



WELCOME TO CRAZY KOREAN'S NEW HOME **OCEANS23 | A DURBAN KOREAN GUESTHOUSE**

We would like to invite you to join our guests for lunch or dinner.

Booking is essential:

English Bookings | 079 460 9107 or 083 778 2556

Korean Bookings | 071 917 8509

or email info@crazykorean.co.za

A LITTLE INTRODUCTION TO KOREAN FOOD CULTURE

Please note Koreans generally eat communally, so often dishes will be placed in the centre of the table and shared. This is why we need a minimum number of people per booking. As this is a guesthouse, please don't expect a full waitering service, our staff's English is limited, this is all part of the authentic experience. The cutlery provided is chopsticks & spoons, a limited number of knives and forks are available on request. On completion of the meal, it is customary for the table not be cleared, once you have finished eating. Just sit back and enjoy the conversation, we will clear up after you have left.

To call a staff member you can call out **"Yo-gi-yo"** (여기요) which means "Hi there, I'm here, please assist me"

When you are about to eat, you can say **"Ma-shi-ke du-se-yo"** (맛있게드세요) which is like Bon Appetite

To toast, hold up your glasses and say **"Geon-bae"** (건배) which is like "Cheers"

Thank you is **"Kam-sa-ham-ni-da"** (감사합니다)

INTRODUCTION TO KOREAN FOOD

SET MENU 1 – MILD (min 4 people) R200 per person

- **Hae-mul Pa-jeon (해물파전)**

Seafood and spring onion pancake. Vegetarian option available.

- **Dol-sot Bi-bim-bap (돌솥비빔밥)**

A mix of rice, beef and vegetables cooked with garlic and sesame oil, topped with an egg yolk and go-chu-jang (Korean chilli paste) served in a hot sizzling stone bowl, this allows the rice to turn golden and crispy on the bottom. Vegetarian option available.

- **Bul-go-gi Jeon-gol (불고기전골)**

Marinated and stirfried beef cooked with glass noodles and vegetables.

These dishes are served with three Ban-chan (계절별반찬) – seasonal side dishes.

SET MENU 2 – SPICY (min 4 people) R200 per person

- **Hae-mul Pa-jeon (해물파전)**

Seafood and spring onion pancake. Vegetarian option available.

- **Dol-sot Bi-bim-bap (돌솥비빔밥)**

A mix of rice, beef and vegetables cooked with garlic and sesame oil, topped with an egg yolk and go-chu-jang (Korean chilli paste) served in a hot sizzling stone bowl, this allows the rice to turn golden and crispy on the bottom. Vegetarian option available.

- **Jae-yuk Bo-kum(제육볶음)**

Spicy stir-fried pork with assorted vegetables

These dishes are served with Sam-chaе-so (쌈채소) – side dishes for wrapping. This is lettuce, chilli, garlic and ssamjang sauce(상추, 고추, 마늘, 쌈장)

These dishes are served with three Ban-chan (계절별반찬) – seasonal side dishes.

SET MENU 3 – MIXED
(min 4 people) R300 per person

- **Bi-bimGuk-su (비빔국수)**

Sweet and sour spicy noodle and veg salad

- **Cho-bap (초밥) and Hae-mul Pa-jeon (해물파전)**

Beef sushi (seared at the table), egg sushi (with seaweed wrap) and / or raw fish sushi (dependent on availability), plus a mini seafood and spring onion pancake. Vegetarian option available.

- **Dol-sot Bi-bim-bap (돌솥비빔밥) and Kim-chi Ban-chan (김치)**

A mix of rice, beef and vegetables cooked with garlic and sesame oil, topped with an egg yolk and go-chu-jang (Korean chilli paste) served in a hot sizzling stone bowl, this allows the rice to turn golden and crispy on the bottom. Vegetarian option available.

- **Dak Gang-jeong (닭강정) or Tang-su-yuk (탕수육)**

Delicious sticky chicken breast pieces, coated with a unique Korean hot pepper paste – this is a Crazy Korean market special **or** a Korean-Chinese sweet and sour pork dish.

- **Bul-go-gi Jeon-gol (불고기전골) or So-gal-bi (소갈비) or Tak-gal-bi (닭갈비)**

Marinated and stirfried **beef** cooked with glass noodles and vegetables

or

Special-cut **beef** short rib marinated in galbi sauce and grilled until caramelized.

or

Sweetly marinated deboned **chicken** thigh – this is a Crazy Korean market special

The last 2 gal-bi dishes are eaten by making lettuce parcels to be eaten in one bite. Tear the lettuce leaf in half or so that it is about the size of your palm. Place the leaf in one hand, then using your other hand, put one piece of meat on top of the lettuce. Then layer on some garlic, chilli (if you like it spicy) and ssamjang sauce. Lastly, wrap the leaf into a little ball, and pop it in your mouth.

- **Kwa-il (과일)**

Side dish selection of mixed fruit.

SET MENU 4 – JAPANESE SASHIMI MEAL

(min 4 people) R350 per person

(need to check availability, due to weather possibly affecting fishing boats being able to go out)

- **Bi-bimGuk-su (비빔국수)**

Sweet and sour spicy noodle and veg salad

- **Cho-bap (초밥)**

A selection of raw fish sushi (dependent on availability)

- **Hue-mu-chim (회무침)**

Spicy sashimi salad

- **Sae-u ya-chae-mo-dumtwegum (새우야채모듬튀김)**

Prawn and Vegetable tempura, Crispy battered vegetables or Japanese tempura, with soya sauce. (Depends on availability of vegetables)

- **Mo-dum-Hae (모듬회)**

Mixed platter of Sashimi

- **Mae-Un-Tang (매운탕)**

Spicy fish stew made with go-chu-jang, go-chu-ka-ru and various vegetables, served with bowl of short grain rice.

- **Kwa-il (과일)**

Side dish selection of mixed fruit.