



Song Gye Ok Singapore: Beyond the Grill – A Nourishing Korean Lunch Experience

Description

Known across Korea for its legendary charcoal BBQ, Song Gye Ok has been quietly building a devoted following in Singapore – not just for its signature grill experience, but for a line-up of slow-simmered, collagen-rich Korean soups and noodles that make for one of the most restorative lunch destinations in the city.



With two locations â?? at The Centrepoin in Orchard and Telok Ayer in the CBD â?? Song Gye Ok has earned a 4.8-star rating from over 3,200 Google reviews. Whether you arrive for dinner and the full grill experience or slip in at midday for a bowl of something warming, Song Gye Ok delivers across the board.



The Lunch Line-Up

The lunch menu centres on four signature dishes that showcase a very different side of the brand – one built on broth, patience, and Korean culinary tradition.

Dakbokkeumtang – Korean Spicy Chicken Stew



One of Korea's most beloved communal dishes, and rarely executed at this level of quality outside of Korea. Tender whole chicken is braised in Song Gye Ok's signature sauce with potato, leek, and carrot, the heat building gradually into a rich, deeply flavoured stew. Due to high demand, only 10 portions are prepared on weekdays and 15 on weekends – pre-ordering is strongly encouraged.



Dakgomtang 데굴탕 닭국물 Korean Chicken Bone Broth Soup



The dish that quietly steals the meal. A whole spring chicken is slow-simmered for 12 hours over house-made stock, producing a broth of extraordinary depth — clean and collagen-rich, yet deeply comforting. Roasted half spring chicken is placed atop the broth to lock in natural juices, finished with fresh leeks and crafted using only natural ingredients. No additives, no shortcuts.

Signature Kalguksu — Korean Hand-Cut Noodles



Hand-cut noodles in a rich, slow-simmered chicken broth, served with tender chicken and a satisfying chew. Four signature variations to choose from: Truffle Kalguksu, Perilla & Ongshimi Kalguksu, Collagen Kalguksu, and Hangover Kalguksu. All warm, all comforting â?? exactly what a midday reset should feel like.



Why Lunch at Song Gye Ok Works

A few things make Song Gye Ok particularly well-suited to a midday visit. All broths are simmered for over 12 hours using only natural ingredients — no additives, no MSG shortcuts. Fresh hand-cut noodles are made daily. Signature dishes like Samgyetang and Dakgomtang draw on Korean wellness traditions rooted in restoration and nourishment.

The two locations also make practical sense: Telok Ayer sits squarely in the CBD for the working lunch crowd, while The Centrepont caters to Orchard shoppers and anyone looking for a proper sit-down. Both outlets feature a smokeless grill system at every table, keeping the dining environment fresh and comfortable — ideal for a working lunch where you’d rather not smell of charcoal for the rest of the afternoon.

Worth noting: all dishes are prepared without pork or lard, making Song Gye Ok a more accessible option across different dietary preferences.

The Dinner Experience

For those who come in the evening, the signature charcoal grill remains the centrepiece. Song Gye Okâ??s reputation was built on this â?? and it shows.



The dinner menu also features a collaboration with MODU for Samgyetang ì?¼â³?í?? â?? a whole chicken slow-cooked with ginseng and natural ingredients, traditionally associated with restoration and vitality.



Rounding out the table: Bibim Noodles, SGO Cheongguk Doenjang Stew, Jidori Udon, a Grilled Rice Ball, Uiseong Garlic Fried Rice, and Nurungji Sikhye, a traditional Korean sweet rice drink that makes for a gentle, restorative finish.



The Spaces

Step inside Song Gye Ok Singapore and youâ??re transported to a traditional Korean hanok. The interiors are inspired by classic hanok house architecture â?? warm wood textures, rustic roof eaves, and lattice accents that evoke the charm of old Seoul. Itâ??s a considered, unhurried aesthetic that sets the tone for the meal before anything arrives at the table.





The Centrepoint 176 Orchard Road, Singapore





Telok Ayer 79 Telok Ayer Street, Singapore

To pre-order limited dishes like the Dakbokkeumtang, or to book a tasting session, contact Song Gye Ok via their outlets directly.

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