

Wednesday, 16 January 2013

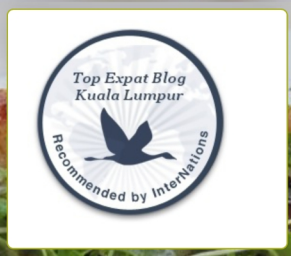
Da On, Fine Korean Cuisine, Pavilion, Kuala Lumpur, Malaysia



Da On, Fine Korean Cuisine, Pavilion



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Seol Jung Mae Gold Special Reserve - Can you see the edible gold flakes?



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 ntal Kuala
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The Tea
 Lounge, The
 Majestic
 Hotel Kuala
 Lumpur, M...



Modum Jeon (selection fo Korean pancakes) - Zucchini, White Fish Fillet, Mushroom, Kim Chee and Crab Stick Pancakes

Acme Bar
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The Troika,
Kual...

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The Majestic
Spa by Spa
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Pavilion,
Kuala
Lumpur...

Dom Pérignon
Champagne
Brunch,
Circus,
Pavilion, K...

La Mexicana,
New Menu
2013,
Ampang,
Malaysia

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Modum Gui (Korean barbecue) - Ju Mul Luk (charbroiled marinated US beef sirloin), So Galbi (charbroiled marinated beef ribs), Saen Galbi (charbroiled US black angus ribs), (Saeng Deung Sim Gui (charbroiled US black angus sirloin), Daeha Gui (charbroiled tiger prawns) and Garibi Gui (charbroiled fresh scallops).

from the G...

The Lounge Room, Mudgeeraba, Gold Coast, Australia...

Steak and Kidney Pudding.....Come Rain or Shine!

Super-Deluxe Accommodation, Grand Millennium Hotel...

Tapas and Cocktails at One Six Five, InterContinental...

Delucca Italian Restaurant, Best Pizza in KL, Chan...

Hit and Mrs., The Lastest BIG Venture, Bangsar, Ma...

New Year's Goals for The Yum List, 2013

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Sky Bars - Pub Crawl Route



Top Spots in Penang



Best Steaks in Kuala Lumpur



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Mul Naeng Myeon (spicy Korean cold noodles)



Home Made Ice Cream - Black Sesame, Kim Chee (!) and Lemon Soju Ice

Da On, Fine Korean Cuisine, Pavilion
"May all good things and fortune come your way."

Over played as the tune may be, PSY's, Gangnam Style has brought more than earaches and switched off radios to the world. It too has created a wider interest in the East Asian territory and its culture. Many outsiders have found new intrigue for Korean cuisine and Da On, in Pavilion, makes a perfect entry into this unfamiliar culinary world.

Da On has been described as modern yet authentic. Five years old now, 6500 square feet of space affords five private dining rooms and numerous seating areas. Beige walls with traditional tapestries, neutral colours and granite topped tables form the setting that has become famous with patrons from the royal family and celebrities alike.

Authentic Korean cuisine with contemporary presentation and refined service is what we found on our visit. Genuineness in their offerings is achieved by importing most products from Korea, with meats coming from specific countries known for their specialties such as Wagyu from the USA and Hanwoo beef from Korea. It doesn't hurt either, that their chef is Korean, and insists on sourcing only the best, even if it's expensive or time consuming to track down the right stuff!

Our journey through the menu began with a Special Reserve Gold

Best Latin Restaurants



Best Street Food in KL



Best Desserts in Kuala Lumpur



Fav Spas in Malaysia



Favourite Boutique Hotels on the West Coast



Afternoon Tea in KL



Plum Wine with real plums inside and edible gold dust! I'd recommend this to anyone new to Korean wines. It's easy drinking and made a perfect aperitif, not to mention the coolness factor of consuming a precious metal!

Enthralled with the Korean style of eating, we began with a palette of mini bowls of appetizers. Marinated cucumber, home made kim chee, black beans, bean sprouts, fruit salad, eggplant, wild spinach, anchovies and, seaweed with chili paste sauce were served aside miso paste, raw sliced garlic, sesame oil with sea salt and a sweet sauce for dipping. Side dishes are refillable free of charge, but with the lineup we tried, we dared not replenish supplies for fear of filling ourselves before the rest of the meal arrived.

Steaming Korean pancakes, hot off the griddle, were more tasty starters that threatened to plump our stomachs before the bulk of the meal had been presented. Crab sticks, kim chee, tingiri mushrooms, white fish fillets and zucchini were lightly coated in a flour batter and terrific on their own or spiced up with some of the dipping sauces.

If you're not familiar with Korean cuisine, the *Modum Gui*, Korean barbecue, should be ordered. An assortment of fresh meats and seafood are brought uncooked to your table as a host fires up the coals on the barbecues built into every table. Grilled to your liking and served on individual plates allowed for appreciation of each item separately. The beef was good on its own but the marinade requires special mention with its fresh fruits such as pear acting as a natural tenderizer.

Cold buckwheat noodles are the traditional follow up and in Da On's case, are made instantly upon order with their own machine. I imagine these chewy chilled noodles could be refreshing on a hot summer's day, but too that they might be an acquired taste. They were definitely not unlikeable, but something a little too astray from our tastes for us to fully appreciate them first hit.

The final scene was set up with home made Kim Chee and Black Sesame Ice Creams, Rice Wine Sorbet and Shik Hae (Korean fermented rice drink). The finish to our meal was just as spectacular as the start and, while we eagerly devoured appetizers and barbecued meats, we might also be quite content with a glass of plum wine and a scoop of these wonderful desserts.

Besides the beverages already highlighted, a small drinks menu features Korean wines such as Hwayo (premium Korean rice wine, Baek Se Ju (Korean ginseng with 12 herbs wine), Bok Bun Ja (Korean wild raspberry wine), Seol Jung Mae Gold (Korean winter plum with gold wine), Soju (Korean sweet potato and rice wine), Seol Jung Mae (Korean Winter Plum wine), Make Gerl Li (Korean rice wine), Chung Ha (Korean clear rice wine) and Jinro (Korean sweet potato wine). A regular selection of cold and hot beverages including a hand full Korean teas are listed too.

A good way to check out the food is via their set lunches available from 11am – 3pm. Deals usually include a main and a soup and cost either RM40 or RM45.

Reason to visit: fine dining Korean, Special Reserve Gold Plum Wine, Korean barbecue, kim chee and black sesame house made ice creams

Da On

Fine Korean Cuisine

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Pavilion

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Shik Hae (traditional Koren fermented rice drink)

Healthy Food in KL



Vegetarian in KL



Best Cocktails in KL



The Yum List on Bernama Today

The Yum List on BFM Radio 89.9