrah Mourvèdre, Journey's End



STARTERS
(a choice of two)

EDAMAME (salty or spicy kimchi) ^{V, VG}
Sea salt, kimchi, sesame seed, lime

KFC, KOREAN FRIED CAULIFLOWER ^{V, N, D}
Spicy sauce, cashew nuts, yuja radish

KIMCHI ARANCINI (3 pieces) ^{V, E, N}
Fried kimchi rice, quail egg, chili pickle

TIGER PRAWN GYOZA ^N
Prawn, crab meat, red chili, kimchi hummus, pine nut

BLUEFIN TUNA CEVICHE ^{GF, R}
Bluefin tuna, perilla leche de tigre, korean pear

KIMCHI PANCAKE ^D
Home-made fermented kimchi, spring onion

TRUFFLE MUSHROOM KIMBAP ^{V, VG, D}
Fresh truffle, mixed mushrooms, ssam-jang

BEEF TARTARE ^{GF, E, N, R}
Yukhoe beef, sesame oil, pear, egg, pine nuts, pickle

THE ROYAL NUGGETS (2 per order) ^{D, R}
With trout caviar

SOY PERILLA GUKSU ^{V, VG}
Cold noodles, perilla oil, shiitake mushrooms

SPICY BIBIM GUKSU ^{V, VG}
Cold noodles, Korean pear, cucumber, sesame

JAPCHAE ^{E, V, GF}
Wok fried glass noodles, egg, spinach, sesame



MAIN

MEAT ME AT THE GRILL
Chef's selection of Two cuts

AUSTRALIAN BLACK ANGUS ^{GF, R}
AUSTRALIAN WAGYU MB 6-7 ^{GF, R}
YANGYEOM SHORT RIB GALBI ^{GF, R}

GREEN LEAF BASKET ^{V, VG, GF} | **BAN CHAN** |
SCALLION SALAD ^{GF, V, VG}

Japanese A5 brisket soybean



A - Contains Alcohol | GF - Gluten Free | D - Dairy | N - Contains Nuts |
V - Vegetarian | VG - Vegan | E - Contains Egg | R - Raw

All prices are in UAE Dirhams inclusive of 5% VAT and subject to 7% municipality fee