GOONG

600-year old royal cuisine as well as local Jeonju food in a hanok village in Jeonju, a UNESCO-designated Important Intangible Cultural Property. Goong provides a special opportunity to taste flavorful tastes of royal dishes made with quality ingredients and natural seasonings. Goong’s royal restaurants feature Songjeong Dan and Gwansang Dan menus, as well as a variety of other dishes and special programs.

Directions

Operation Hours

Address

Seollal (Lunar New Year)
337, Chuncham Road, Wansan-gu, Jeonju-si, Jeollabuk-do
Located 6 minutes from the main gate of Jeonju University

+82-63-227-0844, +82-63-226-0844

WON

Lyusang : 240,000
Gisang : 120,000

Main Menu

WON

·Sugyeongdang Chan : 35,000
·Sugyeongdang Dan : 70,000
·Sugyeongdang Ja : 100,000

* Other Offers royal cuisine and Korean food experience programs

Yosokkoong

The Taste of Royal Cuisine in the Millennium Capital City

Yosokkoong is a royal dining establishment situated in the heart of Gyeongju City, preserving the tradition of Jeondong Royal Cuisine. Today, Yosokkoong is a traditional Korean restaurant directly run by court cooks and royal descendants as well as the records written on royal feasts.

The Joseon Dynasty royal cuisine that features such strict customs and manuals was proclaimed as a World Heritage Site by UNESCO. The foods of the restaurant are prepared by Misuk and the flavor of the Joseon Dynasty.

The meals served for the king were local specialties and fresh seasonal foods, so royal cuisine passed on since then.

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THE ESSENCE OF ROYAL CUISINE

KOREAN FOOD CULTURE

INHERITANCE OF ROYAL CUISINE

9 Raw Fish
8 Ttatteutangui
5 Soy Sauce with Vinegar
4 Soy Sauce
3 Togu (Bone Plate)
1 White Rice

Daewonban

Sowonban

Tojangjochi

Gyotban (a small table)

Wonban (a round table)

Daewonban

Misa-dong, Hanam, Gyeonggi-do

Closed

Operation Hours

Reservation

+82-54-772-3347
Lunch: 11:30~15:00
Dinner: 18:00~21:00

110-32, Poseok-ro, Naenam-myeon,
Hantong-eup, Cheonan-si, Chungcheongnam-do

+82-54-748-2507

Closed

150,000 WON

29,000 WON

185,000 WON

21 Dongchimi

22 Jjim

2102x616

th birthdays of kings and queens as
It is a meal undoubtedly fit for a king.

Over a 5,000-year history of Korea, it reached its peak during the Joseon Dynasty.

Royal cuisine is the essence of Korean food culture.

KOREA HOUSE

Jihwaja specializes in royal cuisine and is run by the Hwang Hae-sung family. The managing master of the royal culinary arts), the Successor of Royal Cuisine JIHWAJA.

Seoul

The restaurant serves royal dishes with a modern interpretation. The venue for the official banquet between South and North Korean representatives after a South-North summit.

Address

Namsangol Hanok Village

The villa of Heungseon Daewongun, the King’s Father

The Successor of Royal Cuisine JIHWAJA

KOREA HOUSE

Sungkyunkwan

A cultural space operated by the University of Asia, where you can experience traditional culture, such as the traditional architecture and attire, just as if they were a king or queen for the day.

Address

Seokparang

The Villa of Heungseon Daewongun, the King’s Father

BONGRAEHEON

A European-style villa near Gimpo International Airport, located in Yesan village in Chungcheongnam-do, and various sauces made with a traditional method.

Address

Subway Line No. 2 or 8.

www.daejanggeumkorea.com

Daejanggeum devotes itself to recreating the dignified taste of the royal court, and is located in Yesan village in Chungcheongnam-do, and various sauces made with a traditional method.

Address

Bongraeheon

Enjoy Royal Cuisine and Culture with Five Senses

www.seokparang.co.kr

Enjoy a meal at a royal-style villa near Gimpo International Airport, and appreciate Ilwolobongdo (drawing of the sun, the moon and five stars) and the painting and martial arts by Yoon Song-hwa, who is a fifth generation blacksmith. Also appreciate Ilwolobongdo (drawing of the sun, the moon and five stars) and the painting and martial arts by Yoon Song-hwa, who is a fifth generation blacksmith.