



Bann specializes in private dining for groups of all sizes in private or non private settings in our spacious dining room. All groups will be offered a set Pre Fix Menu with a selection of appetizers, entrees and desserts chosen prior to the event.

Tables will be split in groups of 4 diners and each table will receive the same menu with all dishes served "family style", where the table will get to share all dishes.

\$40

per person

Appetizers

O REE MARI

chilled duck breast, crisp daikon & shredded greens rolled in a miso blini

DAK NAL KE TI KIM

spicy honey chili glazed crispy chicken wings with pickled daikon

KE SAL MARI

seasoned crab and leek wrapped in spinach crepes with a light mustard sauce

JAP CHAE

stir fried glass noodles & assorted vegetables with soy and sesame (veg or beef)

Korean Barbeque

KAL BI boneless beef short rib - **BUL GO GI** thinly sliced beef rib eye

SAE WOO black tiger prawns - **YUN AW** atlantic salmon filet

Desserts

HOT CHOCOLATE CAKE

rich dark chocolate molten cake with vanilla ice cream

ASIAN PEAR CRUMBLE

spiced asian pear topped with buttery crumble

\$55

per person

Appetizers

O REE MARI

chilled duck breast, crisp daikon & shredded greens rolled in a miso blini

DAK NAL KE TI KIM

spicy honey chili glazed crispy chicken wings with pickled daikon

KE SAL MARI

seasoned crab and leek wrapped in spinach crepes with a light mustard sauce

JAP CHAE

stir fried glass noodles & assorted vegetables with soy and sesame (veg or beef)

Entrees

KOREAN BARBEQUE

KAL BI *boneless beef short rib* - **BUL GO GI** *thinly sliced beef rib eye*

SAE WOO *black tiger prawns* - **YUN AW** *atlantic salmon filet*

UN DAE GU JO RIM

black cod and daikon simmered in a spicy garlic soy reduction

BI BIM BAP

*rice mixed with assorted marinated vegetables and crisp greens
(vegetarian, beef or chicken)*

Desserts

HOT CHOCOLATE CAKE

rich dark chocolate molten cake with vanilla ice cream

ASIAN PEAR CRUMBLE

spiced asian pear topped with buttery crumble

**all prices do not include tax or 20% gratuity*

\$65

per person

Appetizers

O REE MARI

chilled duck breast, crisp daikon & shredded greens rolled in a miso blini

DAK NAL KE TI KIM

spicy honey chili glazed crispy chicken wings with pickled daikon

KE SAL MARI

seasoned crab and leek wrapped in spinach crepes with a light mustard sauce

JAP CHAE

stir fried glass noodles & assorted vegetables with soy and sesame (veg or beef)

Entrees

UN DAE GU JO RIM

black cod and daikon simmered in a spicy garlic soy reduction

KAL BI JIM

tender beef short rib braised in a sake ginger soy glaze with kabocha squash

NONG AW GUI

pan roasted chilean sea bass with sauteed spinach & spicy black bean sauce

SHI GUM CHI GUK

red miso soup with spinach, tofu and scallion

BI BIM BAP

rice mixed with assorted marinated vegetables & crisp greens

Desserts

HOT CHOCOLATE CAKE

rich dark chocolate molten cake with vanilla ice cream

ASIAN PEAR CRUMBLE

spiced asian pear topped with buttery crumble