



Korean Food

By All Elements Catering

Starters

Mondu	10.00
8 pcs chicken filling dumpling served soy based dipping sauce	
Korean Fried Chicken bites	12.00
5oz of breaded chicken thighs fried and tossed in Sean's Korean chicken sauce.	

Mains

Marinated Tofu Bowl-	14.00
Rice, thinly shredded lettuce, sauteed mushrooms, kimchi, garnished with Nori and sesame seeds	
Ahi Tuna Poke Bowl	16.00
Rice, crab meat, avocado, cucumber, red onion, green onion, diced ahi tuna tossed in poke sauce	
Spicy Pork (Korean Chili Paste Base sauce)	17.00
Rice, thinly shredded lettuce, sauteed mushrooms, kimchi, garnished with Nori and sesame seeds	
Bulgugi Beef (Soy Based Marinade)	18.00
Rice, thinly shredded lettuce, sauteed mushrooms, kimchi, garnished with Nori and sesame seeds	
Korean Fried Chicken Bowl	16.00
Rice, 10 oz of Breaded chicken bites deep freed and tossed in Korean chicken sauce, garnished with Nori and sesame seeds	
Bulgolgi Philly Cheese Steak Sandwich	18.00
Hoagie style bun with thinly sliced beef marinated in bulgogi sauce cooked with seasoned mushrooms, red bell peppers, white onion served with mozzarella cheese.	

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