




PRIVATE DINING

FROM \$688



 3C River Valley Rd, Clarke Quay Blk C
#01-11 The Cannery, S179022



HANJIP.SG



PRIVATE DINING

\$688

HANJIP PLATTER

USDA Prime Ribeye (200g)
USDA Prime Boneless Short Ribs (150g)
Pork Belly (150g)
Marinated Pork Collar (150g)

BEEF PLATTER A

Wagyu Striploin (200g)
Wagyu Beef Brisket (150g)
Marinated Boneless Short Ribs (150g)

STEW

Spicy Handmade Tofu / Kimchi With Pork / Bean Paste

SOUP

Ginseng Chicken / Spicy Beef / Pork Bone

PANCAKE

Seafood / Kimchi / Chives / Potato

STIR FRIED

Spicy Chicken Feet / Spicy Stir-fried Octopus

SIDES

Cheese Egg Roll / Steamed Egg

DRINKS*

1 Bottle Whisky / Cognac OR
2 Beer Towers + 2 Buckets of 3 Soju

**Refer To Private Dining Drinks Menu*



PRIVATE DINING

\$888

HANJIP PLATTER

USDA Prime Ribeye (200g)
USDA Prime Boneless Short Ribs (150g)
Pork Belly (150g)
Marinated Pork Collar (150g)

BEEF PLATTER A

Wagyu Striploin (200g)
Wagyu Beef Brisket (150g)
Marinated Boneless Short Ribs (150g)

KUROBUTA PLATTER

Pork Belly (150g)
Pork Jowl (150g)
Marinated Pork Collar (150g)

STEW

Spicy Handmade Tofu / Kimchi With Pork

SOUP

Ginseng Chicken / Spicy Beef / Pork Bone

PANCAKE

Seafood / Kimchi / Chives / Potato

STIR FRIED

Spicy Chicken Feet / Spicy Stir-fried Octopus

SIDES

Cheese Egg Roll / Steamed Egg

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PRIVATE DINING DRINKS MENU

\$688 Selection

Fujikinran Blended Malt
The Balvenie 12 Years Doublewood
The Macallan 12 Years Double Cask
Matsui Craft Gin - The Hakuto PREMIUM

\$888 Selection

The Balvenie 14 Years Caribbean Cask
The Macallan 12 Years Sherry Oak
Chivas Royal Salute

Beer

Asahi Super Dry / Cass Fresh

Soju

Chorong Chorong Soju
Green Grape / Green Apple / Peach / Grapefruit / Lychee