

Eat & Drink

Wednesday January 7, 2009

Korean fare draws the crowd

By JADE CHAN

BARELY a year old, Da On Fine Korean Cuisine already has a regular base of customers, which, according to its partners, range from prominent society members to politicians and royalty.

"*Sae-hae-bok-mani-baduseo-yo!*," greet partners Lee Nan Kyoung and Yan Siew Wan, which the former said translated to "Wishing you a happy and prosperous new year!"



Colourful: A variety of Ban Chan served alongside the main dishes.

Authentic food, friendly and attentive service, as well as sophisticated ambience are the hallmarks of this fine-dining Korean restaurant and attributes that keep its customers coming back for more.

Lee said "Da On" means "may all the goodwill and fortune come your way", and that the restaurant's concept is to introduce authentic Korean cuisine to the Malaysian market in a contemporary setting.

"We offer a bit of everything - barbecued items, comfort food like soups and rice, a la carte items like pancakes, rice cakes, tempura and beancurd and desserts.

"Our range of beverages includes Korean beer, wines and spirits," she said.

Most Viewed Stories

- Marc Jacobs launching Honey fragrance
- Yardley launches 'new generation' fragrance
- To reduce risk of diabetes, sit less, move around more
- Top four reasons why diets fail -- and how to succeed
- Tiffany Designs A Brilliant Holiday
- Primed for success
- Don't You Want To Look Like A Model?
- Haute Heritage
- Stylish Twist
- Facebook is not a diary: Keep your relationships stuff private

TIPS Eat Right to Stay Healthy

Do bigger plates make bigger hips?

Have you realized, the bigger the plate, the more we fill it? Next time try picking a smaller sized plate for your meals.
bit.ly/nEPvNE

[more](#)

CHECK OUT



Search GO



Xpress Deal: G2000 Long Sleeve Smart Shirts (5 Colors)
RM80 - 58% off



Xpress Deal: Casio Womens Baby-G Watch BGA101-1B
RM304 - 49% off

➔ Sign up now and get rewards
★ starbuys.thestar.com.my



Barbecue menu: The Charbroiled Marinated Beef Sirloin.

Da On's contemporary and sophisticated interior features traditional touches, such as the repetitive circular motif on the walls that symbolise harmony and balance, ceiling pieces that reflect typical doorframe designs and a beautiful "Byung Pung" (Handmade Screen) depicting the four seasons.

It has a 155-seating capacity, which includes a tatami room, five function rooms and a bar area.

Lee highlighted that one of Da On's unique features was the custom-made barbecue pits in most dining tables that come with well-designed underground ventilation to remove smoke.

Another trait is the variety of Ban Chan (Side Dishes) served, which changes daily.



A la carte item: The assorted pancakes are made from ingredients like fish, kimchi, zucchini and tofu.

"Some of the Ban Chan ingredients are air-flown from South Korea regularly; some depend on the availability of seasonal ingredients like raw ginseng (that is drizzled with honey)," said Yan.

Fans of wagyu beef will be delighted to know that Da On will be running a special promotion on Chilled Wagyu Beef imported from Australia throughout this month.

Just remember to inform the staff on how you prefer your meat grilled, for they will be the ones assisting diners with the barbecuing.

Other specialities include Gae Jang (Fermented Raw Crab) and Galbi Jjim (Beef Stew).



Special: The fermented Raw Crab is served upon request.

"Both are off-menu items that are available upon request. The Gae Jang requires a day's order in advance as the crab is marinated with a special sauce and takes time to ferment," said Lee.

The Galbi Jjim is a popular and hearty concoction made from soya sauce, minced pear, sesame seed, Korean chestnuts, gingko and garlic.

For grilled items, try the Daeha Gui (Charbroiled Fresh King Prawns) and Ju Mul Leok (Charbroiled Marinated Beef Sirloin). The latter is a serving of tender beef marinated with garlic, sesame seed, oil and minced pear and apples, thus giving it a natural sweetness.

According to Yan, the grilled meats can be eaten wrapped with fresh lettuce leaves, topped with a dab of Doen Jang (Fermented Red Miso Paste) and raw garlic slices, or dipped into a condiment made from sesame oil, sea salt, pepper and sesame seeds.

To complement the meal is Modum Jeon, a platter of Assorted Pancakes made from fish, kim chi, zucchini and tofu.



Sophisticated: Da On Fine Korean Cuisine features a contemporary and elegant ambience.

Lee highly recommends the Homemade Korean Ice Cream and Korean Dessert Drinks for desserts.

Choose from the three types of unique ice cream flavours - Kim Chi, Lemon Soju or Black Sesame.

As for the Korean Dessert Drinks, Lee said: "The Soo Joong Gua works as a great palate cleanser, while the Shik Hae is a cooling drink traditionally served during the New Year."

DA ON FINE KOREAN CUISINE, Lot 6.40.00, Level 6, Pavilion Kuala Lumpur. (Tel: 03-2141 2100/ 3100). Pork free.

[Email This](#) [Printer Friendly](#) [SHARE](#) [Facebook](#) [Twitter](#) [LinkedIn](#) [Google+](#) [StumbleUpon](#)

[Like](#) 3 people like this. [Sign Up](#) to see what your friends like.

STYLE SHEET » [In Vogue](#) | [Trend Setter](#) | [Lookin' Good](#) | [Tried and Tested](#) **HEART STRINGS** » [Real Lives](#) | [Love & Sex](#) | [Parent Thesis](#) | [Sexcetera](#)

PLAY GROUND » [Eat & Drink](#) | [Travel & Leisure](#) | [Health & Fitness](#) | [Decor & Lifestyle](#) | [Book Buffet](#)

ACTIVE ZONE » [Blog Sphere](#) | [Quiz It](#) | [Contest](#) | [Clave2 Diary](#) | [Lipstick Mystic](#)

BLOGS » [Mode](#) | [Gorgeous](#) | [Parent](#) | [Guy](#) | [Celeb Watch](#) | [Trendsetter](#)

[About Us](#) | [Privacy Statement](#) | [Terms of Use](#) | [Write to Us](#)