

 **BULGOGI**
불고기소 **SYO**

CHEF CHOI

NETFLIX | Culinary Class Wars



최현석 셰프

Chef Choi
Hyun-Seok



A Culinary Performance by

CHEF CHOI HYUN-SEOK

Chef Choi is one of Korea's most celebrated culinary figures, rising to international prominence on Netflix's **Culinary Class Wars** where his bold reinterpretations of Korean cuisine captured global attention.

His approach is defined by a **playful spirit** and a deep respect for **tradition**, transforming humble childhood memories of stews and sobbaps into dishes with modern elegance.



Chef Choi brings these inspirations to life through our **signature hotstone grilling**, presenting a menu that bridges **heritage and innovation** while showcasing the **soulful depth of Korean flavours**.



Pictures are for illustrative purposes only.

As seen in
Culinary

NETFLIX
Class Wars

VONGOLE MEMBER EXCLUSIVE SUJEBI

Chef Choi reinvents the classic Korean sujebi noodle with a touch of drama — squid ink gives the **hand-torn noodles** a striking black hue and subtle briny depth.

Served in a luxurious clam broth infused with butter, garlic, and aromatics, the dish is a cross-cultural dialogue between Korea's rustic noodle tradition and the Italian vongole that defined Chef Choi's rise on the show, blending heritage with professional innovation.

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Comes with fresh kimchi salad and stir-fried korean fish cake.

\$21.9
~~U.P \$28.9~~



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Prices are quoted in SGD and subject to service charge and prevailing GST. Pictures are for illustrative purposes only.

JANG TRIO WITH OMUGI BEEF TENDERLOIN



Ganjang pickled radish. (soy sauce)

Pair the tender meat with Gochujang sauce. (chili paste)

Sizzle the meat with aged Doenjang butter. (soy bean paste)

Comes with truffle ganjang pickled radish, soup and sotbap rice.

\$39.9



Premium **Australian Omugi** beef, prized for its light marbling and signature barley-fed depth of flavour. Sear the meat to your preferred doneness with homemade aged **Doenjang** butter and watch the fermented soybean paste melt and coat the slices of beef - unlocking layers of umami with every bite.

On the side, crisp **Ganjang** pickled radish with truffle offers a refreshing counterpoint, sweet and salty taste cutting through the richness of the meat.

Complete the experience with our sweet and spicy **Gochujang** sauce that ties the trio together in perfect harmony.

장 트리오
안심살

“

When I think back to my childhood, I remember the aroma of pork stew simmering in my mother's kitchen. These dishes were simple, but they carried warmth and love. With Bulgogi Syo, I wanted to bring those same memories in life in a way that feels special for today's diners.

From the past to the present, the Jang Trio celebrates the flavours that shaped me as a cook. For me, this collaboration is about sharing pieces of my own story, one dish at a time.

”

*Executive Chef
Hyun-Seob, Choi*

*re B...
Chef i b...*

DAEGU
STYLE

MAEUN DWAEJI GALBIJJIM

WITH TRIPLE-CHEESE RISOTTO

This dish is Chef Choi's ode to the soul-warming stews of his Korean roots. **Mokjeonji** (pork shoulder) is hand marinated with his homemade spicy sauce and then slow-simmered until the broth is rich with pork, gochugaru, and aromatics — a recipe that fondly recalls his family meals that never lost their charm.

Chef Choi pairs the stew with risotto layered with three cheeses: **silky mascarpone**, 12 months aged **parmigiano-reggiano**, and a generous topping of **mozzarella**. Torched until bubbling and golden, pair the risotto with the hearty stew for a Korean comfort dish reimagined with Italian indulgence.

\$25.9

Comes with fresh kimchi salad, soup and stir-fried korean fish cake.

매운 돼지갈비찜
트리플 치즈 리조토

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FRESH OMUGI BEEF YUKHOE SOTBAP

Made with premium **Australian red barley-fed Omugi beef** with spring onions, delicately seasoned to showcase the **fresh beef's bouncy texture and clean flavour**.

The yukhoe is lightly torched to enhance deeper aromas and a subtle, satisfying texture. Served alongside fluffy sotbap rice and a medley of assorted vegetables, this dish can be enjoyed two ways — savour the yukhoe beef on its own for pure elegance, or mix it into the rice for a harmonious blend of flavour and texture.

\$25.9

Comes with soup and stir-fried korean fish cake.

육회
솔밥



SYO RECOMMENDS

FLAMBÉ

삼겹살 Duroc Samgyeobsal Steak Pork Belly

The one and only Duroc Pork Belly steak in thick cut. Perfect meat and fat combination!
200g

\$19.9



Tteokgalbi & PORK DEUNGSHIM STEAK

Get the best of both worlds with our juicy Korean-style beef patty paired with a slab of thick cut, gochujang marinated Pork Loin.
200g

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\$19.9

BIRTHDAY SPE-SYO!

COME CELEBRATE YOUR BIRTHDAY WITH US!

WE ARE OFFERING A COMPLIMENTARY TIRAMISU COMPLETE WITH A SPARKLING CANDLE TO MAKE YOUR DAY EVEN MORE SPECIAL!

FREE TIRAMISU BIRTHDAY CAKE!
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~~CHEF~~ CHOI

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For private events and large group reservations,
please contact us at bulgogisyo@seoraesin.com

