

PRIVATE CHEF PORTFOLIO

Private Dining Guide

Restaurant-minded Korean dining and international menus, prepared for private homes and special occasions.

TEO KIM

UK · EUROPE · SELECTED DESTINATIONS



A PERSONAL RESTAURANT EXPERIENCE

Dining built around your table

Teo Kim brings more than a decade of professional kitchen, restaurant, event and touring experience to private homes. His cooking combines Korean foundations, Japanese precision and a broad international repertoire, with calm service and genuine hospitality.

THE APPROACH

Menus begin with the occasion, the guests and how you want the evening to feel. Food can be plated, shared family-style or developed as a Korean chef's table.

PROFESSIONAL BACKGROUND

Experience includes London sushi and pan-Asian kitchens, founding Anju London, co-founding and leading Halmi Vienna, and catering at major European venues.

DESIGNED FOR YOU

Every menu is adapted to season, location, ingredient availability, dietary requirements and the kitchen available at the property.



CLIENT INFORMATION

How private dining works

A clear, personal process from the first conversation to the final clean-down.

01 · CONSULTATION

- Your date, location, guest count and occasion.
- Food preferences, dietary needs and service style.
- Kitchen access, table format and desired atmosphere.

02 · MENU & QUOTE

- A tailored menu proposal for review.
- Transparent scope covering ingredients, labour, travel and any additional staff.
- Adjustments agreed before confirmation.

03 · PREPARATION

- Ingredient sourcing and advance preparation.
- Arrival timed around access and guest schedule.
- Professional organisation of the host kitchen.

04 · SERVICE

- Cooking, plating and paced service.
- Optional dish introductions and Korean dining context.
- Kitchen reset and practical clean-down after service.

NEXT STEP

Send the date, location, guest count and a short description of the occasion to contact@chefteokim.com. Availability and a bespoke quotation will follow after consultation.

SAMPLE MENU

Korean chef's table

An example tasting progression; final dishes change with season and sourcing.

WELCOME

Seasonal crudo

Korean pear, perilla oil, chilli and crisp seaweed

SMALL PLATE

Mandu

Hand-finished dumplings, aromatic broth and spring onion

SEA

Gochujang-glazed salmon

Cucumber, sesame, herbs and bright pickles

FIRE

Korean fried chicken

Crisp chicken, sweet heat and house pickles

MAIN

Galbi jjim

Slow-braised beef short rib, seasonal roots and rice

FINISH

Tropical fruit & coconut

Fresh fruit, coconut cream and toasted sesame



SAMPLE MENU

International seasonal menu

A lighter international menu showing Teo's range beyond Korean dining.

STARTER

Tomato & burrata

Ripe tomatoes, basil, good olive oil and crisp seasoning

SECOND

Citrus salmon

Herbs, cucumber and a clean lemon dressing

MAIN

Roast chicken

Herb jus, seasonal vegetables and buttered potatoes

ALTERNATIVE

Market fish

Roasted greens, warm vinaigrette and fresh herbs

VEGETARIAN

Roasted aubergine

Tahini, grains, pomegranate and aromatic leaves

DESSERT

Fruit pancake

Seasonal fruit, cultured cream and maple



CLIENT INFORMATION

What clients need to know

Good planning protects both the food and the experience. The following details allow an accurate menu and quotation.

INCLUDED IN SCOPE

- Menu consultation and written proposal.
- Ingredient sourcing and food preparation.
- Cooking, plating or sharing service.
- Kitchen organisation and practical clean-down.

POSSIBLE ADDITIONS

- Service staff or kitchen assistants.
- Specialist equipment and hired tableware.
- Travel, accommodation or destination sourcing.
- Beverage pairing support by arrangement.

DIETARY CARE

- Allergies and intolerances must be disclosed before confirmation.
- Vegetarian, vegan and wellness-led menus are available.
- Cross-contamination limitations are discussed honestly for each kitchen.

PRICING GUIDANCE

- Every event is quoted after consultation.
- Cost depends on menu, guest count, location, staffing and equipment.
- A booking is confirmed only after scope, payment terms and access are agreed.

NEXT STEP

Sample menus show style and range. Your final menu will be written specifically for your guests, your location and the season.