

{ Chef's Noodle

A Korean-Japanese Fusion Menu



Chef's Noodle
셰프의 국수전



Chef Choi In Sun

Celebrity Chef

I'm so excited to be here with you today. It's truly a great honour to be sharing my Asian-fusion of noodle concoctions and culinary fare with you.

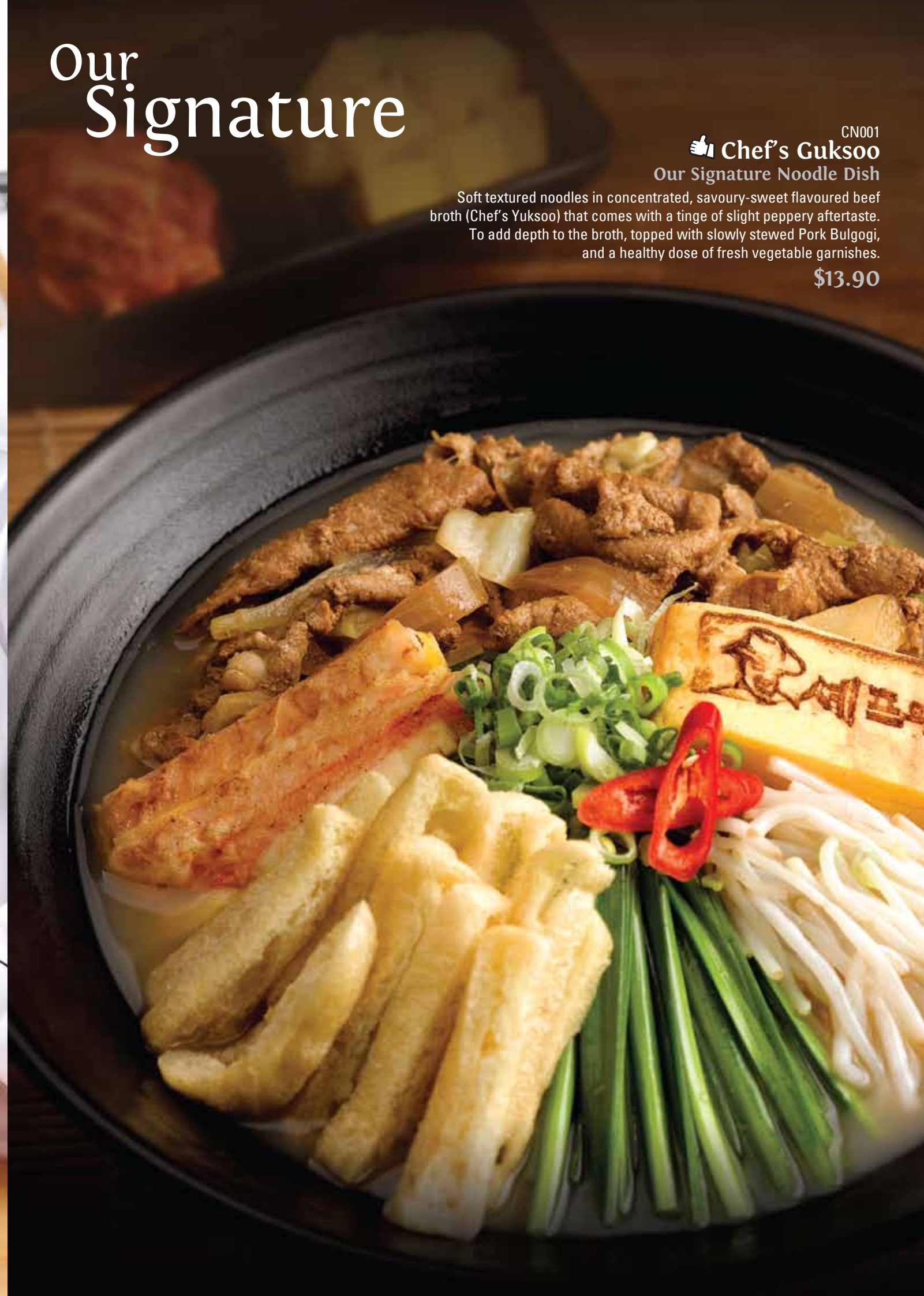
Being a South Korean native, a celebrity chef, and the personality behind "Chef's Noodle", I hope my culinary concoction is instantly relished by you, with the very same kind of warm fervour appreciated by my customers elsewhere in the world.

Our Signature

CN001
👍 **Chef's Guksoo**
Our Signature Noodle Dish

Soft textured noodles in concentrated, savoury-sweet flavoured beef broth (Chef's Yuksoo) that comes with a tinge of slight peppery aftertaste. To add depth to the broth, topped with slowly stewed Pork Bulgogi, and a healthy dose of fresh vegetable garnishes.

\$13.90



Chef's Guksoo

Beef Broth with Pepper



CN002

Bulgogi Guksoo

Pork Bulgogi Noodles

\$12.90



CN003

Jaeyook Guksoo

Spicy Pork Noodles

Marinated sliced pork sautéed with red chilli pepper paste pack a punch to the beef broth. Though a perfect hang-over dish in Korea, Jaeyook Guksoo still goes very well with a small shot of Soju.

\$12.90



CN004

Mandu Guksoo

Seafood Dumplings Noodles

Tender and succulent boiled Mandu, or Dumplings in Korean, are compactly filled with chopped seafood and chives, topped the noodles along with a handful mound of healthy sprouts, sliced leeks and spring onions.

\$11.90



CN005

Bossam Guksoo

Pork Belly Noodles

This extra-rich version of thinly sliced boiled Pork Belly is impossible to resist. Boiled in savoury stock before slicing, Bossam, or Pork Belly in Korean, is delectably good, and is a scrumptious addition to your noodles meal. If you've never had one, you are in for a treat.

\$12.90

Janchi Guksoo

Anchovy Broth with Pepper

CN006

Yubu Guksoo

Deep-fried Bean Curd Noodles

A light, simple, and healthy noodles meal where you can slurp up the savoury and peppery Janchi broth from the bean curd that soaked up the broth.

A comfort and delicious meal, all in one.

\$10.90



CN007

Gochu Twigim Guksoo

Deep-fried Stuffed Pepper Noodles

Chilli peppers and lady fingers stuffed with fish meat, dipped in light batter and deep-fried until crispy skinned and bubbling.

\$11.90



CN008

Kochi Odeng Guksoo

Skewered Fishcakes Noodles

Kochi Odeng, or skewered fishcakes, is a very popular street food in Korea. A fun and hearty noodles dish that will whip up your voracious appetite.

\$11.90



CN009

Janchi Guksoo

Fiesta Noodles

The Fiesta Noodles name derives from the Korean word 'Janchi' which literally means "feast" or "banquet", because this noodles dish is eaten at special occasions like wedding feasts, or birthday parties, throughout Korea. The word 'Guksoo' means "noodles" in Korean, and noodles symbolise longevity - in life, in a marriage.

If you are celebrating birthday with a colleague or friend, ask for our Janchi Guksoo.

\$11.90



Champong Guksoo

Spicy Seafood Broth

 **Ojingeo Champong Guksoo** CN010
Spicy Squid Noodles
\$13.90



CN011
Saeu Champong Guksoo 
Spicy Prawns Noodles

Fresh prawns, blanched in the spicy Champong broth – firm, yet soft, and your teeth should easily sink through the succulent tender prawns; deftly messy, but definitely savoury.

\$14.90



CN012
Honghap Champong Guksoo  
Spicy Black Mussels Noodles

Our delicious Black Mussels in Champong broth bring out the sweet, briny and spicy flavour in the noodles dish.

A favourite concoction that goes well with a shot of Soju, or a glass of Cranberry Makgeolli (rice wine).

\$13.90



CN013
Haemul Champong Guksoo 
Spicy Seafood Noodles

Mouth-watering medley of fresh prawns, sliced squids and mussels topping a mound of textured noodles immersed in a bowl of spicy hot Champong broth brings out the deep and sweet taste of fresh seafood when combined with the rich flavour of the broth.

\$14.90



Bibim Guksoo

Bibim Jang, Chef's Noodle's signature red chilli JANG (sauce) for mixing noodles. All Bibim Guksoo are served warm, not hot, and each order comes with a cup of peppery Janchi broth, refillable.



CN014
Bulgogi Bibim Guksoo 🌶️🌶️
Beef Bulgogi Dried Noodles
For those who love beef, our Beef Bulgogi, with its robust, concentrated, savoury-sweet flavour will be a favourite topping to finish off this delectable noodles dish.
\$12.90

CN015
Jeayook Bibim Guksoo
Spicy Sautéed Pork Dried Noodles
The spiciness of the sautéed pork, together with the chilli Jang, will trigger your crave for more spicy food.
\$12.90



CN016
Bossam Bibim Guksoo 🌶️🌶️
Pork Belly Dried Noodles
Thin slices of succulent pork belly, for tenderness, bite, and taste.
\$12.90



CN017
Chef's Bibim Guksoo 🌶️🌶️👍
Signature Pork Bulgogi Dried Noodles
Our signature dried noodles is topped off with our savoury and delicious sautéed Pork Bulgogi; loaded with a generous amount of savoury shredded seaweed that gives that extra crunch; the luscious chilli Jang when mixed, packs a punch.
\$13.90



Deopbap

Rice Tub

Deopbap, loosely translates as “a bowl of rice topped with ingredients” as in what the Chinese called it in Mandarin, “Gai Fan”. All Deopbap dishes are completed in a stylish wooden tub, and each order comes with a cup of peppery Janchi broth, refillable.



Daehan Deopbap

Signature Korean-styled Rice Tub

A wholesome work of healthy ingredients piled and rounded up steam white rice at the bottom. From flavourful and sweet sautéed Bulgogi Beef; crisply battered stuffed 'Gochu'; a medley of healthy veggie of silver sprouts, marinated chives, and tangy kimchi pickle; to our signature egg roll, and a delectably delicious seafood 'Wanja' (meat patty in Korean).

\$14.90

Sogogi Bokkeum Deopbap

CN019

Sautéed Beef Rice Tub

Thin slices of beef are sautéed with silver sprouts till fragrant, topped off the steam white rice with sprinkles of sliced fresh chilli, leeks, spring onions, and a handful portion of shredded seaweed. Robust with flavour, this Sogogi Deopbap looks as good as it tastes.

\$13.90



Bulgogi Deopbap

Bulgogi Beef Rice Tub

Delicious and savoury, the delectable Bulgogi Beef is a must have for the Deopbap.

\$13.90

Jeayook Deopbap

CN021

Spicy Pork Rice Tub

\$12.90



Curry Deopbap

Curry Rice Tub

If you think of curry as the Japanese love it, and as rarefied in Korea cuisine, think again. The Beef Curry Deopbap is a one tasty revelation that keeps you asking for more.

\$12.90



Gochu Twigim Deopbap

CN023

Deep-fried Stuffed Pepper Rice Tub

\$12.90

Chef's Bulchobap

Sparkling Fire Sushi

CN024 👍

Sushi rice ball, topped with a slice of marbled Wagyu Beef, glazed with a coat of sweetened Bulchobap sauce and flambe' over a torch of fire to grill the meat. A spectator sight, with comfort and gourmet all in one.

\$6.90

Topped \$0.50 for each delectable dipping sauce.

Choices of dipping sauces: Garlic Mayo, Sweet Chilli or Gomadarae.

Side Dishes

CN025

Mandu Twigim

Deep-fried Seafood Dumplings, served with Wasabi dipping sauce

\$5.90

CN026

Gamja Goroke

Deep-fried Croquettes

A popular side dish and a street food, Goroke, or Croquettes in Korean, has a very soft chomp on the crispy surface. Made of potato and yam paste, this savoury-sweet treat is a light starter with any main meal. Also served with Wasabi dipping sauce.

\$5.90

CN027

Buchu Saeu Twigim

Chives And Shrimps Fritter

Another popular side dish and a street food. A light batter to coat the marinated chives and dried shrimps before sending in for deep-frying to give that crackling crunch. It is dusted with light curry powder to give that robust flavour before serving. Also served with Wasabi dipping sauce.

\$6.90

Ssam Wrap

CN028
Bulgogi Ssam
Bulgogi Beef Wrap
\$6.90

CN029
 **Jaeyook Ssam**
Spicy Pork Wrap
\$6.90

CN030
 **Bossam**
Pork Belly Wrap
\$6.90

Ssam is a common Korean vegetable wrap appetiser. It is usually meat wrapped in a leafy vegetable such as lettuce or sesame leaf, often accompanied by a dash of Jang condiment, alongside with sliced raw garlic, sliced raw Gochu (chilli) and kimchi pickle. Based on Korean culture, SSAM is usually eaten in one gob.

Cranberry Makgeolli

Uniquely infused with the sweet taste of cranberry, the Makgeolli or Korean Rice Wine becomes a tangy malty and refreshing drink to unwind yourself with. With a low alcohol content of 6-8%, the savoury Cranberry Makgeolli will uplift your mood and not let you down after.

Cranberry Makgeolli

CN031
by cup
\$4.90

CN032
by bottle
\$18.90



Drinks

Alcohol

CN033

Soju

by bottle

\$18.00

CN034

Korean Beer

\$7.90

CN035

Hot Plum Tea

\$3.90

CN036

Hot Citron Tea

\$3.90

CN037

Hot Rubus Tea

\$3.90

CN038

Hot Honey Ginseng Tea

\$4.90

CN039

Hot Green Tea

\$2.50

CN040

Ice Plum Tea

\$4.90

CN041

Ice Citron Tea

\$4.90

CN042

Ice Rubus Tea

\$4.90

CN043

7-Up 330ml

\$2.00

CN044

Pepsi Lite 330ml

\$2.00

CN045

Pepsi 330ml

\$2.00

CN046

**Sparkle Natural
Mineral Water** 500ml

\$1.50

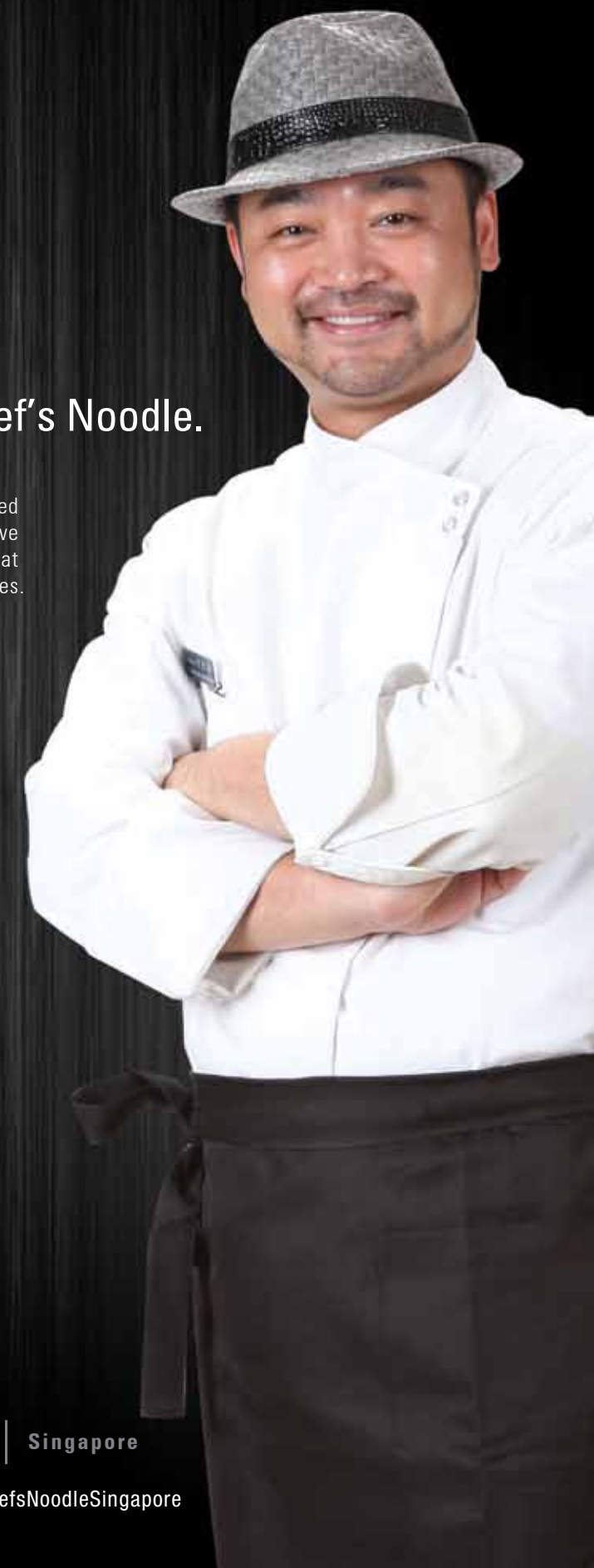
Thank you for choosing Chef's Noodle.

I hope that you enjoy my creations as much as I enjoyed devising them. Do keep an ear out for us as we continue to evolve - becoming the noodle house that you will love to share with your friends and loved ones.

감사합니다 (Thank you).

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