

NGK

KOREAN GRILL KENSINGTON



Our Story

At KGGK we are passionate about all things beef, from the humblest of cuts to our dry-aging program.

How To KBBQ

1. Grease the grill.
2. Resist the urge to flip the meat, ensure one side is beautifully charred before you flip!
3. Cut the meat into bite sized pieces with the scissors provided.
4. Load your Ssam with a dash ssamjang, meat, and garlic.
5. Wrap it – nobody is judging here, pile in!
6. Enjoy the decadent taste of meat, sauce, and kimchi all in one bite!
7. Take a shot of soju and jump back to step 4!

Lunch Bulgogi Sot bap £25

Seasonal Korean Namul

Braised Bulgogi

Served with sot bap, soup, and kimchi and banchan

Dessert

Seasonal dessert

Dolsot Beef Bibimbap £25

Bibimbap topped with bulgogi and Jeon

Served with soup, kimchi

Dessert

Seasonal dessert

Temple Stay £20 (v)

Vegan bibimbap – topped with seasonal
namul, and Jeon (pancake)

Served with soup, kimchi

Seasonal dessert

Any dietary or allergens please inform our servers.

A discretionary service charge of 12.5% will be added to your bill.

Appetisers:

Sunbi Sang Cha Lim (v)	8PP
<i>Tomato and grape amuse bouche, japchae, dumplings</i>	
Yangban Sang Cha Lim (v)	10PP
<i>Tomato and grape amuse bouche, seasonal namul, japchae, dumplings</i>	
Palace Sang Cha Lim	15PP
<i>Tomato and grape amuse bouche, seasonal namul, japchae, dumplings, yuk jeon</i>	

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Table Top Barbecue

KGK Meat Board <i>Ribeye, Signature King Kalbi, Sogum Kalbi, Tiger Prawns, Seasonal Veg</i>	150
KGK Signature KGK King Kalbi <i>Diamond Cut Beef Short Rib marinated in KGK's signature sauce.</i>	45
Saeng Kalbi <i>Diamond Cut Beef Short Rib in a salt marination</i>	45
Tenderloin (200g)	30
Ribeye (200g)	30
Anchangsals (150g) <i>Thin slices of onglet</i>	20
Kkot Kalbisa (160g) <i>Sliced kalbi</i>	20
Whole Tiger Prawns <i>Lightly seasoned</i>	20
Seasonal vegetables for the grill (V) <i>Asparagus/Tender stem broccoli, and seasonal mushrooms/veg</i>	12

Fine Meats - MP - Please ask your server

Japanese Wagyu 8-12 MS Ribeye (100g)

Wet aged British Angus Chateaubriand (200g)

Aus Halal Wagyu Ribeye BMS 4-5 (100g)

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From The Kitchen

Pork belly Su-yuk with ssamjan <i>Traditional pork belly boiled with spices, sliced and served with seasonal kimchi</i>	25
Jaeyuk bokum <i>Spicy pork belly, grilled kimchi, and tofu</i>	25
Bulgogi <i>Literally meaning "fire meat" in Korean, soy marinated beef.</i>	15

Mains

Dolsot Bibimbap (V) (£3 beef add on) <i>Hot Stone rice with assorted seasonal vegetables and beef, topped with an egg yolk.</i>	12
Doenjang-jjigae with Tofu (V) <i>Fermented soybean stew</i>	8
Beef Doenjang-jjigae with Tofu <i>Fermented soybean stew with beef</i>	10
Beef Ramyun Jeongol <i>Beef hot pot topped with tofu cooked on the table top grill</i>	18

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Sides

Sot bab (V)	7
<i>Rice cooked in a clay pot high pressure cooker, served at the table</i>	
Kimchi	4
<i>Traditional Spicy Korean cabbage kimchi</i>	
Seasonal Kimchi	6
<i>Seasonal selection of Kimchi</i>	
Pajeoli (V)	4
<i>Spring onion salad - a traditional salad in KBBQ in a soy sauce and red pepper sauce.</i>	
Gong-gi bab (V)	3.5
<i>Steamed rice</i>	
Ssam (V)	5
<i>Lettuce, and Perilla leaves used to wrap meats, served with assorted sauces.</i>	
Seasonal namul	4
<i>Traditional vegetarian side dishes served in Korea</i>	
Gim(V)	2.5
<i>Seasoned dried seaweed</i>	

Desserts

Homemade Roasted Soybean Ice-cream	7
Korean desert platter	7
<i>Mix of dry and wet seasonal deserts</i>	

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Champagne

	Country	Region	125ml	Bottle
NV Yellow Label Brut, Veuve Clicquot	France	Champagne	18	80
Veuve Brut Rose, Veuve Clicquot	France	Champagne		120

White Wine

Terre Forti Treb Chard	Italy	Emilia Romagna	7	30
Les Mougeottes Chardonnay, IGP Pays d'Oc	France	Languedoc		40
Sauvignon Blanc, Meinert Wines	South Africa	Western Cape		45
Creation Viognier	South Africa	Hemel-en-Aarde		55

Rose Wine

Azure Mirabeau	France	Provence	10	50
Whispering Angel Rose, Chateau D'Esclans	France	Provence	15	60

Red Wine

Zensa Primitivo IGP Puglia Organic	Italy	Puglia	9	32
2021 Cotes du Rhone Rouge, Terra, Maison Sinnae	France	Rhône		36
Spier Signature Shiraz	South Africa	Western Cape		40
Andes Soul Malbec	Argentina	Mendoza	10	40
Merlot, Meinert Wines	South Africa	Western Cape		52
2018 Terroir Cabernet Franc, Casa Valduga	Brazil	Campanha		58
2020 Chateau La Croix Romane, Lalande-de-Pomerol	France	Bordeaux		65
2018 Seleccion Especial, Abadia Retuerta	Spain	Vina de la Tierra de Castilla y León		90

Soju

Jinro Soju	S. Korea	£15
Cham Yi Sul Fresh	S. Korea	£15
Hanlasan 2l Soju	S. Korea	£16
Strawberry Soju	S.Korea	£15
Grape Soju	S.Korea	£15
Plum Soju	S. Korea	£15
Grapefruit Soju	S. Korea	£15
Hwayo 25	S. Korea	£70
Hwayo 4l	S. Korea	£120

Whiskey

JW Blue	Scotland	£450
JW Black	Scotland	£120

Beers

Kloud (330ml)	S. Korea	£6
Cass (330ml)	S.Korea	£6
Terra (500ml)	S. Korea	£12
Asahi (330ml)	Japan	£6

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Soft Drinks

Still Water	£4
Sparkling Water	£4
Soojungwa	£4
Fever Tree Tonic - Mediterranean	£3
Coke	£3.50
Diet Coke	£3.50
Coke Zero	£3.50

Korean Teas

Nok Cha (green tea)	£4
Hong Cha (black tea)	£4
Bori Cha (barley tea)	£4

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