



# GOURMET

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TRADITIONAL KOREAN FOOD  
CONTEMPORARY GOURMET  
CAFE & BAR

## Gaon Michelin★★★

Korean food, spirits, and tableware

Gaon is a Korean restaurant operated by Korean pottery brand Kwangjuyo Group's dining arm, Gaon Society. The restaurant opened in 2003 and earned a Michelin 3-star rating for five consecutive years from the first Michelin Guide Seoul publication in 2017. Following in the footsteps of his father, Kwangjuyo Chairman Jo Tae-kwon aspires to bring traditional pottery back to modern tables in daily life. He not only produces beautiful pottery true to tradition, but he also dedicated himself to further promoting traditional cuisine and liquors. Guests encounter the essence of Korean gastronomy culture through the food, liquor, and tableware used at Gaon. Head chef Kim Byoung Jin sets a royal table with seasonal dishes traditionally served to kings that embody Korean mountains, streams, and ocean waters. He sources nothing but the best ingredients and explores their natural tastes in his aromatic and delicious Korean cuisine. The beauty of Korean aesthetics can be seen in the beautifully crafted pottery. Enjoy the ambiance of an authentic traditional Korean meal down to the serving etiquette and tableware. Lunch is from noon to 2:30 PM on Thursday, Friday, and Saturday. Dinner is Tuesday to Saturday from 5:30-10 PM. Closed on Sundays and Mondays. Reservation required.

**INFO** +82-2-545-9845 | gaonkr.com

**LOCATION** Gangnam-gu, Seoul



## Kwon Sook Soo Michelin★★

A modern analysis of traditional Korean culture

Cooking and eating channels are enjoying a golden age in Korea. Broadcasting companies embarked on a mission to discover the most talented cook, and Chef Kwon Woo Joong made the list each time. After studying culinary in university, Chef Kwon worked as a head chef in Japan and the United States, before working in the restaurant business in Korea. By 2015, Chef Kwon eventually opened a modern Korean-style restaurant called Kwon Sook Soo, making seasonal dishes with rare ingredients from all over the country. From 2017 to 2021, the restaurant has maintained two Michelin stars. It is interesting to note that the traditional culture of doksang (table for one diner) is often used when serving food. Kwon Sook Soo utilizes form of food service in a modern way. The term "sook soo" comes from an old saying used to describe a proficient cook. Whether a sauce, paste, pickled fish, or unleashing modern cuisine with a traditional essence, it is this unique characteristic that sets Kwon Sook Soo apart from others.

**INFO** +82-2-542-6268 | kwonsooksoo.com

**LOCATION** Gangnam-gu, Seoul



## Dooreyoo

Star Chef's Korean fine dining restaurant

Located in the quaint neighborhood of Bukcheon Hanok Village, it is a Korean fine dining restaurant run by chef Tony Yoo, who was the head chef of Korea's first Michelin-starred restaurant "Twenty-four Seasons." The restaurant is a testament to the result of a year of his training on a vegetarian diet with Buddhist monk Seonjae, a temple cuisine expert. From tomato chimchaе, a colorful mix of vegetable salad, deep-fried whole rockfish with sweet and sour sauce, and injeolmi tiramisu, every dish of the course delivers a pleasing epicurean experience that you want to enjoy for long.

**INFO** +82-2-743-2468 | dooreyoo.com

**LOCATION** Jongno-gu, Seoul



## La Yeon Michelin★★★

Five years strong as a Michelin 3-star restaurant

La Yeon is highly acclaimed for its modern interpretation and of Korean food, and was the first Michelin 3-star restaurant in Korea. La Yeon is located on the 23rd floor of the Shilla Hotel in Seoul, and focuses on having the best Korean meal through its concept of delicacy and taste. In fact, La Yeon meant "a formal feast" during the Silla period. Adding freshness with the finest seasonal ingredients in the country, La Yeon has sought to reinterpret the menu of authentic Korean-style recipes with a more contemporary twist. The most representative menu consists of gujeolpan (platter of nine delicacies) made with ingredients from the eight provinces of Korea with a bowl of soup made with the finest hanu (Korean beef) sauce. The restaurant also reproduces and uses traditional crafts such as silverware, dishes, and porcelain. In La Yeon's case, it uses white porcelain to emphasize the simplicity of Korean beauty. For gourmets, experiencing La Yeon firsthand is worthy of a trip to Seoul alone.

**INFO** +82-2-2230-3367 | shilla.net/seoul

**LOCATION** Jung-gu, Seoul



## Mingles Michelin★★

The feast of brand-new taste from familiar ingredients

Mingles is a two-Michelin-starred restaurant that serves Korean cuisines in the most sophisticated ways. The course menus boast of dishes made with high-quality Korean seasonal ingredients and allow diners to experience brand-new tastes, blurring the border between modern and traditional elements. Known for his pickiest attitude in choosing ingredients, chef Kang Mingoo is a firm believer that no matter how great a recipe is, you can't achieve the desired taste you want if not with good-quality ingredients. Among other creative and sophisticated plates, dessert Jang Trio is the most unique. Three types of the most important condiments in Korean culinary, namely, doenjang (soybean paste), ganjang (soy sauce), and gochujang (chili pepper paste), are used for the dessert.

**INFO** +82-2-515-7306 | restaurant-mingles.com

**LOCATION** Gangnam-gu, Seoul



## Balwoo Gongyang

A temple cuisine restaurant that honors the Korean taste and Buddhist philosophy

In Buddhism, eating food is part of the process of reaching enlightenment. Balwoo Gongyang honors the Buddhist tradition of Korea's unique traditional food. Since it was opened in 2009, this Buddhist cuisine restaurant received one Michelin star for three years from 2017 to 2019, contributing greatly to popularizing temple food, which had been more or less unknown outside of Korea. The restaurant has been offering simple yet exquisite monastic dishes made of fresh organic ingredients and temple-made gochujang (chili pepper paste), doenjang (soybean paste), and ganjang (soy sauce), with zero animal protein. The traditional recipes passed down from the ancient temple combined with healthy ingredients create a mild yet distinctively savory flavor.

**INFO** +82-2-733-2081 | balwoo.or.kr

**LOCATION** Jongno-gu, Seoul



## Seokparang

A hanok in the royal villa

Seokparang is an annex to Seokpajeong, a villa of Daewongun from the late Joseon Dynasty. It has been transformed into one of the most stylish hanok restaurants in Seoul, where it is easy to enjoy superb views of traditional hanoks that are hard to come by in the city. Royal cuisine includes delicacies such as Daegu dumplings, fowls roasted with seven kinds of herbs, fresh fish and steamed vegetables, along with gujeolpan (platter of nine delicacies). Currently, Seokparang is an outdoor restaurant and has moved from its original site in Ogin-dong, the birthplace of Empress Sunjeonghyo. Guests can enjoy a meal overlooking the garden or climb up to the wooden staircase to see the entire premise at a glance. Notice the walkways and walls made of stone, which have been piled up one by one. At the end of the wall, there is a stone gate. Walking through this secret passageway, reveals a wonderful landscape. Likewise, the ambient night scene is also an impressive sight to see.

**INFO** +82-2-395-2500 | seokparang.co.kr

**LOCATION** Jongno-gu, Seoul



## Onjium Michelin★

Royal cuisine by chef Jo Eun-hee

Onjium is a traditional culture research institute with a culinary studio that features royal Joseon cuisine by founder and chef Jo Eun-hee. The institute strives to bring fading traditional tastes back to the modern kitchen and pass this knowledge onto future generations. Diners can savor the unique flavors of tangpyeongchae (mung bean jelly salad), Jinju-style galbi-jjim (braised short ribs), and haesamjeung—prepared sea cucumber, jokpyeon (jellied cow trotters), abalone, and neungi mushrooms. Opening in 2018, Onjium received one Michelin star for three consecutive years since 2019.

**INFO** +82-2-6952-0024 | [instagram.com/onjium\\_restaurant/](https://www.instagram.com/onjium_restaurant/)

**LOCATION** Jongno-gu, Seoul



©Yoon, Joonhwan

## Jungsik Seoul Michelin★★

Creative, contemporary Korean cuisine

Named after the owner, Chef Jungsik Yim, who pioneered Korean fine dining, Jungsik is a two-Michelin-starred restaurant in Seoul and New York. The chef reinvents Korean cuisine by adding a modern twist, turning familiar Korean ingredients such as asparagus, Korean beef, and more into excellent cuisines like pieces of art. A small feature, which allows diners to choose their cutlery for the main dish, makes the already-satisfying gourmet experience more fun. The vegetarian course serving tomato, burdock gimbap, shingled hedgehog mandu soup, and mushroom galbi in that order is also impressive. From exquisite cuisines, perfect tableware, and cutlery to music and space in perfect harmony, you will have a gratifying epicurean experience as if you were participating in a well-made show.

**INFO** +82-2-517-4654 | jungsik.kr

**LOCATION** Gangnam-gu, Seoul



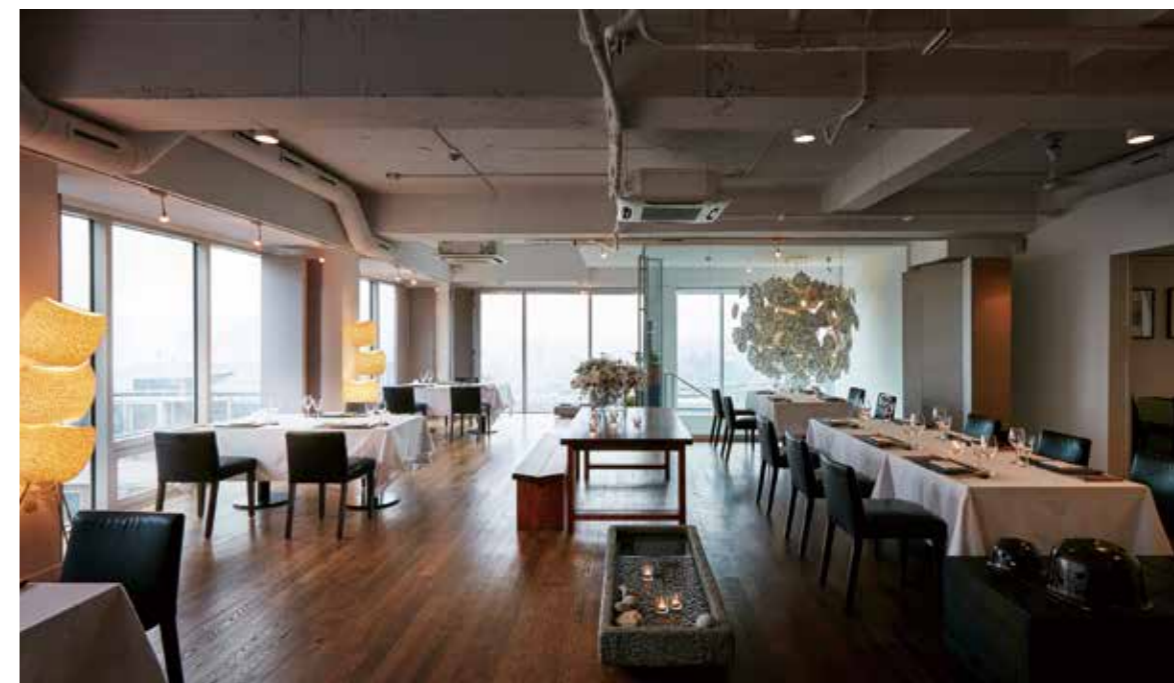
## Poom Seoul

The taste and style of Noh Young-hee

Poom Seoul, which is run by food stylist and chef Noh Young-hee, features classy and modern food and ambiance. Dishes eaten by the Joseon Dynasty elite are revived and prepared for a sophisticated, contemporary clientele. Since its opening, word spread that the restaurant is an excellent place to welcome foreign visitors, and maintained its Michelin star from 2017 to 2021. "Poom" means both dignity and sincerity. The menu and course sequence are carefully arranged to maximize harmonization between flavors and dishes. The healthy repertoire of meals on the menu are prepared with only the best ingredients and spices. The summer menu consists of Croaker fish, while the autumn menu focuses on organic pine mushrooms. The menu changes monthly, offering tastes of each season. A separate menu for vegetarians is also available. Located on Namsan Mountain in Seoul, the view is excellent and the interior of the restaurant has Noh Young-hee's personal touch and style. The establishment also sells tableware and other accessories that are both practical and communicate the beauty of Korean aesthetics. Reservation is required. Closed on Sundays.

**INFO** +82-2-777-9007 | poomseoul.com

**LOCATION** Gangnam-gu, Seoul



## DOOSOOGOBANG

### The philosophy behind Buddhist nun Jeong Kwan's Food

Doosoogobang, managed by temple food expert and professor Oh Kyung-soon, is the vegetarian restaurant that appeared in the Netflix Chef's Table episode featuring the food philosophy of Buddhist nun Jeong Kwan. In Korean, doosoo refers to a leader, while gobang signifies a storeroom. The food served here is made from jang Korean condiments, which the monk preserves at Cheonjinam Hermitage, and seasonal produce. Avoiding the "five pungent spices"—onions, garlic, scallions, chives, and leeks—the monk uses Korean traditional soy sauce, soybean paste, natural sea salt, fermented syrups, and grain syrups. Jeong Kwan's premium cooking class is offered twice a month.

**INFO** +82-31-548-1912 | [instagram.com/doosoogobang](https://www.instagram.com/doosoogobang)

**LOCATION** Suwon-si, Gyeonggi-do



## Goong

### Clean and healthy royal cuisine

This authentic, royal Korean cuisine restaurant is run by master chef Yoo In-ja, who was trained by the late Hwang Hye-seong, a court food expert. It is one of the few restaurants where you can taste refined and delicious royal cuisines. To match its reputation as serving the finest royal cuisines, she carefully selects seasonal ingredients, tries to avoid redundancy in the ingredients and recipes, and diversifies the dishes, from cold to hot, while preserving the original taste and aroma of the ingredients. Every dish in the course satisfies the diners' taste buds, but milk porridge, beef and vegetables wrapped in pumpkin wheat crepes, duteoptteok (a kind of rice cake), and royal hot pot are the most impressive of its delicacies. The restaurant also provides visitors the opportunity to experience making royal cuisine.

**INFO** +82-63-227-0844 | [gooong.co.kr](http://gooong.co.kr)

**LOCATION** Jeonju-si, Jeollabuk-do



## Yangbanga

The well-honored taste of Korean Table d'hôte

Among many traditional hanok houses in Jeonju Hanok Village, Yangbanga catches people's eyes with its antique appearance. Walking along the alley leads you to a fairly large hanok and a well-maintained yard. The main set menu, Korean Table d'hôte, is composed of approximately 30 dishes, including main courses such as dried yellow croaker, braised galbi, soy sauce marinated crab, royal hot pot, and delectable side dishes. The table is filled to the extent that there is no empty space, with a selection from cold dishes to hot ones. Diners will have the very taste and beauty of Korean Table d'hôte carefully prepared with handmade Korean condiments and well-honored recipes.

**INFO** +82-63-282-0054

**LOCATION** Jeonju-si, Jeollabuk-do



## Luii Kitchen M

The hometown of Korea's celebrity Chinese chef Yeo Kyung-rae

The hometown of Korea's celebrity Chinese chef Yeo Kyung-rae Spearheaded by Yeo Gyeong-rae, one of Korea's celebrity Chinese chefs, Luii Kitchen M is a popular restaurant for diners of all ages with its savory Chinese dishes made of fresh ingredients. One of Luii's signature menus, Hanal Tangsuyuk (deep-fried pork with sweet and sour sauce), features a crunchy crust outside and an enjoyable chewy texture inside, such that many acclaims it as their best tangsuyuk ever. Another popular item on the menu, Moja Saewoo (fried shrimp), is served coated either with garlic soy sauce or cream sauce to please diners' taste buds. The modern interior design and private rooms are another advantages of this restaurant.

**INFO** +82-2-736-8889 | [instagram.com/chefmuseum](https://www.instagram.com/chefmuseum)

**LOCATION** Jung-gu, Seoul



## Mosu Seoul Michelin★★

Contemporary cuisine

Michelin-starred chef Sung-jae Ahn opened Mosu Seoul in 2017, serving up contemporary cuisine using Korean ingredients. He believes that the most personal food is the most universal, and he incorporates his experiences and memories into his dishes. Sommelier Jinbeom Kim enjoys pairing wines from his exclusive wine list.

**INFO** +82-2-793-5995 | mosuseoul.com

**LOCATION** Yongsan-gu, Seoul



## Banyan Tree Festa by mingoo

A star chef's contemporary European cuisine

Namsan Banyan Tree Club & Spa's Festa dining re-opened as Festa by mingoo, a new eatery by Michelin 2-star restaurant Mingles owner-chef Kang Min-goo. Chef Kang worked for many years in America and Spain, and he worked as the youngest executive chef in the Bahamas. Festa by mingoo differs from Korean cuisine restaurant Mingles in its casual European cuisine. Hanwoo Bolognese Pasta and Lobster Rice are among the unique dishes served. Rooms are also available for private parties.

**INFO** +82-2-2250-8170 | banyantreeclub.com/kr/dining

**LOCATION** Jung-gu, Seoul



# Born and Bred New Location

Hanwoo omakase for foodies

For 40 years, Born and Bred has been the prime distributor of top-quality hanwoo Korean beef. And over the past seven years, the company has been particularly acclaimed across borders for its hanwoo omakase offering. During the meal, a grilling specialist serves the table with freshly grilled meats. A-la-carte items are available in the open hall for casual dining, and rooms are serviced with a variety of hanwoo cuts and dishes in a private dining setting. A special hanwoo omakase is prepared for private dining parties, including 18 cuts (500-600 g) of top-quality hanwoo per guest. Visit the newest location at Paradise City in Incheon.

**INFO** +82-2-2294-5005 | bandb.co.kr

**LOCATION** Seongdong-gu, Seoul / Jung-gu, Incheon



# Space O

Dining that embodies food stories

Space O is where modern Korean cuisine, traditional liquors, and famous teas come together in Culture Talk, a program on food. Wando seaweed chips and Gangneung soft tofu tapas, and mountain herbs and perilla seed oil salad are two examples of unique Korean dishes. The space also offers Korean cooking classes and meditation classes with traditional tea, walks around Insadong and Bukchon, and a cultural history exploration program. Located on the Insadong Nine Tree Premier Hotel rooftop.

**INFO** +82-2-737-4222

**LOCATION** Jongno-gu, Seoul



## Evett Michelin★

Korean food, spirits, and tableware

Australian chef Joseph Lidgerwood loves Korean ingredients and culinary culture so much that he created a 10-course tasting menu with only Korean ingredients. The renowned chef has had pop-up restaurants across the world in New York, Hong Kong, Yangon, Seoul, and Everest base camps. In years past, he used to travel once a month with other chefs to different countries and learning about local ingredients and cooking techniques, and of all the cities and cuisines, he was so fascinated by Korean food and culinary culture that he opened Evett in Seoul. The restaurant introduces gomchwi, dureup, and other spring herbs and seasonal ingredients. Each food is also carefully paired with a traditional Korean liquor.

**INFO** +82-70-4231-1022 | [restaurantevett.com](http://restaurantevett.com)

**LOCATION** Gangnam-gu, Seoul



## Joo Ok Michelin★★

Chef Shin Chang Ho's modern Korean cuisine

This modern Korean restaurant was opened by chef Shin Chang Ho, who combines French and Italian cooking with his experience at Nobu Miami into novel dishes. Joo Ok started as a small eatery in Cheongdam-dong in 2016 and relocated to the third floor of The Plaza Hotel in 2019. The dishes served here reflect each season and feature quintessential Korean fermented staples, like jang condiments and vinegars. Hands down, the perilla seed oil pressed from his mother-in-law's farm and 30-plus house-made vinegars are the restaurant's secret ingredients. Seasonal produce and seafood, along with local hanwoo beef, pork, and chicken round off the wonderful flavors at Joo Ok, which lives up to its name that means "beautiful and precious."

**INFO** +82-10-4461-1193 | [hoteltheplaza.com](http://hoteltheplaza.com)

**LOCATION** Jung-gu, Seoul



## Yuno Chubo

A restaurant full of chef's sincerity

Yunochubo, which means "Yoo Hee-young's kitchen," is devoted to choosing good ingredients as they believe that the easiest way to make delicious dishes is to use good ingredients. It has long been loved by many people for its signature menus, such as tonkotsu ramen with rich soup, pork neck houba yaki (grilled pork neck on a silver magnolia leaf), which is a perfect side dish for drinks, and yaki udon, the origin of stir-fried udon. When you feel the chef's sincerity filled in a bowl with neat and healthy food in the trendiest way based on Japanese food, your mind and body get warm.

**INFO** +82-31-283-6636 / +82-51-678-3050

**LOCATION** Yongin-si, Gyeonggi-do / Jung-gu, Busan



## Dong Byoung Sang Ryoun

The sophisticated taste and beauty of traditional Korean dessert

Located in a quiet neighborhood of Seongbuk-dong in Seoul, Dong Byoung Sang Ryoun is a Korean dessert café serving traditional rice cake, hangwa (traditional Korean sweets), and beverages. This two-story dessert house consists of a tteok (rice cake) and hangwa workshop on the first floor run by an artisan who inherited "Korean royal cuisine," which was designated as the country's intangible cultural heritage, and a café on the second floor, where visitors can enjoy tasting the artisan-made traditional dessert. On the walls of the café are beautiful bojagi or a traditional wrapping cloth used to wrap a gift box. From the rice cake freshly made every morning to traditional beverages made of carefully prepared ingredients, every menu allows you to feel the café's sincerity and devotion. Medicinal herb tea or jujube and ginseng tea is a good choice in winter, while plum and apricot ade or shaved ice with red beans are preferable in summer.

**INFO** +82-2-391-0077

**LOCATION** Seongbuk-gu, Seoul



## Vista Walkerhill Seoul Re:Bar

The night view of Hangang River that will blow your mind

Re:Bar, located in the Walkerhill Hotel which boasts a natural environment, is well known for the exquisite night view of Hangang River in an open space. The signature Urban Garden cocktail adds a nature-friendly twist to classic cocktail. The bar is famous for having the longest bar table in Korea which extends 18 meters long, where guests can enjoy the signature cocktail, craft beer and a variety of drinks. Separate VIP rooms are available.

**INFO** +82-2-2022-0333 | vistawalkerhillseoul.com

**LOCATION** Gwangjin-gu, Seoul



## Mr. Ahn's Craft Makgeolli

A fancy and luxurious way to enjoy traditional Korean liquor

Located in Itaewon, Seoul, Mr. Ahn's Craft Makgeolli is an unprecedented gastropub that allows visitors to enjoy traditional Korean liquor such as makgeolli (unrefined rice wine), cheongju (refined rice wine), and spirits, along with seasonal Korean dishes, in a modern pub. It is a winner of the 2021 and 2022 Bib Gourmand awards, Michelin's choice for "good-quality, good-value restaurants." Foreigners familiar with only the iconic, green-bottled soju when it comes to traditional Korean liquor will be amazed by the diversity of Korean liquor and its rich taste. For each type of liquor, a particular type of glass will be offered, making this place more special. You will also be advised on food to pair with your drinks, such as Jirisan black pork jamón, one of the popular choices. The liquor, food, and space are so good that you would be tempted to drop by there every day.

**INFO** +82-10-9965-5112 | instagram.com/ahn.mak

**LOCATION** Yongsan-gu, Seoul



## O'Sulloc 1979

Combining Jeju's pristine nature with excellent craftsmanship

Designed by British architect David Chipperfield, Osulloc 1979 is the green tea brand Osulloc's teahouse located on the first floor of the Amore Pacific building. It was named so to commemorate the year Amore Pacific founder began cultivating wasteland into a tea field on Jeju Island. The teahouse is designed to reflect the history and aesthetics of Korean tea culture. It is made with architectural materials representing the pristine island's volcanic stones and wind and equipped with an array of ceramic tea sets made in collaboration with renowned Korean potters. Among others, the afternoon tea set served in white porcelain is recommended. The art gallery and restaurants on the underground floors of the building are also worth a visit. Meanwhile, adjacent to Jeju Osulloc Tea Museum, Tea Stone is a tea culture experience center that opened in 2013. As a place for you to take a peek at the brand's dedication to the renaissance of tea culture, it offers premium tea classes where you can genuinely experience Korea's traditional tea culture while enjoying the stunning view of Jeju's Gotjawal forest.

**INFO** +82-70-5172-1171(O'Sulloc 1979), +82-10-4568-5312(Tea Stone) | osulloc.com

**LOCATION** Yongsan-gu, Seoul / Seogwipo-si, Jeju-do



## Yunjudang

The refreshing taste of handmade makgeolli

As Korea's most well-known traditional liquor enjoying time-transcending popularity, makgeolli is prepared by fermenting a mixture of boiled rice or wheat with nuruk, the fermentation starter culture. A variety of ingredients can be added to spice up the taste of the Korean unrefined rice wine. Yunjudang, a traditional Korean pub, serves an excellent selection of makgeolli varieties around the country. It was established by a female owner who is a self-proclaimed makgeolli lover enthusiastic enough to make makgeolli herself and open a restaurant celebrating the drink. Among other delights, makgeolli enriched with chrysanthemum, figs, and sweet rice is a special delicacy only available here. Enjoy a variety of food options that go with liquor, such as a cheese and potato pancake, Jeju tripe sundae, Haenam aged kimchi, and more. One-day makgeolli-making classes are also available for both Koreans and tourists.

**INFO** +82-70-8151-5765 | yunjudang.modoo.at

**LOCATION** Yongsan-gu, Seoul



## JL Dessert Bar

Plated desserts that delight your eyes and mouth

Owned and run by Pastry Chef Justin Lee, JL Dessert Bar is a pioneer in the plated dessert in Korea acclaimed for its fine-dining-grade desserts. It attracted people's attention by presenting the exquisite dessert plates at a café established in The Imagined Landscapes Jeju, an experiential installation revealed by the global fashion brand Burberry. The "Dessert Tasting Menu" consisting of five to six kinds of main dish dessert is highly recommended. Fresh seasonal ingredients and Valrhona Chocolate are used for the dessert menus here. The "Maitake, Marsala, Balsamic, Mandarin, and Pine Nut" plated on the green dish display a perfect harmony of colors.

**INFO** +82-2-543-6140 | [jldessertbar.com](http://jldessertbar.com)

**LOCATION** Yongsan-gu, Seoul



## Conrad Seoul Vvertigo

Find nature on a rooftop garden

Rooftop bar Vvertigo is located on the ninth floor of the Conrad Seoul, surrounded by high-rises. A hidden gem in a big city, the natural light and lush planterio inside and grassy area outside immerse urban diners in nature. Try a Vvertigo craft beer or trendy cocktail with any of the incredible dishes cooked up by the chefs at the Conrad Seoul hotel.

**INFO** +82-2-6137-7766 | [conradseoul.co.kr/food](http://conradseoul.co.kr/food)

**LOCATION** Yeongdeungpo-gu, Seoul



# Haap

Food too beautiful to eat

Haap is a café that sells traditional Korean snacks. The term Haap means "to join," and while the Chinese character is different, it can also mean a traditional bowl with a lid. Haap's chef Shin Yong Il has studied rice cakes in Korea, desserts in France, has worked as an ambassador chef, and has also served as chef in Korea. The recipes are based on a classical foundation and updated in both taste and minimalistic plating to suit modern tastes. The yakgwa (traditional honey cookies) are made without frying as per traditional recipes; injeolmi (Korean rice cakes) are sprinkled with soybean powder, castella, and sesame seeds; baesu (boiled pear preserved with honey) is made with extra care; and patbingsu (shaved ice) is topped with red beans grown at Haap. In particular, juak (rice pancake) is a sweet dessert made by adding rice wine to glutinous rice, a dessert so popular that people come from all over the world just to taste it. The yakgwa are sold in fine individually packages and wrapping in white cloth inside white boxes. Many Japanese tourists have come to visit Haap specifically for this purpose. Haap is located in the main Hyundai Department Store and their its desserts are also sold at Ko Mul in the Samseong-dong Trade Center shop. There is also a café located in Cheongdam-dong.

**INFO** +82-10-9727-8190 | haap.co.kr

**LOCATION** Gangnam-gu, Seoul



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