

EVETT

S E O U L



EVETT : Contemporary dining based on Korean ingredients

Restaurant EVETT is located in Seoul, run by Chef Joseph Lidgerwood originally from Australia. Unlike his heritage, the restaurant introduces Korean ingredients through tasting courses based on his experience in Korea and techniques that he learned through his journey.

EVETT which is named after his Scottish heritage middle name expresses the time and knowledge that has been passed down from generation to generation being developed through time .

The Korean food culture which he has a deep appreciation shares the same philosophy to continue the tradition as well as embracing modern day technique.



Restaurant EVETT

Innovative journey to explore the Korean nature

Restaurant EVETT uses various local ingredient including the sea urchins from the east coast as well as the foraged Korean mountain shoots and morille mushroom. Utilising techniques from the local and traditional cuisine such as soy-sauce marinated pork barbeque, malted barley tea, and sesame oil, EVETT introduces innovative course menu based on the chef's fresh perspective.

As the season changes, the menu at EVETT changes accordingly incorporating the best local seasonal ingredients . EVETT received 1 Michelin Star from Michelin guide in 2021 as an innovative restaurant to experience in Seoul.





Chef Joseph's POP UP Restaurant all around the world

For the last 5 years, chef Joseph Lidgerwood has travelled more than 10 different countries experiencing different cultures and people. From 2016m he joined to establish the pop-up restaurant group ONE STAR HOUSE PARTY learning local ingredients and techniques from the countries that they travel every month. He managed to open pop-up restaurants in New York, Hong Kong, Seoul, Beijing, Ho Chi Minh and the Base Camp Everest.

Among these countries, he'd been deeply inspired by the Korean food and culture. He felt the 'Korean Food' and the ingredients that he had known before has much more depth to it. Different ways to deal with the distinctive seasonal ingredients in Korea and countless sea ingredient coming from three different seaside were something that he did not come across with. This led him to open Restaurant EVETT in Seoul to further explore the land and food in Korea.



Restaurant EVETT

Joseph Lidgerwood

Experience

Winner of
2021 MICHELIN

Young Chef Award

EVETT 🌟

(Seoul, South Korea)

The French Laundry 🌟🌟🌟
(Napa, USA)

The Ledbury 🌟🌟
(Notting Hill, London)

Tom Aikens Restaurant 🌟
(Chelsea, London)

Kitchen W8 🌟
(Kensington, London)



Joseph is a passionate and adventurous chef who has been trained in prominent restaurants all over the world. He has explored different countries building progressive cuisine based on the culture, ingredient and people he is inspired from. His ability to build menus utilising and blending ingredients in such a way that doesn't lose simplicity is something completely new and something that excites and nourishes.



Restaurant EVETT

Press

"Lidgerwood constantly pushes the boundaries of how a given ingredient should be cooked and further elevates the dining experience with traditional liquor pairings."

- Michelin Guide

"Joseph's very Korean yet modern cuisine has something foreign in it which is very refreshing and sometimes even shocking"

- VOGUE Korea

"Familiar yet unfamiliar flavour"

- Maeil Business News

*"Venison, Rabbit, Key Jogae (type of a shell) ...
Even Korean people would not even think such ingredient to use right away"*

- ELLE Korea



Restaurant EVETT



Working Hour

Wed - Tue: Dinner Only
18:00 - 23:00 (L.O 20:00)

Fri- Sun : Lunch, Dinner
12:00 - 15:00 (L.O 13:30)
18:00 - 23:00 (L.O 20:00)

Reservation

<https://www.restaurantevett.com/reservation>

For tables over 8 people, please contact directly

reservation@restaurantevett.com

If you wish to cancel, the deposit will be refunded upon 48hours notice in advance to the booking date. The refund is not possible if the notice was given less than 48 hours including No-Show.

Dietary Restriction

Please indicate any dietary restrictions or allergies when making your reservation as we may not be able to accommodate them without prior notice.



Restaurant EVETT

CHEF'S QUOTE



"We have met so many precious people during our journey. Without them, nothing would have been possible. I strongly believe we grow with people by sharing their passions and ideas, same with business.

Those people I met led me to have this opportunity and I'm looking forward to meeting new partners in this journey growing and evolving together as a team."

Joseph Lidgerwood



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