



GRILLING UP A BUZZ

KOO-E NAMI ROYALE GRILL GETTING RAVE REVIEWS

Nestled inside the Dresden Row Market, the Koo-E Nami Royale Grill is cooking up a reputation as a unique Halifax dining gem.

“After trying it for the first time, many people keep coming back,” says restaurant manager Yoon Tak Ok.

Located just inside the entrance on the Dresden Row side, Koo-E Nami is

stylishly decorated with pot lights on the perimeter walls and pendants hanging over the bar top. There is also Korean art throughout the restaurant.

Open for just over three months, Koo-E Nami’s tableside grilling is getting rave reviews for its fabulous food and artful presentation. Every table is equipped with a hot plate in the centre, which can be used to BBQ foods.

“People are saying it’s a really different experience,” says Ok. “They’re trying something new that they aren’t used to having tried before and they are loving it.”

Patrons interested in this option can choose to purchase the foods a la carte and will receive instructions on how to cook the foods from the friendly staff. There is

also an all-you-can-eat option.

“With the buffet, there are seven kinds of meat available, four types of seafood and a variety of vegetables,” says Ok.

One of the things he has been hearing from patrons is just how much they enjoy the private dining experience that the tableside grilling allows for.

Originally from South Korea, Ok got the inspiration to open Koo-E Nami when he couldn’t find any Korean restaurants to his liking in Halifax. At the same time, the ingredients he would need to use could be sourced without difficulty. Putting these factors together, it sealed the deal for him.

“The food is fresh, mostly made from scratch and is very healthy. Once you try it, you’ll return,” says Ok.

Amazing presentation
is a staple of the
foods at the Koo-E
Nami Royale Grill.



WOULD YOU LIKE SALAD WITH THAT?

The salad bar at the Koo-E Nami Royale Grill is unlike your average salad bar. The food offerings are extensive, with lots of fruit and vegetables to choose from, plus there are various Korean-style prepared salads available.

With a special promotion running for a limited time where the salad bar is free with any lunch special or entree, it’s an affordable option.

“With our salad bar, it gives customers the chance to create healthy unique salads,” says restaurant manager Yoon Tak Ok.