



Association
Mondiale de la
Gastronomie



Bailliage de London City

‘Lunar Luxe Lunch’ A Michelin Journey Through Korean Flavours

SATURDAY
12:00 PM

7

MARCH 2026

AT SOLLIP

Champagne Reception at 12:00PM

Lunch at 12:45PM

Dress Code: Smart Casual with Chaîne Ribbon

Members £180 Guests £195



Bailliage de London City

Conceived solely for La Chaîne des Rôtisseurs, this rare and intimate occasion presents a bespoke gastronomic composition where the poetic elegance of Korean culinary heritage is elevated through the disciplined artistry of classical French technique.

In homage to the Horse - an enduring symbol of strength, grace and noble momentum - each course has been thoughtfully crafted to express vitality, harmony and precision, unfolding with measured confidence and understated luxury. Within the serene and sophisticated setting of Sollip, guests will experience Korean cuisine at its most exalted. It's Michelin-awarded, deeply expressive and impeccably restrained.

This is not simply a luncheon but a distinguished celebration of Lunar New Year tradition, culinary excellence and exclusivity - an experience of quiet grandeur, reserved for a discerning few.

CHAMPAGNE RECEPTION

Thierry Fournier, Reserve NV



Sollip

'Sollip', the Korean word for pine needle, has long been regarded as an essential ingredient for controlling flame and smoke in traditional Korean cuisine.

As of January 2026, Sollip continues to hold one Michelin star, an honour it has maintained since first receiving the accolade in 2022. The restaurant is renowned for its distinctive fusion of classical French techniques and traditional Korean flavours.

Sollip is owned and operated by the husband-and-wife team Woongchul Park and Bomee Ki who made history as the first Korean chefs in the UK to be awarded a Michelin star.



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MENU

Gim & Orkeny Scallop

Gamtae Tartlet

Lobster & Asparagus

Dongchimi, Jangajji, Preserved Almond

Clément & Florian Berthier, Sancerre Blanc, 2023

Sot-Bap

Seasonal

Highland Wagyu

Braised Short-rib, Geotjeori, Fermented Umami Puree

Le Galouchey, Vin de Jardin, 2020

Black Pain Perdu

Seoritae, Pecan

Chateau de Rayne Vigneau, Sauternes, 2005

Kugelhopf Madeleine

With Korean Tea

Sehong: Early picked full body black tea

or

Persimmon Leaf: Naturally sweet leaf tea

*Please note: Our lunch menu showcases traditional Korean ingredients.
While we would like to cater for all dietary requirements, we regret that we are unable to offer vegetarian,
gluten-free or dairy-free options or accommodate allergies to sesame, mushrooms or eggs.

Excellence - Generosity - Commitment