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Hyundai Singapore introduces Na Oh Korean restaurant

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Hyundai Motor Group announced the opening of a new Korean restaurant, 'Na Oh,' with world-renowned Three-Michelin-Star ChefÂ Corey Lee. The restaurant, located at Hyundai Motor Group Innovation Centre Singapore (HMGICS), is set to open onÂ June 15, aligning with the reopening of HMGICS customer experience programs.

Na Oh, which means 'moving from inside out' in Korean, is more than a restaurant. It is a cultural hub for Korean cuisine, craft and design, showcasing the work of Korean artisans. Under the culinary leadership of San Francisco-based Chef Lee, Na Oh brings a modern touch to traditional Korean cuisine, marking Lee's debut project in Southeast Asia.

"We're excited to bring this unique culinary experience to our Innovation Centre inÂ Singapore," saidÂ Sungwon Jee, Senior Vice President and Global Chief Marketing Officer at Hyundai Motor Company. "By working with Chef Lee, we're blending Korean tradition with global innovation representing modern Korean culture."

Chef Lee's inaugural summer menu showcases his innovative take on traditional Korean dishes. The menu features Mulhwe, a seafood dish served in an icy kimchi broth; Naengmyun, cold beef noodles; and Samgyetang, a chicken dish flavoured with ginseng.