



4-COURSE BOUDULGYEOL HANWOO EXPERIENCE

January – February 2026 | 198 per person
Minimum two to dine

Raised on Jeju Island's volcanic pastures, Hanwoo Beef 1++ represents the highest expression of Korean beef, prized for its exceptional marbling, natural clarity, and precision of flavour shaped by mineral-rich soil, sea air and altitude

Rarely exported, this is among its earliest local presentations, offered in limited quantities



ORIGIN

보들걸 제주 한우
Boudulgyeol

Andeok-myeon, Seogwipo, Jeju Island

Boudulgyeol is based in Jeju's mid-mountain region (중산간), where altitude, spacing and land use regulations support free-range Hanwoo production under tightly managed conditions.

FIRST COURSE

Hanwoo Beef 1++ Tartare

Nashi Pear, Shallots, Sesame, Cage-Free Yolk, Toasted Pine Nuts

SECOND COURSE

Hanwoo Beef 1++

Four distinct cuts of premium Hanwoo beef, each offering its own texture, richness, and finish

꽃등심
Ribeye Cap

Rich, buttery marbling with deep, indulgent flavour

새우살
Eye of Ribeye

Clean, tender bite with elegant marbling

살치살
Chuck Flap

Bold, beefy intensity with a lingering finish

안심
Tenderloin

Silky soft texture with pure, subtle flavour

Served with:

*Freshly Grated Wasabi | Roasted Cold-Pressed Sesame Oil | Soy-Marinated Onions
Homemade White Kimchi | Selection of Lettuce, Perilla & Ssamjang*

THIRD COURSE

Hanwoo Beef Pot Rice

Spring Onion, Beef Bouillon

FOURTH COURSE

Persimmon Granita

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST