

# Festive Season Two

## SHARED MENU

### Artisan Bread w Herb Butter

#### Prawn Crackers DF | Chilli Salt

**Cured Kingfish** Ssamjang | Yuja Avocado Puree  
Cured Cucumber

**Heirloom Tomato Salad** NAG Yuja Vinaigrette | Perilla leaf Oil  
Watercress | Whipped Feta

**Jeyuk-bokkeum** Spicy Stir-Fried Pork | Granny Smith  
Cream fraiche

**Korean Fried Chicken** DF | Korean Sweet Chilli | Mayo |  
Sesame Seeds

### Choose One - Served Individually

**Grilled Wagyu Bavette Steak** GFA DF Korean BBQ Sauce  
Moo Saengche | Pinenut

**Slow Cooked Lamb Shoulder** DF "Boda" Masterstock  
Perilla Cream | Gochu Leaves Namul

**Pan-Fried Salmon** Gochujang-Orange Beurre Blanc | Green Pea  
Crispy Rice | Soy Potato Jorim

**Strawberry & Cucumber Salad** V Korean Chilli Powder  
Walnut | Crouton | Parmesan

**Roasted Agria Potato** V Yak Gochujang | Tomato | Feta  
**Kimchi Fried Rice** | Sesame Oil | Egg

### Boda Christmas Sweet Selections

#### Movenpick Ice Cream

(Contains Dairy ,Gluten & Nuts )

\*Please let our team know if you have any food allergies or special dietary needs as some of our dishes may contain traces of gluten and nuts

NAG = Not Added Gluten | DF = Dairy Free | V = Vegetarian | SF = Seafood Free | GFA = Gluten Free Available on request. PB = Plant Based | PBA = Plant Based Available on request