



가온

History



One Step Closer to
'The Dream of the
Globalization of Korean
Cuisine'.

**GAON BEIJING
OPEN**

2005



Based on the experiences of
the past years GAON has
prepared even finer Korean
Cuisine.

GAON RENEWAL

2014



Aspiration to the 'New
Classic of Korean Cuisine'
on the 81st Floor in the
Lotte World Premium
Tower which is the highest
building in Korea.

BICENA SIGNIEL OPEN

2017



State Dinner Held
Outside of the Blue
House for the First
Time in History.

**BICENA HOST OF A
STATE DINNER**

2019

2003

GAON OPEN

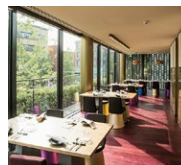
The First to Take Not
of 'The Possibility of
Korean Cuisine.



2012

BICENA HANNAM OPEN

Korean Cuisine in a
New Light.



2016

**MICHELIN STARS
AWARDED**

Truly 'the Center of
Korean Cuisine' GAON
with 3 Stars and Bicena
with 1 star.



2018

**MICHELIN STARS FOR
3 CONSECUTIVE YEARS**

GAON with 3 stars and
Bicena with 1 star.



The center of Korean cuisine, GAON

We seek to do what is right by resorting only to natural means in discovering the true wisdom behind *Hansik*. We sought for ways to naturally approach our ingredients, bringing out its true glorious form. Finding our own identity in the profound depth of *Hansik* has been quite a journey for us. However, it was a journey that we put our hearts into, discovering who we are in our careful steps forward; and we have only just begun. Join us, we cannot wait for you to be part of our ongoing journey.

Korean Cuisine Characteristics

Tae Kwon Cho opened Korean restaurant “GAON” in Cheongdam-dong, Seoul in 2003 and studied more deeply the possibility of Korean food. In 2007, He invited sixty food critics and wine company representatives to Napa Valley, California and presented the pinnacle of Korean course meals: the “Napa Valley Course.”

This historic meal received much critical acclaim. It was not only about Korean food. Instead it was a joint effort which combined Korea’s tableware, traditional drinks, interior design, and impeccable service to reinterpret the essence of Korean dining culture.

Always one to choose the path less travelled, President Cho will spare no effort in elevating the traditional and characteristic into universal values with the help of GAON’s traditional take on Korean tableware, food, drink, and the identity of Korean cuisine.

Executive Chef, Byoung Jin Kim

Byoung Jin Kim has and will continue to put effort into revealing the full potential of Korean cuisine. Until the day Korean cuisine and its culture are invited into each and every heart that exists, Kim will never stop fulfilling his duty as a Chef. As a Chef, Kim will always seek for ways to become a driving force in the world that leads to inspiration for progress and positive changes.

GAON’s dishes

GAON unfolds the nutritious flow of the King contained within the royal table with the ingredients it has seasonally collected from Korean waters and mountains. Discovering the best ingredients and studying their deep flavors is how we deliver the concealed taste and profound aroma of Korean cuisine.



Korean cuisine ‘GAON’ which has unfolded Korean food as an ultimate piece of culinary art by adding the chef’s philosophy and sensibility to the original dignity of traditional Korean cuisine.

