

The Sea

구절판 九折坂 Gujeolpan

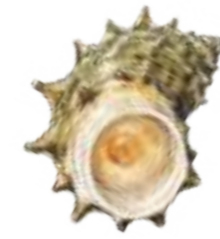
From the pristine waters of Jeju come treasures of the sea, where horned turban shell and fresh seaweeds paired with silky noodles.



Jeju Haenyeo
in Singapore



Jejuhaenyeosg.com



제주 뿔소라

Jeju Horned Turban Shell
The pride of the Haenyeo (women divers) who braved the rough waves; it holds the condensed vitality of the sea within its crunchy texture.



양배추

Cabbage
Grown in Jeju's fertile volcanic soil, its sweet and crisp profile provides a sturdy base for the flavors of the sea.

Sea Grapes 바다 포도

Known as the 'green caviar of the ocean' these jewel-like clusters offer a delightful popping sensation filled with pure Jeju minerals.



적채

Red Cabbage
Adds a vibrant violet hue to the table, bringing the healthy vitality of Jeju to your eyes and palate.



세모가사리

Triangular Seaweed (Semo Gasari)
A precious seaweed with a brilliant crimson hue that carries the deep, concentrated scent of the Jeju abyss.



양파

Onion
White & Red
A crisp, clean finish with a subtle zest that sharpens and highlights the rich flavors of Jeju seafood.

꼬시래기

Feather Seaweed (Kkosiraegi)
Red & Green
Resembling the clear brilliance of Jeju's sea, this refreshing seaweed awakens both the eye and the palate. With its feather-like delicacy and pleasantly crisp texture, it adds a joyful bite and the fresh taste of the ocean.



Sauces



제주 된장 육수

Jeju Traditional Soy Bean Broth
A masterpiece of deep savory flavor, crafted by Jeju's wind and time, completing the seafood's elegance with profound depth.



Alcohol Menu



Drinks & Desserts

The Earth >>

Haenyeo's Lunch 해녀의 날밥

제주해녀

Jeju Haenyeo
in Singapore



KOREA'S FIRST LADY
VISITED THIS JEJU EXPERIENCE
IN SINGAPORE

A Nourishing Journey from Jeju to the Heart of Singapore

Experience a gentle pause in your busy day with our specially curated 3-course lunch. Each dish is a gift to yourself, crafted with the freshest ingredients and the spirit of Jeju's famous Haenyeo (sea women)

1 The Opening 죽粥 Juk

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A warm bowl of traditional Korean porridge, gently prepared to soothe the palate, the perfect beginning to a nourishing meal.



The Platter of Nine Delicacies

A rare delicacy featuring meticulously prepared ingredients arranged as "nine blessings"

A Royal Experience

A harmonious experience for both the eyes and the palate, offering a balanced and healthy main course.

Choose Your Path

The Earth - Seasonal vegetables paired with Barley Rice.
The Sea - Fresh seafood paired with Silky Noodles.

Accompaniments & Upgrades

- Jeju Horn Conch Skewer _____ +\$8
- Soy-Cured Abalone _____ +\$6
- Tot Jeju seaweed from haenyeo Tofu Pancake _____ +\$12
- Jeju Pork Stir-Fry (Gochujang) _____ +\$15
- Spicy Horn Conch Salad _____ +\$17
- Jeju's finest fish 'OKDOM' _____ +\$30

2 The Main 구절판 九折坂 Gujeolpan



Jeju-Style Dessert

A light, sweet, and refreshing seasonal treat inspired by the flavors of Jeju Island.

Change Options

- Jeju Milk Ice Cream (Vanilla / Green Tea) +\$2.5
- Capsule Coffee & Jeju Citron Tea (Hot / Iced)

The Earth Course \$

The Sea Course \$

*Promotion price

The Earth

구절판 九折坂 Gujeolpan

From the fertile earth of Jeju come the season's harvests, served alongside barley rice and a comforting bowl of soup.



Carrot 당근

Packed with the energy of the earth, these carrots grew under the abundant Jeju sunshine to become exceptionally sweet and crunchy.

Bracken (Gosari) 고사리

Known as 'beef from the mountains', these offer a deep, earthy flavor and a chewy, premium texture unique to Jeju's highlands.



도라지

Bellflower Root (Doraji)
Grown in Jeju's pristine air, its subtle bitterness revitalizes the body and spirit.

Radish 무우

Cultivated with Jeju's clean water, its refreshing and sweet taste provides a crisp finish to every bite.



숙주

Mung Bean Sprouts
A clean and fresh energy that brings a delicate crunch while purifying the palate.

Pumpkin 애호박

A gentle sweetness that carries the warm spirit of Jeju, comforting both the body and mind.



Cucumber 오이

Infuses a cool burst of hydration, like a fresh breeze from the Jeju coast, to energize your meal.

Buckwheat 메밀

A resilient grain that thrives in harsh soil, buckwheat has long been part of everyday meals in Jeju, offering a soft yet deeply nuanced flavor.



Chicken 닭고기

Its mild and savory flavor harmonizes perfectly with Jeju's fresh vegetables for a complete nutritional balance.



Sauces

제주 불소라 강된장

Jeju Horned Turban Shell with Soybean paste
A masterpiece of deep savory flavor, where Jeju's treasured horned turban shell meets rich soybean paste, unfolding into an exquisite explosion of flavor.



참기름

Sesame Oil
A magical drop of toasted aroma that harmoniously binds all of Jeju's ingredients together.



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