



Modu Singapore Review: 2-Hour Wait for Premium Samgyetang – Worth It? [2025]

Description

In recent times, Singapore's culinary landscape has witnessed a surge in the popularity of Korean cuisine, moving far beyond the familiar fried chicken, army stews, and BBQ pork.

We're seeing a fascinating diversification, with restaurants now specializing in unique and nuanced Korean dishes.

Modu, Singapore's 1st Premium Samgyetang Specialty Restaurant, is one of such establishment to introduce a dedicated "soup" based experience, following the footsteps of Um Yong Baek's hearty pork and rice soup and Onggi's comforting Gomtang.

Yesterday, I visited Modu. Word on the street was that this place was a must-try, but the catch? A notorious wait time. True to form, my wife and I found ourselves joining a queue that stretched for a solid two hours. (The good side of it, was that the management had the good sense to take down your number and call you when your table is ready, so you can go for a walk nearby while waiting.)

As of now, only walk-in are entertained. No reservations online allowed.

Was the experience worth the lengthy anticipation? Let's dive in.

The restaurant itself had a sleek, modern, and inviting ambiance. Be prepared to factor in significant waiting time if you plan to visit during peak hours.



“We opted for the 2-Gather Set,” designed for couples. This set promised a comprehensive Samgyetang experience, including two Samgyetang choices, an appetizer, a shareable dish, and dessert.

- **Samgyetang Showdown:** I chose the “BEAUTY” Samgyetang, intrigued by its promise of skin benefits. My wife went for the “HANGOVER,” drawn to its spicy allure. The “BEAUTY” soup was comforting, and subtle, with tender chicken and a delicate broth. The “HANGOVER” packs a punch with a “secret spicy sauce”. I’m not sure what secret spicy sauce that is but it tasted abit like those spicy tofu stew. If you’re a spice enthusiast, this is your go-to. While the soup is refillable, and the portion sizes are generous, we did find the taste lacking a bit of flavour, which was a slight disappointment after the long wait. The rice, though appearing small in portion, is sticky rice, which is incredibly filling. Not to mention, you’ll find even more rice stuffed inside the whole chicken. It must be mentioned that the chicken meat is tender and falls of easily with some pressue from the chopsticks.









- **Appetizer of the Day:** We were treated to crispy pumpkin chips with a creamy mayonnaise dip. A simple yet delightful start to the meal. These pumpkin chips, an off-menu item, were surprisingly delicious.



- **Shareable Delight: Potato Pancake:** The potato pancake was a crowd-pleaser. Crispy on the outside, soft on the inside, and perfectly seasoned. However, it's crucial to eat it hot, as it loses its appeal when it cools down.





- **Sweet Ending: GotGam MaRi:** For dessert, we enjoyed â??GotGam MaRi,â?? a unique combination of walnuts and dried persimmon. It was a sweet and chewy treat, a nice, traditional finish to the meal. To be honest, the dessert presentation was a bit underwhelming, more like a simple snack than a grand finale.

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Modu generously provides complimentary ice water, which was much appreciated. I also decided to try their recommended Ginseng Makgeolli. It was a refreshing and slightly sweet rice wine, a perfect complement to the rich Samgyetang. We also added an order of the chicken gizzard pop. It was fried well, and very tasty.

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The Verdict: Was it Worth the Hype?

The 2-Gather Set and additional order brought our total bill to approximately \$160, which is on the higher end. So, was it worth it?

My personal thoughts: I wouldn't endure a two-hour wait again. However, if I were craving a healthy soup-based meal and there was minimal to no wait, I might consider returning.

Taste: 3.5/5

Service: 4.5/5

Ambience: 4/5

Have you tried Modu? Share your experience in the comments below! I'd love to hear your thoughts. If you are looking for Samgyetang in Singapore, Modu is a good choice, if you have the time to wait. Remember to check Modu Singapore opening hours before going.



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