

Authentic Korean Barbecue Dishes

Black Rock Grill is ideal for traditional Korean barbecue where slivers of meat, poultry and seafood are marinated in oriental spices ready for the customer to cook on the Black Rocks.

즉석 구이

Chosun Galbee

Short rib cubes in specially formulated soy sauce

Seng Galbee Gui

House special; short rib cubes without marinade

Chosun Seng Dung Shim Gui

Angus prime sirloin steak B.B.Q.

Galbee Jumulluk

Boneless short rib cubes marinated in specially formulated soy sauce



Ross Gui

Thin slices of choice beef without marinade, served with salt and sesame oil

Bulgogi

Thin slices of tender beef marinated in light chilli and soy sauce

Dak Bulgogi

Chicken meat marinated in sesame, ginger and light soy sauce

Daeji Bulgogi

Thin slices of tender pork marinated in honey, garlic and soy sauce

Sewu Gui

Black tiger shrimp



Chok Nang

Thin sliced salmon fillet

Laam Kotoy

Thin sliced assorted seafood (Tuna, Salmon, Squid, Prawn, Sea cod) served with assorted Chinese dips

