

food
&
drink

restaurant/dessert **INDULGE**

THE NEW INDIAN EXPRESS
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KIMCHI CONVERSATIONS

With a lifesize cutout of Psy, a newly opened Woori Jib serves up Korean comfort food with a side of K-pop

WOORI JIB means 'Our Home' in Korean and, one has to admit, it does have a certain homely feel to it, complete with a life-sized cutout of Psy and plenty of Korean kitsch.

The restaurant itself is comfortable with a very nice outdoor area that will be a lot of fun on cool evenings. Given that we are there for lunch, the place is quiet. Shanthi Prince, the promoter, is quick to point out that this is not a specialty Korean restaurant but one that serves Korean and International cuisine. The idea is not to cater specifically to Korean expats but to introduce the cuisine to Singara Chennai.

The condiment bowls are interesting with the obligatory although, arguably, not-fermented-enough *kimchi* along with pickled cucumber, radish and a delicious steamed *palak* with garlic. An indeterminate

but tasty welcome drink is followed by *Kkanpunggi*—spicy garlic fried chicken with sesame seeds in a sweet and sour vegetable sauce. The textures and flavours are fantastic but it is the quality of the protein, from their own poultry farms, that really lifts the dish. There is a lot of sesame in this cuisine—both seeds and oil—and this can take getting used to but the overall effect is excellent and the portions very generous.

The main course is *Dak-galbi* cooked at the table. Spicy marinated chicken in a *gochu-jang*-based sauce with sweet potatoes, cabbage, perilla leaves, scallions and *tteok* (rice cake). Cooking time is a little over seven minutes at the table and the finished dish is well worth the wait. Served with hot sticky rice, this is hearty Korean comfort food at its best.

Once again, that chicken is something to write home

about. This is a dish that will make the Indian palate break out in song. The menu also features other staples like *Bulgogi* but Shanthi agrees that they need to work on sourcing the right quality meat. She does, however, dish up an extraordinary stir fried pork from the Indian side of the menu that ticks all the right boxes and adds a few of its own. The promoters want to use the restaurant for parties and to popularise K-pop but we have to see what happens there.

Our verdict? Value for money with food that will make us happy. The prime location on ECR with plenty of parking makes it an even more attractive proposition.

At 1/46, East Coast Road,
Injambakkam Village,
opposite Prarthana Cinemas.
Average cost for two ₹1,200.

Details: 9840281133

— Amardeep Devadason

