

CHEF CHUL PARK  
FOUNDER OF  
SEORAE JIB

CHEF YOON NAM-NO  
COOKING MANIAC  
NETFLIX | Culinary Class Wars

SEORAE JIB



X CHEF YOON  
"COOKING MANIAC"

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Unveiling this exclusive collection of dishes, a global collaboration between SEORAE JIB and Chef Yoon.

In 2024, Chef Yoon earned international recognition as the "Cooking Maniac" on Netflix's Culinary Class Wars for his fearless creativity and technical skills.

Inspired by onggi pots at SEORAE JIB, traditionally used in Korea to age sauces, Chef Yoon introduces the concept of aging to his recipes, blending smoky richness with the depth of aged ingredients to elevate the Korean BBQ experience.

## HAY-SMOKED MEAT IN KOREAN ONGGI POT

Serving authentic Korean Charcoal BBQ, where our smoked meats are prepared using Singapore's first-ever combination of **smoking meats with hay and oakwood in Onggi**, an ancient Korean smoking method. This technique ensures our meats are infused with a rich, distinctive flavour.



### OUR SIGNATURE - Galmaegisal

Called the Skirt Meat, each fully-grown pig only produces 250 grams of this sirloin-extension. Juicy and tender, this rare part was reserved strictly for Korean royalties in olden days.





# 윤남노



“ At SEORAE JIB, I noticed the use of onggi pots to smoke meats with hay. These pots are traditionally used to aged sauces, inspired me to base my dishes on fermentation. By incorporating aged ingredients like nuruk and miso, I can amplify the flavours further when grilled over charcoal—something that can't be replicated by methods like pan-frying. These ingredients develop a smoky, umami-rich profile that enhances each dish and brings out the best in every bite. ”

CHEF YOON  
NAM-NO  
윤남노.

# SOTBAP

Fluffy rice topped with premium meats, creating a perfect harmony of flavours, and finished off with a crispy savoury nurungji for an unforgettable experience.

부채살솥밥



## BUCHAESAL SOTBAP

Tender AU Black Angus Beef Oyster Blade laid over a bed of fluffy rice, complemented by savoury shiitake mushrooms. The dish is served with a fresh, crisp Aekjeot (fish sauce) salad on the side, creating a perfect balance of rich flavours and textures.

\$18.9

훈제 흑돼지 삼겹살

## SMOKED BLACK PORK SAMGYEBSAL SOTBAP

Smoked Spain chestnut-fed black pork belly, infused with a smoky, earthy hay scent. Served with ebiko, adding a burst of texture and a touch of freshness to each bite.

\$18.9



막걸리 소르베

## MAKKOLI SORBET

Indulge in our refreshing Makkoli Sorbet, a delicate fusion of traditional Korean rice wine and zesty lemon, perfect for a unique and cooling treat.

\$5.9





# 바베큐 세트 BBQ SET



## 돼지고기 세트 PORK SET

\$98

CHOICE OF.....

**CHEF YOON** MISOYAKI GALMAEGISAL  
Marinated US pork skirt meat, aged with red miso and Korean Sake  
OR

**서지래** SEORAE SIGNATURE GALMAEGISAL  
US pork skirt meat, marinated and massaged for 30 minutes in SEORAE's authentic Korean spices

**서지래** SMOKED BLACK PORK SAMGYEBSAL  
Spain chestnut-fed black pork belly

HANGJEONGSAL  
Marinated premium pork jowl

YANGNYEOM MOKSAL  
Marinated thick-cut pork collar

CHEESY GYERAN JJIM  
Korean steamed egg with cheese

CHOICE OF.....

**CHEF YOON** JJIGAE OR COLD NOODLES OR SOTBAP  
• Kimchi • Mul Naengmyeon • Buchaesal  
• Sundubu • Bibim Naengmyeon • Sotbap  
• Tojang

**CHEF YOON** 2 SERVING OF MAKKOLI SORBET

## 소고기 세트 BEEF SET

\$128

**CHEF YOON** NURUK SO ANCHANGSAL  
AU Black Angus Beef outside skirt marinated with nuruk (Makkoli aging starter)

**서지래** YANGNYEOM LA GALBI  
Marinated US Prime bone-in short ribs

WOOSAMGYEOB  
Thinly sliced US Prime beef shortplate

GWANGYANG BULGOGI  
Thinly sliced AU Black Angus oyster blade

CHEESY GYERAN JJIM  
Korean steamed egg with cheese

CHOICE OF.....

**CHEF YOON** JJIGAE OR COLD NOODLES OR SOTBAP  
• Kimchi • Mul Naengmyeon • Buchaesal  
• Sundubu • Bibim Naengmyeon • Sotbap  
• Tojang

**CHEF YOON** 2 SERVING OF MAKKOLI SORBET

**RED MISO** is made from soybeans, rice, and barley, and has a longer fermentation process than lighter misos. Galmaegisal when marinated with red miso and Korean Sake gives it a deep, rich umami flavour with earthy, salty, and sometimes sweet notes.

**NURUK**, a traditional Korean Makkoli starter made from aged wheat and rice, enhances flavour and tenderness by breaking down proteins effectively. This time-honored technique gives our **So Anchangsals** a luxurious, succulent texture with deep, complex flavours.



## 혼합 세트 PORK & BEEF SET

\$118

CHOICE OF.....

**CHEF YOON** MISOYAKI GALMAEGISAL  
Marinated US pork skirt meat, aged with red miso and Korean Sake  
OR

**서지래** SEORAE SIGNATURE GALMAEGISAL  
US pork skirt meat, marinated and massaged for 30 minutes in SEORAE's authentic Korean spices

**CHEF YOON** NURUK SO ANCHANGSAL  
AU Black Angus Beef outside skirt marinated with nuruk (Makkoli aging starter)

**서지래** SMOKED BLACK PORK SAMGYEBSAL  
Spain chestnut-fed black pork belly

WOOSAMGYEOB  
Thinly sliced US Prime beef shortplate

CHEESY GYERAN JJIM  
Korean steamed egg with cheese

CHOICE OF.....

**CHEF YOON** JJIGAE OR COLD NOODLES OR SOTBAP  
• Kimchi • Mul Naengmyeon • Buchaesal  
• Sundubu • Bibim Naengmyeon • Sotbap  
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**CHEF YOON** 2 SERVING OF MAKKOLI SORBET



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