



SEOUL
RESTAURANT

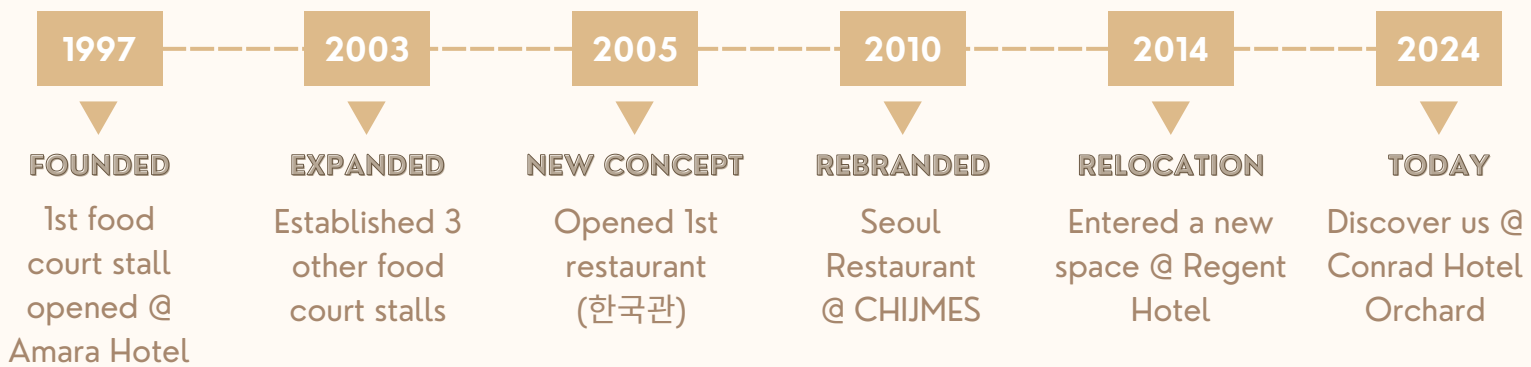
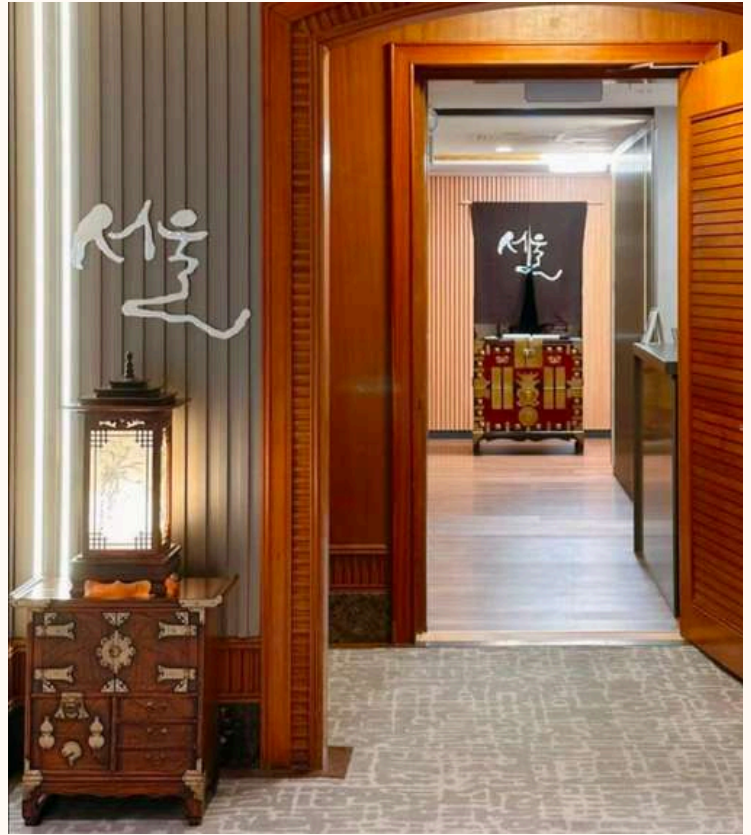


Experience 정 and Taste Gratitude In Every Meal

Grill your own premium top-of-the-line fresh meats at this family-owned Korean BBQ restaurant. Tucked away in a pristine location at the newly renovated Conrad Hotel Orchard, this humble Korean family establishment has been serving up authentic dishes and offering warm Korean hospitality for over 25 years. Seoul Restaurant offers an all-you-can-eat buffet menu for those seeking an undeniably unique proposition of having a fuss free dining experience nestled in a 5-star luxury hotel.

HISTORY

Seoul Restaurant's history certainly dates back to more modest times. Founded in 1997, our first stall was established at the old food court at Amara Hotel (shopping centre). The owner's mission then (and still is) was to share and spread the joy of Korean food culture to Singaporeans. Fast forward a quarter century, after setting up multiple food court branches all over Singapore's heartlands, and spending close to a decade establishing itself at Tanjong Pagar and Chjimes - Seoul Restaurant has ironically (but unsurprisingly) found its way back to its original roots - opening its doors once again in a hotel (Conrad Orchard) in the heart of town. The establishment's mission remains - to continue to push the standards of Korean food and share the best of what Korean culture has to offer.



Amara Hotel Food Court, Lady Boss



한국관 Tanjong Pagar, Korea National Golfers Choi Na-yeon Park InBee Jiyai Shin (From left to right)



CHIJMES, Global Diplomats' families



한국관 Tanjong Pagar, FT ISLAND K-pop Group



CHIJMES, Miss A K-pop Group



Our Makan Places, Gurmit Singh & Michelle Chia

TRUE AUTHENTICITY

Individualized Banchan Experience

Diverging from the traditional communal side dishes, Seoul Restaurant introduces a unique twist with individualised banchan for each guest. The sides, including standout offerings like stir-fried mushrooms and spinach, are free-flowing, adding a personal touch to the dining experience.



Authentic Charcoal From Korea

At Seoul Restaurant, patrons can savor an authentic charcoal Korean BBQ experience. The use of charcoal imparts a smoky flavor to the meats, elevating the dining experience to new heights. The meticulous grilling process, expertly handled by our attentive staff, ensures each bite is a culinary revelation.



State of the Art Exhaust & Grill System

Seoul Restaurant offers an in-built exhaust system (integrated into our tables), allowing fumes to directly dissipate from the grill to underneath the table and eventually to our exhaust pipes. This offers an unparalleled post-barbeque smoke and odor-free freshness for our diners.

Additionally, diners can control the intensity of heat (a natural downside to manual charcoal-grilling) by either boosting or suppressing the charcoal's intensity using our table's in-built ignition power modes. This allows for maximum flexibility for a variety of grilling techniques, bringing out the best flavours in different meats and cuts.

Private Dining

Our private rooms provide a serene and comfortable atmosphere, allowing you and your guests to savour the full spectrum of flavours our menu has to offer in complete privacy. Whether it's a special celebration, a business meeting, or simply a desire for an intimate gathering, our private dining rooms offer the perfect setting for a memorable dining experience, ensuring that you enjoy on-the-spot grilling experience at the tranquility of your own space.





Pork Belly, Samgyupsal



Kimchi Jjigae



Beef Ribeye, Deungshim



Raw Marinated Crabs

Signature Dishes

A star in Seoul Restaurant's culinary constellation is the **Seoul Galbi**. Crafted from marinated boneless beef short ribs in seasoned soy sauce, sourced from prime-grade cow meat, this dish is a true testament to Korean culinary craftsmanship.

The marbling of the **Deungshim**, a Beef Ribeye in Korean style, captivates the senses. Wagyu-grade slices boast an exquisite balance of fat and meat, offering tender and juicy bites. The staff's meticulous attention, including the replacement of the grill after each cut, underscores our commitment to culinary excellence.

Indulge in the sizzle and perfection of Korean **Pork Belly Samgyupsal**. Cooked over low heat charcoal, expect crispy golden brown edges with a bite of juicy and tender pieces of grilled goodness.

Dive into the freshness of **Raw Marinated Crabs**, a culinary delight that captures the essence of the sea. Each crab is marinated to perfection, and is a celebration of the ocean's bounty, offering a refreshing and zesty experience for seafood enthusiasts.

Warm your soul with the comforting embrace of **Kimchi Jjigae**. This traditional Korean stew, rich in fermented kimchi, vegetables, and savory broth, is a masterpiece that embodies the heart of Korean comfort food. Each spoonful promises a perfect balance of spice and warmth, inviting you to savor the delicious complexity of this timeless dish.

A taste of home, away from home 🇰🇷

Jang Wook, Google Review





SEOUL RESTAURANT



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(Find us on Google or Instagram link in bio)

We are excited to welcome you in our humble Korean family restaurant. 감사합니다.

