



## Welcome to Faro Restaurant

ENJOY TABLE BBQ AND WORLD-CLASS KOREAN CUISINE IN AN ATTRACTIVE AND RELAXED DINING ENVIRONMENT AT THE FINEST KOREAN RESTAURANT IN AUCKLAND

FARO RESTAURANT



ADDRESS: 5 LORNE ST. AUCKLAND CITY  
TEL: 09 379 4040 WEB: WWW.FARO.CO.NZ

## Tips on enjoying Korean BBQ

BECOME A BBQ MASTER BY LEARNING THESE FUN & EASY STEPS!

### Choose

CHOOSE FROM OUR WIDE SELECTION OF MEAT, SEAFOOD & VEGGIES.



### Grill

GRILL DEPENDING HOW YOU LIKE YOUR STEAKS DONE!  
30-60 SECONDS FOR SLICED BEEF,  
3-4 MINUTES FOR PORK & CHICKEN,  
2-3 MINUTES FOR ALL OTHER ITEMS.



### Dip

DIP INTO OUR DELICIOUS SAUCE!  
GALBI-JANG: BEST WITH MARINATED BEEF  
ROAST SALT: BEST WITH FRESH BEEF & PORK  
SSAM-JANG: BEST WITH VEGETABLE WRAP.



### Love

MMM! ENJOY FRESHLY GRILLED BBQ RIGHT OFF THE GRILL!



**CAUTION:** All the equipment can get very hot! Please also use the tong provided for cooking!

## WINE 와인

\* ALL WINE IS SUBJECT TO AVAILABILITY

### [ METHODE TRADITIONNELLE & CHAMPAGNE ]

DEUTZ MARLBOROUGH CUVÉE	\$49.00
LINDAUER BRUT CUVÉE	\$27.00
LINDAUER SPECIAL RESERVE BRUT CUVÉE	\$32.00
MOET & CHANDON BRUT NV	\$119.00

### [ WHITE WINE ]

#### SAUVIGNON BLANC

OYSTER BAY – MARLBOROUGH	\$9.00 / \$39.00
CORBANS WHITE LABEL - HAWKE'S BAY	\$6.50 / \$21.00

#### CHARDONNAY

CHURCH ROAD – HAWKE'S BAY	\$9.00 / \$39.00
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#### RIESLING

VILLA MARIA – MARLBOROUGH	\$39.00
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### [ RED WINE ]

#### PINOT NOIR

ROARING MEG	\$55.00
STONELEIGH – MARLBOROUGH	\$8.50 / \$35.00
MATUA ROAD - AUSTRALIA	\$6.00 / \$21.00

#### MERLOT

CORBANS - HAWKE'S BAY	\$6.00 / \$20.00
VILLA MARIA – HAWKE'S BAY	\$8.00 / \$30.00
STONELEIGH – MARLBOROUGH	\$8.00 / \$39.00

#### SHIRAZ

PENFOLDS BIN 128	\$55.00
PENFOLDS KOONUNGA HILL	\$8.00 / \$29.00

### [ HOUSE WINE ]

MEDIUM DRY WHITE / RED / RICE WINE	\$5.00
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## KOREAN SPIRIT 전통주

BOKBUNJA 복분자 - BLACK RASPBERRY WINE	\$18.00
TAKJU 막걸리 - RICE WINE	\$17.00
BEK SE JU 백세주 - HERBS WINE	\$15.00
MAESIL MAUL 매실마을 - PLUM WINE	\$14.00
SOJU 소주 - TRADITIONAL SPRIT	\$14.00

## BEER 맥주

AMSLTE LIGHT	\$5.00
EXPORT GOLD	\$6.00
STEINLAGER	\$6.50
HEINEKEN	\$6.50
HITE (KOREAN)	\$5.00
CASS (KOREAN)	\$5.00

## SOFT DRINK 음료

COKE / SPRITE / FANTA	\$3.00
ORANGE / APPLE / PINEAPPLE	\$4.00

## [ENTRÉE & SALAD]

✓ AVAILABLE IN VEGETARIAN OPTION



JEON 모듬전

E1. JEON ✓ \$7.00  
모듬전

KOREAN STYLE PANCAKES ENVELOPING MEAT, FISH & VEGETABLES SERVED WITH SOY AND RICE VINEGAR DIP (9 PIECE)



YUBU-SSAM 유부야채쌈

E2. YUBU-SSAM ✓ \$9.00  
유부야채쌈

FRIED BEAN CURD WRAP WITH FRESH VEGETABLES & FLYING FISH ROE (4 PIECE)

E3. BULGOGI-SSAM \$13.00  
불고기쌈

TRADITIONAL KOREAN BULGOGI (SWEET-SAVOURY BEEF) WITH KOREAN LETTUCES & HERBS



BULGOGI-SSAM 불고기쌈

E4. FARO SALAD ✓ \$9.00  
화로샐러드

SEASONED FRESH SALAD, LETTUCES & HERBS WITH A FARO SAUCE (SPICY)



FARO SALAD 화로샐러드



OJING-O SALAD 오징어샐러드

E5. OJING-O SALAD \$13.00  
오징어 샐러드

SEASONED FRESH SALAD, LETTUCES & HERBS, SQUID WITH CHO-JANG SAUCE



DUBU SALAD 연두부샐러드

E6. DUBU SALAD ✓ \$11.00  
연두부샐러드

SEASONED FRESH SALAD, DUBU (TOFU) SEAWEED & FLYING FISH ROE WITH A FARO SAUCE.

Best with BBQ

### SIDE TOPPINGS

BUTTON MUSHROOM  
양송이 버섯 (9 PIECE) \$5



GRILL MUSHROOMS UPSIDE DOWN ON FARO. THOSE CONTAIN HIGH AMOUNTS OF VITAMIN D AND B

SSAM  
모듬쌈 \$5



WRAP WITH ANY OF OUR BBQ MEAT ITEMS! SERVED WITH HERBS & SEASONED VEGETABLES

DOEN-JANG  
된장찌개 \$7 (S) / \$14 (L)



MADE WITH DOEN-JANG (KOREAN SOYBEAN PASTE) AND VEGETABLES, SEAFOOD AND DUBU (TOFU). IT IS REGARDED AS ONE OF THE REPRESENTATIVE DISHES OF COMMONERS' FOOD IN KOREA.

BIBIMBAP  
비빔밥 \$7 (S) / \$14 (L)



BIBIMBAP ARE STEAMED RICE, NAMUL (SEASONED VEGETABLES) & GOCHUJANG (CHILLI PASTE). STIR TOGETHER THOROUGHLY WITH YOUR STEAMED RICE JUST BEFORE EATING

# [TRADITIONAL GRILLS]

## TABLE BBQ 숯불구이

KOREAN BBQ MEATS SERVED WITH FRESH CUTS OR MARINATED IN GARLIC, SESAME OIL & PEAR JUICE TO FORM A TRADITIONAL GLAZE

### OWN SET 개인세트 (FOR 1 PERSON)

SALAD WITH FARO DRESSING 샐러드 PICKLED SLICED RADISH 쌈무  
COMBINATIONS OF 2 SIDES 오늘의 반찬 TRADITIONAL PICKLES 밑반찬



FARO SET 상차림세트

후후 Style

### TABLE SET \$20.00 상차림세트 (FOR 1 TABLE)

JEON 모듬전 & SSAM 모듬쌈  
FARO SALAD 화로샐러드  
DOEN-JANG JJIGAE 된장찌개 (대)  
PICKLES & SIDES (L) 모듬반찬 (대)

B1. GALBI \$22.00 / \$27.00  
갈비 WITH TABLE SET / OWN SET

PRIME STEER BEEF SPARE RIB (2 ROLLS)

CHOICE OF -

- \* FRESH CUT 생갈비
- \* MARINATED 양념갈비



GALBI 갈비

B2. DEUNG-SIM \$19.00 / \$24.00  
등심 WITH TABLE SET / OWN SET

SCOTCH FILLET STEAKS

CHOICE OF -

- \* FRESH CUT 생등심
- \* MARINATED 주물럭



DEUNG-SIM 등심

B3. GGOT SAL \$16.00 / \$21.00  
꽃살 WITH TABLE SET / OWN SET

BONELESS BEEF RIB FILLETS

CHOICE OF -

- \* FRESH CUT 생꽃살
- \* MARINATED 양념꽃살



GGOT SAL 꽃살



SE-WU GUI 새우구이

B4. SE-WU GUI \$18.00 / \$23.00  
새우구이 WITH TABLE SET / OWN SET

SALTED TIGER PRAWNS (6 PIECE)



DAK GUI 닭구이

B5. DAK GUI \$18.00 / \$23.00  
닭구이 WITH TABLE SET / OWN SET

MARINATED BONELESS CHICKEN

CHOICE OF -

- \* SWEET SOY SAUCE 장닭
- \* HOT HOT HOT SAUCE 불닭



MOK SAM GYUP 목삼겹

B6. MOK SAM GYEOP \$15.00 / \$20.00  
돼지목삼겹 WITH TABLE SET / OWN SET

PORK SCOTCH OR PORK BELLY

CHOICE OF -

- \* SCOTCH STEAK CUT 생목살
- \* BELLY KOREAN CUT 생삼겹
- \* SWEET & HOT SAUCE 고추장양념

# [SPECIAL DISHES]

S1. BULGOGI \$25.00  
철판불고기

STIR FRIED BEEF IN SESAME OIL, SOY SAUCE, SPRING ONION & GINGER



BULGOGI 불고기

S2. DURUCHIGI \$25.00  
두루치기  **NEW**

STIR FRIED PORK IN SWEET & SPICY CHILLI SAUCE, KIMCHI & ONION



DURUCHIGI 두루치기

S3. HAE MUL \$28.00  
해물볶음  **NEW**

STIR FRIED MIXED SEAFOOD IN SWEET & SPICY CHILLI SAUCE.



HAE MUL 해물볶음



GARLIC SE-WU 버터새우

S4. GARLIC SE-WU \$28.00  
버터새우 **NEW**

STIR FRIED SALTED PRAWN IN GALRIC BUTTER SAUCE (8 PIECE)



BUL DAK 불닭

S5. BUL DAK \$25.00  
불닭   

STIR FRIED CHICKEN MARINATED WITH HOT HOT HOT SAUCE



HOBAK JJIM 단호박찜

S6. HOBAK JJIM \$45.00  
단호박찜 (예약메뉴)

WHOLE BAKED PUMPKIN WITH SEAFOOD OR MEATS WITH VEGETABLES (PRIOR RESERVATION ESSENTIAL AS IT TAKES 2HOURS TO BAKE)

CHOICE OF -

- \* SEAFOOD  
- \* BEEF SCOTCH 등심

## Lunch Menu



L1. LUNCH "MANDU" \$15.00  
화로손만두 **NEW**

KOREAN DUMPLINGS

CHOICE OF -

- \* STEAMED DUMPLING 찜만두
- \* DUMPLING SOUP 떡만두국

L2. LUNCH "SU:T" \$15.00  
런치철판구이

RICE & KOREAN BBQ GRILL PLATE

SERVED WITH :  
SALAD WITH FARO DRESSING 샐러드  
PICKLED SLICED RADISH 쌈무  
ASSORTED TRADITIONAL PICKLES 밑반찬



CHOICE OF MEATS -

- \* GOGG SAL 양념꽃살 - MARINATED BONELESS SHORT RIB FILLETS
- \* BULGOGI 불고기 - STIR FRIED BEEF IN SESAME OIL, SOY SAUCE
- \* BUL DAK 불닭 - STIR FRIED CHICKEN WITH HOT HOT HOT SAUCE
- \* MOK SAM GYEOP 목삼겹 - SWEET & SPICY PORK

# [TRADITIONAL MEALS]

✓ AVAILABLE IN VEGETARIAN OPTION



NENG-MYUN 냉면

M1. NENG-MYUN ✓ \$14.00  
냉면 NEW

COLD NOODLES WITH SLICES OF CUCUMBERS, RADISH & CABBAGE

CHOICE OF -

\* HOT CHILLI DRY NOODLE 비빔냉면 🌶️  
\* MILD NOODLE SOUP 물냉면



BIBIMBAP 비빔밥

M2. BIBIMBAP ✓ \$14.00  
비빔밥 🌶️

SEASONED VEGETABLES & CHILLI PASTE. STIR TOGETHER THOROUGHLY BEFORE EATING. SERVED WITH RICE

CHOICE OF TOPPINGS -

BEEF 쇠고기 / CHICKEN 닭고기  
SEAFOOD 해물 / VEGETABLES 야채

M3. BULGOGI POT \$15.00  
독배기불고기

ONE OF KOREA'S MOST FAMOUS DISHES WITH RICE. MARINATED BEEF IN SESAME OIL, SOY SAUCE, SPRING ONION & GINGER



BULGOGI POT 독배기불고기

M4. GALBI POT \$16.00  
독배기갈비 NEW

STEAMED RICE & SLOW-COOKED BEEF SPARE RIBS

CHOICE OF -

\* CLEAN TASTING BROTH 갈비탕

\* SPECIAL SAUCE 갈비찜

(SOY SAUCE, PEAR JUICE & GINGER JUICE)



GALBI POT 독배기갈비탕

M5. BAEK BAN \$16.00  
생선구이백반 NEW

PAN FRIED FISH FILLET & STEW MADE OF SOYBEAN PASTE, TOFU AND VARIOUS VEGETABLES. SERVED WITH RICE



BAEK BAN 백반



SUNDUBU JJIGAE 순두부찌개

M6. SUNDUBU ✓ \$14.00  
순두부찌개 🌶️

SILKY DUBU (TOFU) STEW WITH SHRIMP SQUID & EGG IN A HOT POT. SERVED WITH RICE



KIMCHI JJIM 김치찜

M7. KIMCHI JJIM ✓ \$16.00  
김치찜 🌶️

THICK SPICY STEW COOKED WITH PORK SCOTCH AND MORE FERMENTED KIMCHI, CREATING A MUCH STRONGER TASTE & CONTAINING HIGHER AMOUNTS OF "HEALTHY BACTERIA" ALSO FOUND IN YOGHURT. SERVED WITH RICE



BOSSAM 보쌈정식

M8. BOSSAM \$16.00  
보쌈정식

SLOW-COOKED PORK BELLY MARINATED IN DOENJANG SAUCE. WRAP WITH CABBAGE LEAVES. ACCOMPANIED BY A SWEETENED RADISH KIMCHI & SHRIMP SAUCE SERVED WITH RICE

# [PRIX FIXE]

## COMBINATION BBQ MENU 모듬구이세트

COMBINATION BBQ MENUS ARE SERVED WITH SALAD, KOREAN SIDE SETS, BIBIMBAP (SMALL), DESSERT AND MEATS COMBINATION FOR TABLE BBQ.

### MARU 마루

\$60 FOR 2

- \* VARIOUS MEATS COMBINATION 모듬고기 \$30 PER ADDITIONAL PERSON
- GGOT SAL (MARINATED BEEF) 양념꽃살
- MOK SAM GYEOP (MARINATED PORK) 목삼겹
- SE-WU GUI (2PIECE PRAWN) 새우구이



### ARA 아라

\$80 FOR 2

- \* JEON 모듬전 \$40 PER ADDITIONAL PERSON
- \* OJING-O SALAD 오징어 샐러드
- \* VARIOUS MEATS COMBINATION 모듬고기
- GALBI 1 ROLL (MARINATED BEEF) 양념갈비 1대
- MOK SAM GYEOP (MARINATED PORK) 목삼겹
- SE-WU GUI (2PIECE PRAWN) 새우구이
- DAK GUI (MARINATED CHICKEN) 닭구이



### MIRU 미르

\$160 FOR 4

- \* DUBU SALAD 연두부샐러드 \$40 PER ADDITIONAL PERSON
- \* OJING-O SALAD 오징어 샐러드
- \* VARIOUS MEATS COMBINATION 모듬고기
- GALBI 2 ROLLS (MARINATED BEEF) 양념갈비 2대
- DEUNG-SIM (MARINATED BEEF) 주물럭
- GGOT SAL (MARINATED BEEF) 양념꽃살
- MOK SAM GYEOP (MARINATED PORK) 목삼겹
- SE-WU GUI (4PIECE PRAWN) 새우구이
- DAK GUI (MARINATED CHICKEN) 닭구이



## COURSE MENU 코스메뉴

FOR STAFF PARTIES OR CORPORATE BOOKINGS WE RECOMMEND OUR COURSE MENU. WE CAN TAILOR MAKE A MENU FOR YOUR NEEDS

PRIOR RESERVATION ESSENTIAL AS IT TAKES 24 HOURS TO PREPARE (사전예약)

### SURA 수라

FROM \$60 P.P

- \* SALAD 샐러드
- \* VARIOUS ENTREE COMBINATION 모듬전채
- \* TRADITIONAL SIDE SETS 반찬
- \* GALBI JJIM - BEEF SPARE RIB STEW 갈비찜
- \* KIMCHI JJIM - KIMCHI STEW 김치찜
- \* HOBAK JJIM - BAKED PUMPKIN 호박찜
- \* FRESH LOBSTER (OPTIONAL) 바다가재 (옵션)
- \* SPECIAL DISHES (OPTIONAL) 철판요리 (옵션)
- \* RICE WITH SPECIAL SOUP 식사
- \* TRADITIONAL DESSERTS 후식 및 전통차



PLEASE CONTACT US IF YOU ARE INTERESTED IN SPECIAL EVENTS

\* ADDRESS: 5 LORNE ST. AUCKLAND CITY  
\* TEL: 09 379 4040 WEB: WWW.FARO.CO.NZ

