


ilmiri 

Korea's Flavours  
with a modern touch

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Embark on a  
gastronomic journey 

Menu price is subjected to 10% service charge and 9% GST.



ilmiri는 전통적인 한국음식을 현대적인 감각으로 재해석하며 한국 미식의 새로운 장을 열어가려 합니다.

**ilmiri** elevates Korean gastronomy to new heights, offering a unique culinary journey that honors the rich cultural heritage of Korean food while embracing culinary innovation.

Reimagining Pyeonchae, a Korean royal classic, with modern flair. Our plates showcase fresh veggies wrapped in charcoal-grilled meat, paired with authentic Korean stews. For a unique experience, enjoy it with **Jjageuli**(Korean-style Risotto), **Korean Ramyeon**, **Butter Sunny Side-up Bibim Rice**.



**SIGNATURE**

**MARI** 말이 \$47.9

Marinated meat roll (Beef or Pork) with spring onion served with unique sauce.

**Choice of meat** 소고기 또는 돼지고기 선택

- Beef Roll
- Pork Roll

**Choice of stew** 순두부/된장/김치찌개 중 선택

- Korean Tofu Stew (Beef ingredient included)
- Soybean Paste Stew (Beef ingredient included)
- Kimchi Stew

**ADD-ONS**

**MARI** (10 additional pieces ordered) \$19.9

**Choice of Beef or Pork**

말이 추가 (10개) - 소고기 또는 돼지고기 선택

**Steamed rice** \$3

짜글이용 공기밥

**Korean ramyeon** \$4

라면

★ **Butter Sunny Side-up Bibim Rice** \$8

버터계란밥



★ Best to pair

Reimagining a classic Korean royal dish Jjimdak, our modern rendition features tenderly braised chicken infused with a medley of fresh vegetables, rice cakes, potatoes, and delicate glass noodles.

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**Cloud Cheese Jjimdak** \$41.9

구름치즈찜닭

Baked mozzarella topping with the Jjimdak  
Choice of Soy or Red Chilli sauce.



**Soy Sauce Jjimdak** \$37.9

금계찜닭

Combination of sweet, salty & savoury.



**Red Chilli Jjimdak** \$37.9

고추장찜닭

Combination of sweet, spicy & savoury.

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**Rosé Jjimdak** \$37.9

로제찜닭

Exquisite combination of cream sauce  
and red pepper paste sauce,  
with a slightly spicy kick in it.



**Truffle Jjajang Jjimdak** \$37.9

트리플짜장찜닭

Sweet & savoury taste  
with scent of truffle oil.

**ADD-ONS**

★ Best to pair

\* Available only on first order

**Dumplings** (4 Pieces) 만두 \* \$4

**Glass Noodle** 당면 \* \$4

**Rice Cake** (10 PIECES) 떡사리 \* \$4

★ **Seaweed Sunny Side-up**

**Bibim Rice** 계란밥 \$8



**Mala Jjimdak** \$39.9

마라찜닭

Reimagining a classic Korean royal dish  
Jjimdak with MaLa sauce (a savory  
and greasy dip) from Sichuan, China.



**Rosé Mala Jjimdak** \$39.9

로제마라찜닭

Perfect combination of Rose and  
MaLa taste in a plate.



**Jjajang Mala Jjimdak** \$39.9

짜장마라찜닭

Perfect combination of Jjajang and  
MaLa taste in a plate.



**SIGNATURE**

### Eonyang Bulgogi

연양불고기

A local specialty of Eonyang, southern part of Korea. Marinated beef in a soy based sauce and cooked on a charcoal grill. Served with various veggies.

\$28.9



### Mari Platter

마리 플레터

14 pieces of Mari with veggies.

\$32.9



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### Crunchy Potato

감자전

Pan-fried potato pancake with cheese and sour cream on top.

\$17.9



### Stir-Fried Pork

제육볶음

Pork with a variety of vegetables and spices.

\$28.9



### Buldak Noodle

불닭면

Spicy chicken on top of Buldak noodle. Great pairing with Makgeolli & Miju.

\$22.9



**SIGNATURE**

### Kimchi BBQ Nacho

김치 불고기 나초

**Choice of Beef or Pork**

Korean Mexican fusion recipes Guacamole nacho with Kimchi & Bulgogi on top.

\$24.9



### Chicken Pancake

치킨전

Crispy outside, chewy inside.

\$17.9



### Dried Pollack

막태

POLLACK (Fish) dried in a traditional secret method Great pairing with beers.

\$18.9



**Dakdorintang**

닭도리탕

Classic Korean dish featuring chicken & vegetables braised in a chili sauce that is spicy, savory and slightly sweet .

\$39.9



**Wudoritang**

우도리탕

Extra beef with Dakdorintang  
Adds deeper flavors in the stew.

\$43.9



**SIGNATURE**

**Chicken Soup**

닭곰탕

Broth's deep savory flavor and the meat's light and tender texture.

\$17.9



**Korean Tofu Stew**

순두부 찌개

Chilli oil based stew with soft tofu, beef & veggies.

\$16.9



**Soybean Paste Stew**

된장 찌개

Soybean paste based stew with beef & veggies.

\$16.9

**ADD-ONS**



**Butter Sunny Side-up Bibim Rice** \$8

버터계란밥



**Seaweed Sunny Side-up Bibim Rice** \$8

계란밥

**Steamed Rice** \$3

공기밥

**KOREAN Tea & Smoothie****Water** \$1

WARM / AMBIENT / ICED

**Free flow Cold Corn Tea** \$3/pax

옥수수차 무제한

**Citron Tea** \$6

유자차

**Green Plum Tea** \$6

매실차

**Schisandra Tea** \$6

오미자차

ADDITIONAL \$0.50 FOR ICED

**Ginseng Smoothie** \$8

인삼 스무디

**KOREAN Soft Drinks****BongBong (Grape)** \$5

봉봉 포도맛

**Crushed Pear Drink** \$5

갈아만든 배

**Korean Barley Drink / Sikhye** \$5

식혜


**Pororo Drink** \$5

뿌로로

**Canned Drinks****Coke / Coke Zero** \$4**Fanta** \$4**Sprite** \$4**Mocktail****Citron Ade** \$7**Grapefruit Ade** \$7**Lemon Ade** \$7**Lychee Ice Tea** \$7

### Draught Beer

#### Carlsberg Original

		
Half Pint	\$ 10	\$ 7
Full Pint	\$ 14	\$ 10
Tower (2.5ℓ)	\$ 65	\$ 50
Full Pint × 2	\$ 26	
Full Pint × 3	\$ 38	

#### Kronenbourg 1664 Blanc

Half Pint	\$ 12	\$ 8
Full Pint	\$ 16	\$ 12
Tower (2ℓ)	\$ 60	\$ 48
Full Pint × 2	\$ 28	

#### Highball

Jim Beam	\$ 14	\$ 10
Jinro Mint	\$ 12	\$ 8

 **HAPPY HOUR**

WEEKDAYS 5pm ~ 7pm

### Wine

Bellevie Pavillon Merlot	\$ 65
Bellevie Pavillon Sauvignon Blanc	\$ 65
Farina Amarone Della Valpolicella Classico DOCG	\$ 149
Napa Vallet Cabernet Sauvignon (Premium)	\$ 149
Napa Valley Merlot (Premium)	\$ 98
Santa Ynez Valley Chardonnay (Premium)	\$ 89
Toreslella Prosecco	\$ 69

### Hard Liquor (Bottle)

Glenfiddich Whisky	\$198 / \$248 / \$308
12 / 15 / 18 YR	
Monkey Shoulder	\$ 188
Jim Beam	\$ 148
Hendrick's Gin Original	\$ 198
Hendrick's Gin Cabinet of Curiosities	\$ 208
Martell VSOP	\$ 198



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**KOREA Rice Wine**

**Makgeolli Cocktail**



Banana Makgeolli \$ 15



Melon Makgeolli \$ 15



Peach Makgeolli \$ 15



Grape Makgeolli \$ 15



HoneyComb Makgeolli \$ 13

**MIJU**



12% 1 BTL \$ 98

12% 3 BTL \$ 276

6% 1 BTL \$ 28

6% 3 BTL \$ 76

a Glass of MIJU 12% \$ 12

**KOREAN Liquor**

Terra Beer (500ml) \$ 14

Jinro Chamisul Fresh Soju \$ 18

Jinro is Back \$ 20

Chuga Flavoured Soju \$ 17

LYCHEE / MUSCAT GRAPE / WATERMELON

Chuga Jeju Series Soju \$ 17

YUZU / KYOHO GRAPE / PLUM WINE

Chuga 3 BTL \$ 48

Chuga 5 BTL \$ 78

SO-MAC Set \$ 43

2 TERRA BEER + 1 JINRO FRESH SOJU