



NGK

KOREAN GRILL KENSINGTON

NGK Chef's Feast 65pp

Soju Pairing 30

Wine Pairing 35



Sang Cha Lim

Eight seasonal namul, Bibim noodles,
Jeon, Japchae, Yuzu salad, Two seasonal kimchi

Meat for the Grill

Tiger Prawns

NGK Cut of the Day

35 Day Aged Rib Eye

King Kalbi

Each Cut is paired with a signature sauce

Accompaniments

Steamed rice served with soup
Ssam platter with three house sauces



Dessert

Korean seasonal dessert