



Very rarely I come across a jewel of a restaurant – one where the quality of the food is up and above expectations, and the dining experience is pure joy.

And it is an honor for me to share news of Korean Kitchen.





It is a small and humble restaurant - a few wooden tables, a kitchen counter, and little more. But bright and cheerful, and immaculately clean. You can tell right away that whoever is running the place is doing so with utmost care.





But it is when the food is presented at your table that the wow! happens...



















I cannot claim to be an expert in Korean cuisine, although I've actually lived with Koreans - and I'm a big fan - and the dishes that emerged from Korean Kitchen were extraordinary!

The engine behind Korean Kitchen is Mrs Inji Shin.





And the place was packed with a continuous stream of eager customers!



For a new restaurant, this is impressive - and certainly because of Mrs Shin's hard work and care for detail, and due to her superb culinary skills.

The Korean rolled rice in dried seaweed - Kim Pap - she made with her own hands. I saw how carefully she packed and rolled it, and I was reminded of the mother's love that goes into the packed lunches Korean children take to school - if you haven't seen them, they are works of art.

And the taste was fabulous! The beef tender, and very tasty - the vegetable crispy and fresh - and the rice perfect: very delicious, not even needing dunking in soya sauce.









Kimchi was of course at the table first - in this case, made on location at the restaurant.





And every dish was a winner!





Bi Bim Bap is a well-known dish, even outside of Korea; but also try something new to you - be adventurous!

The Seafood Soft Tofu Soup (Sundubu) is a very traditional delicacy; and the Sweet and Spicy Fried Chicken (Yang-Nyum) was exceptional - one of the best battered fried chicken dishes I have tasted in 20 years in UAE: promise!









If you're not familiar with Korean food, then simply ask for suggestions - something mild, yet still incredibly tasty. Maybe like the Seafood Pancake...







If you want to explore with a dish that you've probably never tried before - unless you've visited Korea! - try the Teok Bokki, stir-fried rice cakes with a spicy sauce.



For a small restaurant the menu selection is extensive, and I've heard they are working on preparing lunch combo sets!

This is a good idea, since Korean food is best enjoyed in many small portions of a variety of dishes. Each food has its own flavor, and sings its own story; but when they are enjoyed together at one table, the tastes dance together and soon you will be dancing with them!





A little jewel in the Abu Dhabi restaurant scene, Korean Kitchen won both my heart and palate.

And when you visit, you too will be awe-struck by this simple yet so delicious Korean eatery!



*See the location, menu, and other reviews by clicking on the Zomato clicky above.*