


# SAM SAM SAM opens at Takashimaya with abalone and black chicken samgyetang from S$36

## Description

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SAM SAM SAM, a Korean samgyetang restaurant that says its herbal broths were developed in consultation with five licensed Traditional Korean Medicine doctors, opens at Takashimaya Shopping Centre, #04-23, with two bowls that it says are served at no other outlet. The brandâ??s release gives 27 November 2026 as the opening, while the media invitation recommends 28 November for visits.


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Image: SAM SAM SAM / Buldok Corporation

Samgyetang, a whole young chicken stuffed with glutinous rice and simmered with ginseng, jujube and garlic, belongs to the Korean boyangsik tradition of restorative dishes. SAM SAM SAM leans into that heritage by sourcing herbs and botanicals from Korea to specifications set by its advisory doctors, so each bowl keeps a consistent composition from visit to visit.




Image: SAM SAM SAM / Buldok Corporation

## Two bowls exclusive to Takashimaya

- Premium Abalone & Herbal Ginseng Samgyetang: chicken with whole abalone, Korean ginseng and herbs, S$42.
- Black Chicken & Korean Ginseng Samgyetang: made with ogolgye, Korean black bone chicken, S$36.




Image: SAM SAM SAM / Buldok Corporation



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## The rest of the samgyetang menu

Each bowl is built on a young chicken slow cooked with ginseng, jujube and garlic, with glutinous rice in the broth, and comes with rice and side dishes.

- Korean Ginseng & Herbal Samgyetang: S$33
- Ginseng & Collagen Herbal Samgyetang: S$34
- Spicy Herbal Ginseng Samgyetang: S$35
- Rich Perilla Seed & Ginseng Samgyetang: S$35
- Aged Black Garlic & Ginseng Samgyetang: S$36

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Beyond the samgyetang, the menu includes samgye kalguksu (ginseng chicken noodles), healing porridges, Korean pancakes, side dishes and herbal teas.




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## Our take

Singapore has no shortage of samgyetang spots, so the angle here is the clinical-meets-heritage pitch and the two Takashimaya-only bowls. The abalone version, at S$42, is the priciest on the list, while the black chicken bowl matches the S$36 aged black garlic option. Prices are as supplied by the restaurant and may be subject to service charge and GST. For more places to eat around the Orchard area, browse our Food & Drinks section, or read about Beauty in The Potâ??s new buffet at The Star.



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**Date Created**
27/11/2026
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