

INVITATION

ilmiri  x 春風

We would like to extend a warm invitation to attend the ilmiri x chunpoong's Premium Rice Wine 'MIJU 米酒' launching event in Singapore.

The 6-course Korean fusion cuisine paring with Miju will be served exclusively for those who reserve your table in advance

Please RSVP your attendance to ilmiri486@gmail.com or whatsapp @8700 6952

Duration : ~ 31st Jan, 2024

Location : ilmiri @ Boat Quay

(25/26 Circular Rd, O49381)



ilmiri X 春風 ¹⁹¹⁹

Korean Fusion Cuisine x Miju 6-Course Dinner @128⁺⁺ per person

Appetizer

- Tofu with perilla oil washed kimchi on cheese crust

Paring with Yakju (Clear Miju, Alc. 12%)

-Silky mouthfeel and variety of natural fruit notes

Main - Cold Dish

- Oyster in citrus garlic oil & Octopus in yuzu soy sauce

Paring with Takju (Shaken Miju, Alc. 12%)

-Unfiltered, creamy and rich texture

Main - Hot Dish

- Beef Mari(Marinated grilled beef wrap) with Micro Ginseng
 - Fire spicy chicken BBQ sitting on sour cream
 - Cheese potato pancake with salad

Paring with Takju (Shaken Miju, Alc. 12%)

-Unfiltered, creamy and rich texture

Dessert

- Honey Comb Makgeoli

Paring with Makgeoli (Shaken Makgeoli, Alc. 6%)

-Smooth mouthfeel through 5 times fermentation, milky texture

Extra order of Miju (Alc. 12%) - \$17/glass(120ml), \$98/bottle(720ml)

Extra order of Makgeoli(Alc. 6%) - \$28/bottle(750ml)

Promotion - Buy 2 bottles get 1 bottle for free