



Gamtan Korean BBQ Singapore: Telok Ayer's King Galbi Specialist Now Open

Description

If you have already worked your way through Singapore's familiar K-BBQ haunts, **Gamtan Korean BBQ Singapore** at Telok Ayer is the next stop worth marking. Helmed by a master butcher and chef duo with more than 15 years of combined experience, Gamtan is built around rare butcher-crafted cuts, comforting pot-rice and a quietly confident take on Korean dining.



Marbled cuts on the grill at Gamtan. Photo: Unsplash (illustrative).

Why Gamtan Stands Out in Singapore's K-BBQ Scene

The headline draw is the **King Galbi**, a USDA-Prime beef rib hand-butchered and butterflied to maximise marbling, tenderness and flavour. Gamtan says it is the only restaurant in Singapore serving this cut, and the team treats it with appropriate ceremony – grilled to controlled doneness and served with a curated line-up of salts, sauces and Korean condiments.

Beyond the King Galbi, the menu leans into the master butcher philosophy. Cuts are selected for marbling, texture and grain. Trimming is disciplined, and the cooking is guided by timing rather than shortcuts. The result is meat that tastes, as the team puts it, “like itself” – elevated by thoughtful pairings rather than theatre.

The Menu Beyond King Galbi

Signature dishes include the **Axe Belly Pork**, a thick-cut bone-in pork belly sourced from richly marbled Duroc pigs, and **Moksal**, a tender omega-rich pork neck cut available unmarinated or house-marinated. **Flower Belly**, sliced pork belly with striking marbling, gives a more elevated take on the familiar samgyeopsal.

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Banchan and condiments are part of the Gamtan ritual. Photo: Unsplash (illustrative).

For diners who prefer something less grill-led, Gamtan's **Sotbap (ì?¥ë°¥)** pot-rice is a comforting alternative available with steak, pork, abalone, eel, domi or mushroom toppings. Classic Korean staples like **Cold Noodles (ë¬¼ë??ë©´)**, **Truffle Pancakes (í,ë?-í??ë°? ?)**, **Kimchi Stew (ë¹?ì°?ë°?)** and **Nalchial Jumukbap (ë? ì°?ì°?ì¼ë°¥)** round out the menu.

From Telok Ayer to Kuala Lumpur

Gamtan opened in Telok Ayer in late 2024 and has earned a steady following â?? its Google reviews currently sit at a 4.9-star average. After establishing its Singapore base, Buldok Corporation expanded the brand to Kuala Lumpurâ??s Sri Hartamas in September 2025, where it went viral among local diners, before opening a second KL outlet in Imbi in March 2026.

For visitors and food-curious locals tracking whatâ??s new this month, Gamtan slots neatly alongside our broader round-up of [things to do in Singapore this May 2026](#), and complements other recent dining picks like [MODU Samgyetang at Amoy Street](#).

Where to Find Gamtan in Singapore

Gamtan is located in the Telok Ayer dining belt, a short walk from the Telok Ayer MRT station. The restaurant suits anything from a casual lunch sotbap to a longer, more luxurious BBQ dinner â?? and the team has extended an open invitation for media to experience the King Galbi ritual first-hand.

For the latest news on Singaporeâ??s restaurant scene, see our [Food & Drinks coverage](#).

Source: Media invite from Buldok Corporation, 29 April 2026. Cover image: Unsplash (illustrative).

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Author

meichua