



고요한

GOYOHAN  
SOUL

RESTAURANT & BAR

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**GOYOHAN**  
**SOUL**  
RESTAURANT & BAR

## **A Taste of Serenity in Korean Cuisine**

We invite you to embark on a culinary journey that nourishes both your body and soul. Our restaurant takes its name from the Korean phrase "goyohan yeonghon(soul)," meaning a serene soul, and that's precisely what we strive to offer you – a tranquil dining experience that leaves you feeling harmonized and rejuvenated.

Our menu is a celebration of the rich and diverse flavours of Korean cuisine, with a modern twist that reflects our innovative and creative approach that will captivate your senses and touch your soul.

Welcome to Goyohan Soul, where every dish tells a story and every moment is infused with the spirit of Korea.



# CHEF'S FAVOURITE



Naengmyeon 냉면 \$16



Kimchi Fried Rice (Beef) 김치볶음밥 \$18



Mojito \$16





# COMBO

**Makgeolli x 2 Bottles**

**\$29.90**

**Savoury Combo A**

**\$39.90**

**Makgeolli x 1 Bottle**

**5 Grilled Prawns**

**Prawn Deal**

**\$9.80**

**2 Grilled Prawns**

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# MEAT

고기

Spicy Pork Bbq 제육볶음 



\$16

Beef Bulgogi 소고기 불고기 \$18



Soy Sauce Chicken Bulgogi 닭불고기 \$16



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 Spicy



# MEAT

## 고기

Served with white rice and side dishes

### Soy Sauce Pork Bulgogi

#### 간장돼지불고기

Tender pork slices marinated in our signature bulgogi sauce.

\$16



### Spicy Chicken BBQ 🌶️

#### 닭갈비 볶음

Chicken slices marinated in gochujang sauce with garlic and ginger.

\$16



### Grilled Norwegian Mackerel

#### 고등어 구이 🐟

Mackerel is lightly smoked, then seared to golden-brown perfection, served with lemon which offering a tender and juicy flavour.

\$16



Spicy



Seafood

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# SOUP

## 탕

Served with white rice and side dishes

Seafood Soondubu Jiggae **해물순두부찌개**



\$19

A black ceramic pot filled with a red, spicy soup containing various seafood pieces and soft tofu. A small yellow fish icon is positioned to the left of the pot.

Pork Kimchi Jiggae **돼지고기 김치찌개**



\$18

A black ceramic pot filled with a red, spicy soup containing pork, kimchi, and soft tofu. The soup is garnished with green onions.

Ginseng Chicken Soup **삼계탕**



\$28

A black ceramic pot filled with a clear, light-colored soup containing a whole chicken, ginseng, and green onions. A red chili pepper is garnished on top.

Hot Pot Beef Soup **불고기 뚝배기**



\$18

A black ceramic pot filled with a brown, spicy soup containing beef, mushrooms, glass noodles, and green onions. A red chili pepper is garnished on top.

\*does not come with white rice

 Seafood



# SOUP

## 탕

Served with white rice and side dishes

**Kimchi Jiggae**  \$17

### 김치찌개

Fully fermented house-made kimchi with delicious broth.

**Choice of Tuna/ Pork (+\$1)**

\*Vegetarian option available at \$15

**Soondubu Jiggae**  \$18

### 순두부찌개

Seaweed soup base with soft tofu, scallion, eggs, white onions and garlic.

**Choice of Pork/Beef (+\$1)/ Seafood (+\$2)**

\*Vegetarian option available at \$15

## Add Ons

**White Rice** \$2

**Brown Rice** \$3



Vegetarian



Contains Eggs



Seafood



# RICE

밥

Served with side dishes

**Kimchi Fried Rice 김치볶음밥** \$18



Choice of Beef/ Pork/ Chicken  
\*Vege option available

**Seafood Fried Rice 해물볶음밥** \$16






**Bibimbap 비빔밥** \$18



Choice of Beef/ Pork/ Chicken  
\*Vegetarian option available

**Jjajangbap 짜장밥** \$13



 Vegetarian  Contains Eggs  Seafood



# RICE

## 밥

Served with side dishes

 **Kimchi Fried Rice**  **\$17**

### 김치볶음밥

House-made kimchi and a runny-yolk fried egg topping.



**Choice of Beef (+\$1)/ Pork/ Chicken**

\*Vegetarian option available at \$13

 **Seafood Fried Rice**   **\$16**

### 해물볶음밥

Delicious combination of fried Korean rice, squid, shrimp, spring onions with a hint of sesame oil.

**Spam Fried Rice**   **\$16**

### 스팸 볶음밥

Delicious combination of fried Korean rice, spam, eggs with a hint of sesame oil.


**Bibimbap**   **\$17**

### 비빔밥

A combination of steamed white rice with assorted fresh, marinated, and sautéed vegetables.

**Choice of Beef (+\$1)/ Pork/ Chicken**

\*Vegetarian option available at \$13

**Jjajangbap**  **\$13**

### 짜장밥

Our special Jjajang sauce, a flavourful blend of tender pork collar, black bean paste, vegetables, and runny yolk fried egg topping.



Vegetarian



Contains Eggs



Seafood



# NOODLE

면

Served with side dishes

Ramyeon 라면

\$12



Add Beef (\$4) / Seafood (\$4) / Pork (\$3) / Chicken (\$3) / Tuna (\$2)

Japchae 집체

\$15



Jjajangmyeon 짜장면

\$16



Naengmyeon 냉면

\$16



Add Beef (\$4) / Soy Pork (\$3) / Soy Chicken (\$3)



# SIDES

분식

Tteokbokki 떡볶이



\$15

Kimbap 김밥

\$15



Gyeran Jjim 계란찜

\$10





# SIDES

## 분식

### Kimbap

\$15

#### 김밥

Seaweed rice roll, cucumber, yellow pickled radish, crab meat, luncheon meat, carrots, spinach, and eggs.

### Tuna Kimbap

\$15

#### 참치 김밥

Seaweed rice roll, cucumber, yellow pickled radish, tuna, carrots, spinach and eggs.

### Tteokbokki

\$15

#### 떡볶이

Korean rice cakes, carrots, cabbage, sliced onions, half boiled egg and fish cakes.

### Gyeran Jjim

\$10

#### 계란찜

Korean savoury egg custard dish, steamed until light & fluffy.

\*Contains milk



Vegetarian



Contains Eggs



# ANJU

## 안주

 **Goyohan's Roasted Wing** \$15

고요한 구운 날개



**Boneless Fried Chicken** \$13

후라이드 치킨

NON-SPICY/ SPICY (+ \$1)



**Fried Chicken Wings** \$13

닭날개 튀김

NON-SPICY/ SPICY (+ \$1)



**Spam Fries** \$12

스팸튀김

 **Korean Fries**  \$10

감자 튀김





# ANJU

## 안주

Fried Squid  \$15

오징어 튀김

Fried Sweet Potato  \$12

고구마 튀김

Fried Assorted Vegetables  \$12

야채 튀김

Fried Dumplings \$12

만두

Popcorn Chicken \$12

팝콘치킨



Vegetarian



Seafood



# PANCAKE

전

Seafood Pancake **해물파전**



\$25

Kimchi Pancake **김치전**



\$18



Vegetarian



Contains Eggs



Seafood



# HOTPOTS

## 전골

**Army Stew**

부대찌개

\$35



**Seafood Hotpot** 🐟

해물전골

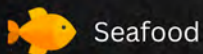
\$48

**Bulgogi and Octopus** 🐙

Hotpot

불고기 낙지전골

\$38



Seafood

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# DRINKS



# NON-ALCOHOLIC

	<i>Can</i>
Coke	\$4
Coke Zero	\$4
Sprite	\$4
Ginger Ale	\$4
Soda Water	\$4
Tonic Water	\$4
Red Bull	\$2

# MOCKTAILS

	<i>Glass</i>
Yuja Ade	\$6
Lemon Ade	\$6
Raspberry Ade	\$6
Orange Ade	\$6
 Virgin Mojito	\$8



# JUICES

	<i>Glass</i>
Pear	\$5
Plum	\$5
Rice	\$5
Lime	\$5
Cranberry	\$5
Orange	\$5
Pineapple	\$5

# MOCKTAILS

	<i>Glass</i>
Yuja Ade	\$6
Lemon Ade	\$6
Raspberry Ade	\$6
Orange Ade	\$6
Virgin Mojito	\$8



# BEER

## *By the bottle*

Hite \$15

Terra \$15

## *On tap*

Connor's Stout Porter \$15

Kronenbourg 1664 Blanc \$15

# KOREAN ALCOHOL

Jinro is Back \$20


Goodday Pineapple \$20

Jinro Grapefruit \$20

Makgeolli \$24.80



# COCKTAILS

	<i>Glass</i>
Singapore Sling	\$18
Soju Fresca	\$16
Seoul Mate	\$14
Sojurita	\$16
Red Wine Cooler	\$14
White Wine Cooler	\$14
 Whiskey Sour	\$18
Gin Sour	\$18



# COCKTAILS

*Glass*

 Old Fashioned

\$18

Cosmopolitan

\$16

Mojito

\$16

Margarita

\$16

Long Island Tea

\$18

Jagerbomb

\$12

**\$50**  
*Bundle of 5*



# SPIRITS

	<i>30ml</i>	<i>Bottle</i>
<b><i>Gin</i></b>		
Hendrick's Gin	\$14	\$188
Bombay Sapphire Gin	\$12	\$148
Roku Gin	\$12	\$148
Gordon's Gin	\$12	\$108
<b><i>Rum</i></b>		
Bacardi Rum	\$14	\$148
Myers's Rum	\$12	\$128
<b><i>Vodka</i></b>		
Grey Goose	\$14	\$188
Belvedere	\$14	\$188
<b><i>Tequila</i></b>		
Olmeca Altos	\$14	\$158
<b><i>Digestif</i></b>		
Jagermeister	\$12	\$178



# SPIRITS

	<i>30ml</i>	<i>Bottle</i>
<i>Scotch Whisky</i>		
Balvenie 12 Years	\$14	\$238
Balvenie 14 Years	-	\$328
Glenfiddich 12 Years	\$14	\$218
Glenfiddich 15 Years	-	\$318
Glenlivet 12 Years	\$14	\$218
Glenlivet 15 Years	-	\$318
Chivas Regal 18 Years	-	\$308
Johnnie Walker Black Label	-	\$148
<i>Japanese Whisky</i>		
Hibiki	-	\$338
Yamazaki 12 Years	-	\$578
Yamazaki Distillery	-	\$338



# WINES

## White

	<i>Glass</i>	<i>Bottle</i>
Talamonti Moda Montepulciano D'Abruzzo, ITALY	\$15	\$60
Casa Martelletti Moscato D'Asti, ITALY	\$18	\$70
Ramon Canals Cava, Marta Brut Reserve Cava, SPAIN	\$18	\$70
Vina Sutil Chardonnay, CHILE	\$18	\$70
Mahi Sauvignon Blanc, NEWZEALAND	\$18	\$90

## Red

	<i>Glass</i>	<i>Bottle</i>
Talamonti 'Treb' Trebbiano D'Abruzzo, ITALY	\$15	\$60
Vina Sulti Cabernet,.CHILE	\$18	\$70
Donna Laura Chianti, ITALY	\$18	\$80
Sand Point Merlot, USA	\$18	\$80
Domaine Dubreuil, FRANCE	\$18	\$80
Achaval Ferrer Malbec, ARGENTINA	\$18	\$90



# COFFEE & TEA

	<i>Hot</i>	<i>Iced</i>
Barley Tea	\$3	\$4
 Iced Lemon Tea	-	\$4
Espresso	\$4	-
Americano	\$4	\$5
Cappuccino	\$5	\$6
Latte	\$5	\$6