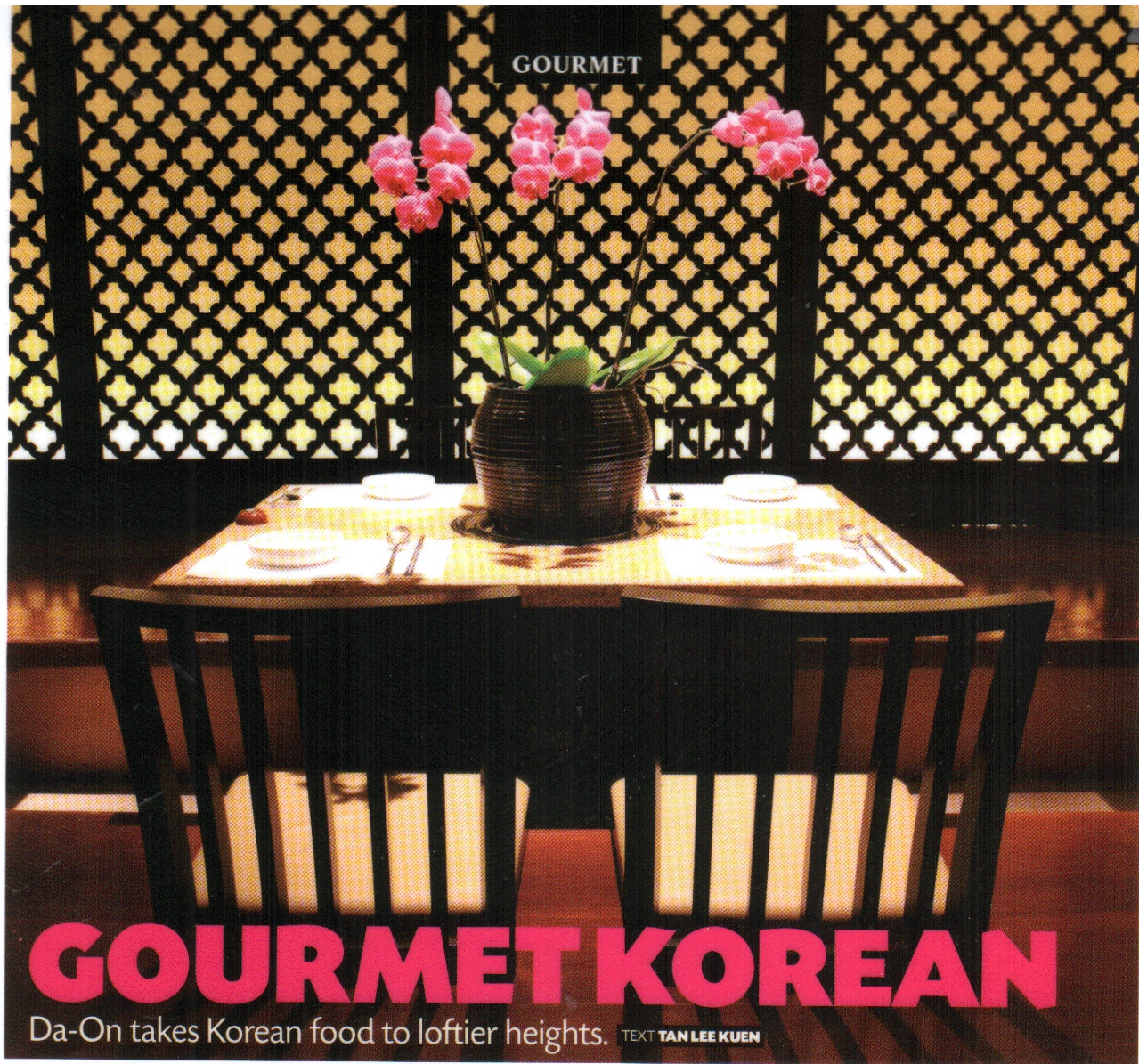


GOURMET



GOURMET KOREAN

Da-On takes Korean food to loftier heights. TEXT TAN LEE KUEN

If the proliferation of Korean restaurants in Kuala Lumpur is any indication, food from the Land of the Morning Calm is finding favour with Malaysians. Da-On in Pavilion has upped the ante of this good and healthful cuisine by making it a fine-dining experience. "I looked at all the other fine-dining options in town, and thought why not for Korean food?" says co-owner Lee Nan Kyoung, one half of the partnership with Yan Siew Wan, and whose love for simplicity is echoed in the minimalist, contemporary décor.

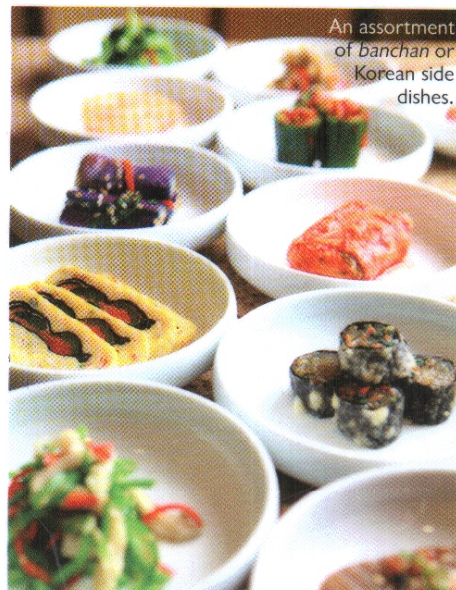
The main draw of Da-On is their barbeque, served with the finest ingredients; the Modum Gui—an assortment of soft-as-butter Angus beef, fresh prawns, abalone and ox-tongue is their house special. A waiter at hand will ask you how you'd like your meat cooked. Worried about the smell? Don't be. Unlike

typical indoor barbeque joints, patrons do not leave Da-On smelling of meat and smoke, thanks to the restaurant's innovative suction system. Each barbeque set is accompanied by a rotating set of 6-8 side dishes, or *banchan*, the most famous of which is *kimchi*. My favourite of the day was the crunchy and pungent Korean garlic and pan-fried fish roe.

Of the a la carte menu, try the *nakji bokkum*, a delightfully spicy stir-fried octopus dish, *bibim naengmyeon*, a slinky cold buckwheat noodle, made on the restaurant's premises, with spicy sauce, and their famous *sam gye tang*, a hearty and healthful Korean ginseng chicken soup. For drinks, have a ginseng tea with pine nuts or sample the Seoljungmae Gold, a fragrant winter plum wine with sprinklings of gold dust in it. Wine, and a meal, fit for a queen. ☐

DA-ON

Lot 6.40.00, Level 6, Pavilion Kuala Lumpur
Reservations: 03-2141-2100/3100
Price: Barbeques from RM40 for chicken to RM190 for the Modum Gui.



PHOTOS MARCUS WONG