# The Garden BBQ

## PITMASTER
## BBQ PLATTER
(SERVES 2)

**KRW 140,000**
inclusive of 10% tax



**LOW COUNTRY SEAFOOD BOIL**
Shrimp, scallops, crab, pork sausage,
baby potato, corn, old bay butter

**SLOW COOKED BEEF BRISKET** *(200g)*
House BBQ spice rub

**PULLED PORK** *(200g)*
Carolina BBQ sauce,
Parker House rolls

**PORK RIBS** *(400g)*
Kansas City BBQ sauce

**CAJUN ROAST CHICKEN**
Louisiana seasoning (half portion)

**(CHOOSE ANY 3 SIDE DISHES)**

### DESSERT SAMPLER

**APPLE COBBLER**

**MISSISSIPPI MUD PIE**

## APPETIZERS

**PULLED PORK QUESADILLA** 14,000
Carolina bbq, jack cheese,
roasted tomato salsa

**SMOKEHOUSE LOADED NACHOS** 14,000
Pulled pork, corn tortilla,
jalapenos, red onion, beans,
jack cheese, salsa

**TOMATO AND CUCUMBER SALAD** 14,000
Heirloom tomatoes, red onion

**BUFFALO CHICKEN WINGS** 12,000
Celery, blue cheese sauce

**PARKER HOUSE ROLLS** 8,000
SOUTHERN CORN BREAD
Honey cinnamon butter

## DESSERT

**MISSISSIPPI MUD PIE** 8,000
Layers of chocolate and cream
on graham cracker pie crust

**APPLE COBBLER** 8,000
Vanilla ice cream

**SLICED WATERMELON** 5,000

## KID'S MENU

**MINI BURGER WITH FRENCH FRIES** 10,000



**BBQ PULLED PORK SLIDER** 9,000

**CHEESE QUESADILLA** 8,000

## A LA CARTE

*choose any two-side dishes*
*with your main course*



## BBQ MAIN

**LOW COUNTRY SEAFOOD BOIL** 35,000
Shrimp, scallops, crab, pork sausage,
baby potato, corn, old bay butter

**SLOW COOKED**
**BEEF BRISKET** *(300g)* 32,000
House BBQ spice rub

**CAJUN ROAST CHICKEN** 25,000
Louisiana seasoning

**PULLED PORK** *(300g)* 22,000
Carolina BBQ sauce, Parker House rolls

**PORK RIBS** *(500g)* 21,000
Kansas City BBQ sauce, cornichon

**SAUCE**
Carolina BBQ sauce, Kansas City BBQ sauce,
ketchup, mustard

## SIDE DISHES

**SUMMER TOMATO SALAD** 9,000
Heirloom tomatoes, red onion



**SWEET POTATO FRIES** 9,000

**FRENCH FRIES** 8,000

**MASHED POTATOES** 7,000
Butter

**TRADITIONAL BAKED BEANS** 7,000

**CORN ON THE COB** 7,000

**COLESLAW** 5,000

**CORNBREAD**
**WITH CINNAMON BUTTER** 5,000

**PINEAPPLE FRIED RICE** 5,000

## WINE

| | glass | bottle |
|---|---|---|
| **BURONGA HILL ESTATE** [Red] Shiraz, Australia | 10,000 | 45,000 |
| **BURONGA HILL ESTATE** [White] Sauvignon Blanc, Australia | 10,000 | 45,000 |
| **BOTTEGA MILLESIMATO** [Sparkling] brut, Italy | 12,000 | 55,000 |

## BEER



**INCHEON BEER**
**"GAEHANGRO" LAGER** *500ml* 15,000

**CASS DRAFT** *330ml* 6,000

**HANMAC DRAFT** *330ml* 6,000

**BUDWEISER ZERO** *355ml* 6,000

## COCKTAIL

**APEROL SPRITZ** 18,000

**BOURBON HIGHBALL** 12,000

## NON-ALCOHOLIC COCKTAIL

**CLASSIC LEMONADE** 10,000

**WATERMELON COOLER** 10,000

## SOFT DRINK

**BUNDABERG** 8,000
(pink grapefruit, lemon lime, ginger beer)

**COCA COLA** *250ml* 6,000
(regular / zero)

**SPRITE** *250ml* 6,000

**GINGER ALE** *250ml* 6,000

## COFFEE

**LATTE / ICED LATTE** 9,000

**COFFEE / ICED COFFEE** 8,000

## SPARKLING WATER

**PERRIER** *330ml* 6,000

**SAN PELLEGRINO** *250ml* 6,000

Please be advised that food prepared at Grand Hyatt Incheon may contain these ingredients: meat (chicken, beef, and pork), eggs, dairy, nuts (peanuts, walnuts, and pine nuts), soybeans, wheat (gluten), seafood (fish, crab, shrimp, squid, and shellfish), peaches, tomatoes and sulfites and can cause allergic symptoms. Kindly inform our staff in advance if you have any food allergies.