EVETT

Joseph Lidgerwood: A Journey From the World to Korea

Chef Joseph Lidgerwood explored more than ten countries in search of a place where he could establish his culinary identity. His journey began in 2016 with the creation of ONE STAR HOUSE PARTY, a pop-up restaurant group he founded with fellow chefs. The project was designed to learn from the ingredients, cooking techniques, and food cultures of each destination by selecting a country every month and opening a pop-up restaurant on site.

From New York, Hong Kong, and Yangon to Seoul and even the Everest Base Camp, Joseph operated pop-ups in a wide range of locations, immersing himself in the culinary DNA of each region. Among all these experiences, Korea became the most defining destination for him.
Unlike the limited versions of "Korean food" he had encountered in Western countries, he discovered in Korea an extraordinary depth of regional cuisines and ingredients—an entire treasure trove waiting to be explored.

Seasonal mountain herbs harvested and cooked in countless ways, diverse seafood from the southern and western coasts, and deeply rooted local dishes all offered Joseph a completely new perspective. These discoveries ultimately led him to choose Korea as the foundation of his culinary career, a decision that gave birth to Restaurant EVETT.

A Distinctive Culinary Journey Through Korea's Nature, Michelin 2 Stars

EVETT, named after Chef Joseph Lidgerwood's Scottish middle name, reflects a legacy of tradition and the natural evolution of time. Chef Lidgerwood found a similar harmony in Korean cuisine—where deep-rooted traditions blend seamlessly with modern sensibilities. This balance defines EVETT's vision of contemporary dining.

The restaurant highlights Korean ingredients such as gomchwi, dureup, numesungma, fresh East Coast sea urchin, and rare Korean morel mushrooms. Inspired by elements of Korean cuisine—galbi, sikhye, steamed egg, sesame and perilla oil—EVETT reinterprets these flavors with global techniques and a creative, modern perspective. The menu evolves with the seasons, offering guests a continuously fresh and unexpected dining experience.

EVETT earned its first Michelin star in 2020 and maintained the distinction for five years. Chef Lidgerwood received the Michelin Young Chef Award in 2021. In 2023, EVETT relocated near Apgujeong's Dosan Park to expand its exploration of Korean ingredients, and in the Michelin Guide 2025, the restaurant was awarded two Michelin stars, marking an important milestone in its evolution.

A New Home, A Growing Vision: The Evolution of Restaurant EVETT

EVETT 1.0 (2019-2022)

EVETT 2.0 (2022-2023)

"Our philosophy remains the same, but our dreams have grown."

EVETT opened in 2019 in Yeoksam as a small, 20-seat restaurant designed for Chef Joseph Lidgerwood to explore and work closely with Korean ingredients. The space served as a foundation for collaborating with master artisans and producers across Korea, deepening the team's understanding of local ingredients and their value.

Over time, EVETT's vision expanded. What began as a kitchen of four chefs has grown into a team of thirty, creating 8- and 14-course tasting menus that showcase the full potential of Korean ingredients. This evolution reflects the restaurant's commitment to research, experimentation, and the continuous pursuit of new culinary experiences.

In August 2023, EVETT reached a new milestone by relocating near Dosan Park. The new space features separate service and test kitchens, providing a more structured environment for culinary development, along with private dining rooms and an outdoor terrace that offer guests a broader and more dynamic dining experience. Here, EVETT continues to explore the depths of Korean ingredients while introducing Korea's flavors and culture to the world through contemporary dining.

EVETT 3.0 Visual

Welcome to EVETT 3.0

Location

10-5, Dosan-daero 45-gil,
Gangnam-gu, Seoul, South Korea

Operating Hours

Tuesday–Thursday(Dinner Only)
17:15 – 23:00 (Last Order 20:30)

Friday–Saturday(Lunch & Dinner)
Lunch: 12:00 – 15:00 (Last Order 13:30)
Dinner: 17:15 – 23:00 (Last Order 20:30)

Sunday & Monday Closed

Menu

Lunch Menu: 190,000
Diner Menu: 300,000

For detailed menus and reservation information, please visit our website.
www.restaurantevett.com

Reinterpreting Korean Ingredients: The Making of a Dish

The foundation of EVETT's menu lies in Korean ingredients. Every recipe begins with the question: "Which ingredient should we use?" The development process starts with sourcing the highest-quality seasonal ingredients and seeking out new Korean ingredients that have yet to be explored. Even with familiar products, EVETT believes that where and by whom they are produced can dramatically influence the final result. For this reason, the team dedicates significant effort to discovering exceptional ingredients and the producers behind them.

Once a promising ingredient or production site is identified, the EVETT team visits in person to observe the environment, understand the process, and physically connect with the ingredients. These field experiences often spark the inspiration needed to conceptualize new dishes. Back in the kitchen, the team conducts countless tests to evaluate each idea's feasibility, while also developing custom tableware and refining presentation methods to bring the dish to completion.

Dishes created through this process embody EVETT's philosophy of reinterpreting Korean ingredients in a contemporary and unexpected way. The goal is to present new perspectives, explore beyond conventional approaches, and highlight EVETT's distinctive creativity on every plate.

EVETT 3.0 Dish Shot

A Team United by a Shared Passion for Korean Ingredients

"Korean ingredients are truly remarkable. Being able to cook with such unique products—still unknown in many parts of the world—has been one of the greatest opportunities of my career."
— Alexander Aukland, Head Chef

The EVETT team is composed of chefs from various countries who share a deep curiosity and respect for Korean ingredients. Head Chef Alex from Norway first discovered the appeal of Korean produce through his connection with Chef Joseph Lidgerwood, which eventually led him to join EVETT. Today, chefs from the UK, Australia, Canada, Portugal, and beyond continue to come to EVETT to learn about and work with Korean ingredients.

Korean team members also bring strong passion and enthusiasm for exploring new possibilities and creative applications of local ingredients. Chef Joseph emphasizes the importance of fostering an environment where people with diverse cultural backgrounds and experiences can inspire one another.

The EVETT team regularly visits producers across Korea to observe growing environments and production methods firsthand. These on-site experiences deepen their understanding of the ingredients and reveal new ways to appreciate their potential. Through this process, the team continuously discovers fresh inspiration to reinterpret Korean ingredients with greater creativity and depth.

A Diverse Korean Alcohol Pairing and Curated Wine List

Chef Joseph Lidgerwood has long been fascinated by Korean alcohol. From traditional spirits to modern craft beverages made with fresh, regional ingredients, he believes Korea offers a diversity that rivals wine—and he is committed to sharing this appeal with the world. Since his first Seoul pop-up in 2015, Chef Lidgerwood has collaborated with traditional alcohol sommeliers to create pairings that complement his food.

At EVETT, which presents contemporary dining inspired by Korean ingredients, a Korean alcohol pairing menu is always available. While it is a common misconception among gourmets that many traditional Korean drinks are overly sweet, Chef Lidgerwood and the EVETT team actively challenge this notion. They not only explore and introduce lesser-known Korean alcohols but also participate directly in traditional spirit production, working to redefine perceptions and highlight the complexity of Korean drinks.

To further elevate the dining experience, EVETT curates a wine list that harmonizes with its Korean ingredient–driven menu. The wine program is led by Head Sommelier Yanis Feral, alongside EVETT's professional sommelier team, who together craft a refined and balanced wine experience. Their dedication and expertise have earned EVETT the Wine Spectator Best of Award of Excellence from 2023 to 2025.

CHEF'S QUOTE

"We have met so many valuable people throughout this journey. Without them, none of this would have been possible. I truly believe that we grow when we share our passion and ideas with others.

The people I have met have given me every opportunity I have today, and I am excited to meet the new partners who will join us as we continue to evolve and grow as a team."

Joseph Lidgerwood