

Royal Court Tea Ceremony Experience



Grilled Rib Patties [Tteokgalbi]



Among the various dishes served to Crown Princess Hong, seolyajeok (snowy night grilled meat) and sanjeok (skewered grilled meat) were included.

To soften the meat, it was either finely chopped or tenderized by pounding with a knife, as is done when making seop sanjeok or neobiani (grilled marinated beef).

Tteokgalbi is the modern version of these two dishes. The meat was minced, so it became a popular dish in a short time, enabling people with weak teeth and the elderly to consume it more easily.

Please enjoy the meal, understanding the son's heartfelt thought of placing tender meat for his elderly mother.



Stuffed Cucumber [Oiseon]



For the side dishes on Crown Princess Hong's royal table, seasoned vegetables were set. Balloon flower roots and seasoned radish were served as lightly boiled vegetables, while dried gourds, bamboo shoots, wild chives, and cucumbers were served fresh as raw vegetable dishes.

Cucumbers used for the royal were procured by the bureau called Saposeo, and they were crucial ingredients as they were used in the Jongmyo Cheonshinrye Ceremony in May.

In Sigyeong (the Book of Songs), there is a poem that describes cucumber vines stretching endlessly and bearing a plentiful harvest of both large and small cucumbers.

This imagery symbolizes the prosperity of descendants and the flourishing of a family lineage. Oiseon is made by making cuts in cucumbers and filling them with savory stuffing.

Enjoy the visual beauty and delicate flavors offered by the cucumbers and their various fillings.



Leavened Rice Cake [Jeungpyeon]



For Crown Princess Hong's 60th birthday on February 13th, 1795, a total of 70 dishes were served, with up to 28 of them being tteok (rice cake).

Tteok symbolizes sharing and harmony and is used as an expression of blessings and gratitude.

Among the various tteok, jeungpyeon aids digestion compared to others as it goes through a fermentation process.

Additionally, the texture of tteok becomes softer which makes it chewable and easy to swallow for the elderly.



Sweet Apple Rice Cake [Sagwa Danja]



The assorted rice cakes (gakseokbyeong, 各色餅) appeared no less than fourteen times among the dishes presented to Crown Princess Hong as ceremonial offerings.

The dishes were beautifully arranged with various types of rice cake, decorated with joak and danja. Among these, danja was a special treat made with rare ingredients and an elaborate preparation method, which was traditionally favored in royal courts and noble families.

In the Dongguksesigi (the book on seasonal customs in Korea), it is mentioned that “ssukdanja (mugwort rice cakes) were made with glutinous rice, beans, mugwort, and honey, and were eaten during August and October” as seasonal foods.

Much like the fruit once called neunggeum in the Joseon Dynasty is now known as an apple, enjoy today's apple danja, which has taken on a fresh and modern twist.



Traditional Honey Cookie [(suwon) yakgwa]



Yakgwa, the one especially originating from Suwon was highly known for its delicate flavor.

When Yangnyeong Daegun (the deposed Crown Prince) visited Suwon to hunt down hawks, yakgwa was treated, and even Injo (the 16th king of the Josun Dynasty) sent his eunuchs to seek Suwon yakgwa for his treatment for cold.

The yakgwa placed on the banquet table of Crown Princess Hong in 1795 was made with flour, honey, and sesame oil as the main ingredients, stacked to a height of 50cm.

It was more expensive than candies or boiled beef slices which were considered costly then.



Chesnut Yokan [Bampyeon]



Gwapyeon is a jelly-like dessert that preserves the fresh flavor and color of fruits.

Fruits are boiled to extract their juice and are mixed with starch to cool it down, so it was also called a nongmalbyeong (a starch jelly).

Various desserts are similar to this, including lokum from Türkiye which uses gelatin extracted from collagen. Also in Japan, yokan is made by using agar derived from tengusa seaweed.

In royal court banquets, a tri-colored starch jelly made from omija (a schisandra berry), gardenia, and eucommia bark was served.



[Yohwagwa]



Yohwagwa was named after the yeokkwi flower due to its resemblance and was made by frying wheat dough in oil, coating it with honey, and rolling it in segeonban.

The segeonban, a deep-fried rice flour confection symbolizing blessings and longevity, was presented in three colors as yohwagawa to Crown Princess Hong (Lady Hyegyeong, the mother of King Jeongjo) by the royal court in 1795.

To make the white version, it was mixed as is. For the red version, jicho (a plant) was heated in oil to make the red-colored oil, which was then used to fry the rice flour. The yellow version was created by coating the dough with songhwa powder (pine pollen).

Just as the decorative flowers sangwha were used in royal banquets, yohwagwa symbolizes wishes for your health, longevity, wealth, and prosperity.



Candied Golden Tangerines [Geumgyuljeonggwa]



The magistrate of Jeju bore the important duty of presenting all kinds of tangerines to the king. These prized fruits were also shared with students studying at the government schools.

Golden tangerines (geumgyul) were among the special fruits offered at the Jongmyo rites in October, alongside potatoes. When these fruits are simmered in honey until tender and sweet, they become what is known as jeonggwa (candied fruit).

For Lady Hyegyeong, a jeonggwa made with potato and citron was presented.

The Candied Golden Tangerines carries not only the filial devotion of Yu Jeok of the state of Wu—who famously hid tangerines in his bosom to give to his mother—but also the same spirit of piety shown by King Jeongjo when he escorted his mother to a sixtieth-birthday banquet at Hwaseong Fortress in Suwon.



[Jehotang]



In 1762, while Crown Prince Sado was confined in a wooden chest, his mentor Im Seong—before going into exile—brought him Johotan and Cheongsimhwan. To the parched prince, Johotan was like a life-giving rain amid drought.

Johotan was celebrated as “the supreme decoction” for its ability to aid digestion, dispel heat, quench thirst, and refresh the mind. But because key ingredients—such as smoked plums—were hard to procure, King Jeongjo devised three new formulations using more accessible herbs: Cheokseodan, Gwangjedan, and Jejungdan. These revised tonics were then supplied not only to the prince but also to the officials and laborers who built his tomb and the Suwon Hwaseong Fortress.

Although, under a royal edict against offering precious delicacies, Queen Dowager Hyegyeong enjoyed sujeonggwa (crystal punch), you are invited instead to taste the very Johotan that Crown Prince Sado last drank—and in doing so, reflect upon King Jeongjo’s profound filial piety and his compassionate dedication to his people.





2025 세계유산 활용프로그램

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