

# SURA


## KOREAN BBQ

SURA'S BEST  • SPICY HOT 

바베큐 : BBQ

소 : BEEF : 牛肉 

1 양념 왕갈비 Royal Marinated Galbi  **50**  
韓式烤腌牛仔骨

2 꽃살 Premium Royal Galbi  **55**  
極品牛仔骨 (每日限量供應)  
일일 한정판매 Served in limited quantities daily

3 우설 Beef Tongue **35**  
韓式烤牛舌

돼지 : PORK : 豬肉

4 양념 돼지 갈비 Royal Pork Galbi **38**  
特色醬汁腌排骨

바베큐 추가 : BBQ ADD-ONS : 額外另加

a.1 쌈세트 Saam Set 套餐 (生菜, 大蒜, 辣) **5.99**  
Refreshing green and red leaf lettuce, sliced peppers, and sliced peeled garlicks

a.2 장아찌 Pickle 醃菜 **3.99**  
Pickled onion, garlic cloves, ginger, cucumber, Korean radish, and jalapeño pepper in special brine


에피타이저 : APPETIZER


5 그린샐러드 Green Salad **15**  
爽口什錦蔬菜沙拉

6 오징어튀김 Deep Fried Squid **18**  
炸鮮魷魚

일품요리 : CHEF'S SPECIAL

7 보쌈 Herb Pork Belly  **S 28 · L 39**  
Sliced pork belly simmered in herbs  
SURA 特色韓式蘿蔔泡菜五花肉卷


8 단오박 갈비찜 Galbi-Jjim  **S 35 · L 58**  
Braised beef short-ribs in a special soy sauce  
燉牛排 (大牛仔骨, 甜南瓜, 特色甜醬)

9 동인동 매운 갈비찜 Spicy Galbi-Jjim  **39**  
Braised beef short-ribs in house special spicy sauce  
正宗韓式香辣醬炖牛排


10 김치찜 Kimchi-Jjim   **38**  
Steamed kimchi and tender pork belly  
辣泡菜炖猪肉 (蒸泡菜, 嫩猪肉, 蔬菜)


11 잡채 Japchae **23**  
Stir-fried potato noodles with beef and mixed vegetables  
韓式雜菜 (土豆粉, 甜芝麻油, 牛肉, 多种蔬菜)


전 & 떡볶이 : PANCAKES & RICE CAKES

12 해물파전 Seafood Pancake  **28**  
Savoury wheat-flour pancake made with shrimp, squid, mussels, and green onions  
韓式特色海鮮薄餅 (魷魚, 青口以及鮮蝦)



13 감자전 Potato Pancake **15**  
Korean style potato pancake with onions  
韓式特色土豆煎餅 (土豆, 洋蔥)

14 김치전 Kimchi Pancake  **15**  
Tasty wheat-flour pancake with chopped kimchi  
魷魚泡菜煎薄餅 (魷魚片, 泡菜, 洋蔥)

15 해물 · 고기 떡볶이 Seafood or Beef Rice Cakes  **23**  
Choose from Seafood or Beef! — Popular Korean rice cakes with vegetables, a half of hard-boiled egg, and seafood or beef in a red pepper sauce  
韓式炒年糕 (海鮮 or 牛肉, 韓式年糕, 蔬菜, 紅辣椒醬)

16 궁중떡볶이 Royal Rice Cakes  **25**  
Royal cuisine-version of Korean rice cakes with assorted vegetables and beef in a mild soy sauce  
宮廷醬炒年糕 (蔬菜, 牛肉)

식사 : RICE

17 돌솥 비빔밥 Stone Bowl Bibim-bap  **19**  
Steamed rice topped with lightly blanched vegetables, beef, and a fried egg served in a heated stone pot — Choose: Korean spicy pepper paste  or sweet soy sauce  
韓式牛肉石鍋拌飯 (牛肉, 蔬菜, 石鍋拌飯, 煎雞蛋)


18 불고기 돌솥 비빔밥 Stone Bowl Bulgogi Bibim-bap **19**  
韓式特色煎牛肉石鍋拌飯 (特殊腌制牛肉, 蔬菜, 石鍋拌飯)

19 김치 볶음밥 Kimchi Fried Rice  **19**  
Stir-fried rice with kimchi, vegetables, beef, and a fried egg  
韓式泡菜牛肉炒飯 (泡菜, 蔬菜, 牛肉, 飯)



20 고등어 된장 정식  **25**  
Mackerel & Soy Bean Paste Soup Combo  
Grilled mackerel, served with a small size of Doenjang Jjigae (entrée No. 26)  
正宗韓式烤鯖魚, 附大醬湯 (鯖魚, 白飯一碗, 各式韓國小菜)

찌개 & 탕 : HEARTY SOUP & STEW



21 갈비탕 Beef Short-Rib Soup  **20**  
浓香牛排湯 (浓香牛骨高湯, 两块腌制牛仔骨)

22 뚝배기 감자탕 Gamja-tang  **22**  
One (1) serving size of Pork Bone Hot Pot (entrée No. 28)  
韓式傳統土豆豬骨湯 (猪骨, 土豆, 粉条, 多种蔬菜)

23 육개장 Spicy Beef Soup  **20**  
辣香牛肉湯 (牛肉丝, 洋葱仔, 豆芽, 蘑菇)


24 해물 · 고기 순두부 찌개 Seafood or Beef Soondubu Jjigae   **19**  
Nourishing Korean spicy soft tofu soup with egg and seafood (or beef) — Choose from Seafood or Beef  
韓式香辣豆腐鍋 (海鮮 or 牛肉)



25 김치찌개 Kimchi Pork Soup  **19**  
辣香猪排豆腐鍋 (香辣白菜, 蔬菜, 豆腐块, 薄切猪排片)

26 된장찌개 Soy Bean Paste Soup   **19**  
Korean style bean paste soup with vegetables, diced tofu, Korean chilli, and beef  
韓式大醬湯 (韓式黃豆制湯底, 牛腩薄片、蔬菜、豆腐块)

27 뚝배기 불고기 Bulgogi **25**  
Hearty stew with sliced marinated beef, cabbage, green onion, onion, carrot, enoki mushroom and potato noodles  
芝香牛肉土豆粉條 (牛肉, 土豆粉, 甜芝麻油, 多种蔬菜)

전골 : HOT POT

28 감자탕 전골 Pork Bone Hot Pot  **52**  
Hearty hot pot with pork bone, onion, green onion, potato, cabbage and potato noodles: It's mildly spicy.  
韓式傳統土豆豬骨湯 (猪骨, 土豆, 粉条, 多种蔬菜)

29 부대 전골 Korean Army Hot Pot   **52**  
Popular hot pot with sliced pork belly, sausages, spam, tofu, Korean rice-cakes, ramen noodles, and beans  
韓式正宗部隊鍋 (五花肉, 香肠, 午餐肉, 豆腐, 年糕, 拉面, 豆子)

30 버섯 불고기 전골 Marinated Beef & Mushroom Hot Pot **52**  
Hot pot with marinated beef, mushrooms, glass noodles, and vegetables  
韓式牛肉蘑菇火鍋 (牛肉, 蘑菇, 多种蔬菜, 粉条)

추가 : ADD-ONS : 額外另加

b.1 공기밥 Steamed Rice 蒸米飯 **3**

b.2 라면사리 Ramen Noodle 拉麵 **3**

b.3 야채 Vegetable 蔬菜 **5**

b.4 육수 Soup 肉湯 **5**

채식 메뉴 : VEGETARIAN MENU

31 채식 궁중 떡볶이 Veggie Royal Rice Cakes **25**  
Vegetarian version of Royal Rice Cakes (entrée No. 16)  
韓式宮廷炒年糕 (蔬菜)

32 채식 떡볶이 Veggie Rice Cakes  **23**  
Vegetarian version of Rice Cakes (entrée No. 15)  
韓式辣炒年糕 (蔬菜, 紅辣椒醬)

33 채식 돌솥 비빔밥 Veggie Dolsot Bibim-bap **19**  
Vegetarian version of Stone Bowl Bibim-bap (entrée No. 17)  
韓式蔬菜石鍋拌飯

34 채식 김치 볶음밥 Veggie Kimchi Fried Rice  **19**  
Vegetarian version of Kimchi Fried Rice (entrée No. 19)  
韓式泡菜炒飯 (泡菜, 蔬菜, 飯)

35 채식 잡채 Veggie Japchae **23**  
Vegetarian version of Japchae (entrée No. 11)  
韓式雜菜 (土豆粉, 甜芝麻油, 多种蔬菜)