

Royal Court Tea  
Ceremony Experience



# Fried Rice Cake Confection

## [Yohwagwa]

Glutinous rice, buckwheat flour,  
rice syrup



Yohwagwa is a traditional Korean confection made by frying wheat dough in oil, coating it with honey, and covering it with Segeonban, a garnish made from deep-fried rice flour. It was named Yohwagwa because its shape resembles the yeokkwi flower.

Segeonban symbolizes blessings and longevity. In 1795, King Jeongjo served three-colored Yohwagwa at a royal banquet held for Crown Princess Hong (Lady Hyegyeong, the mother of King Jeongjo).

When coated with plain Segeonban, it becomes a clean white color. For the red version, jicho was heated in oil to create red-colored oil, which was then used to fry the rice flour. The yellow version was made by coating it with songhwa powder (pine pollen).

Like the decorative flowers called Sanghwa that adorned royal banquets, Yohwagwa carries wishes for good health, longevity, wealth, and prosperity.



# Sweet Apple Rice Cake

## [Sagwa Danja]

Glutinous rice flour, apple,  
red bean paste, coconut flour, dates



Gaksaekbyeong is a dish that was served as many as 14 times on the banquet table presented to Queen Hyegyeong. Gaksaekbyeong consisted of various types of rice cakes, with Joak or Danja placed atop a stack. Among these, Danja is a rice cake that has been primarily made in the royal court and noble households since ancient times due to its use of precious ingredients and special preparation method.

It was also used as a seasonal food, as evidenced by the record in Dongguk Sesigi stating, "Ssukdanja, made with glutinous rice, beans, mugwort, and honey, was eaten as a food in August and October."


Just as the fruit called 'neunggeum' during the Joseon Dynasty is known as an 'apple' today, enjoy today's Sagwa danja, which has taken on a fresh and modern twist.



# Candied Golden Tangerines

## [Geumgyuljeonggwa]

Kumquats, sugar, corn syrup



One of the important duties of the Magistrate of Jeju during the Joseon Dynasty was to present all kinds of precious tangerines to the King. These precious tangerines were specially bestowed upon students studying at government schools, and Golden tangerines (geumgyul), in particular, were so precious that they were specially offered at Jongmyo rites in October, along with Gamja (a traditional tangerine variety). Jeonggwa is made by simmering these precious fruits in sweet honey.

Jeonggwa made from Gamja and Yuja was also served at the banquet table for Crown Princess Hong in 1795. Just like the old story of Yu Jeok of the State of Wu in China, who hid tangerines in his bosom for his mother, geumgyul jeonggwa fully embodies the filial piety of King Jeongjo, who held a 60th birthday banquet for his mother at Suwon Hwaseong Fortress.



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# Traditional Honey Cookie

## [(suwon) Yakgwa]

Flour, sesame oil, pine nuts



"Suwon Yakgwa," a type of yumilgwa, was renowned for its exceptional taste.

It was a precious food served to Grand Prince Yangnyeong when he visited Suwon to hunt down hawks, and it was such a special delicacy that King Injo ordered an eunuch to procure it for him when he was bedridden.

Suwon Yakgwa served to King Jeongjo on his mother's banquet table in 1795 was made by generously mixing flour, honey, and sesame oil, then stacked to a height of 50 cm; it was far more expensive than even the finest ingredients of the time, such as candies or boiled beef slices.

Enjoy the unique flavor of Suwon Yakgwa, which has been loved by the kings of Joseon across generations.



# Leavened Rice Cake

## [Jeungpyeon]

Non-glutinous rice flour



On February 13th, 1795, as many as 70 dishes were served at Crown Princess Hong's 60th birthday, with tteok(rice cakes) accounting for as many as 28 bowls.

This is because tteok have long been a precious food that conveys sharing, harmony, blessings, and gratitude.

Among these numerous tteok, 'Jeungpyeon' undergoes a fermentation process, resulting in a texture that is exceptionally soft and offers a chewy mouthfeel. Because it is easy to chew and swallow, it is easier to digest compared to other tteok, allowing even the elderly to enjoy it with a comfortable stomach. Please savor the gentle flavor of Jeungpyeon, made with his mother's health in mind.



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# Stuffed Cucumber

## [Oiseon]

Cucumber, eggs, beef, shiitake mushrooms, sesame seeds



Vegetable side dishes were often served on Crown Princess Hong's royal table; cooked vegetables included balloon flower roots and radishes, while raw vegetables consisted of water celery, balloon flower roots, and cucumbers.

Among these, cucumbers were a particularly important item, so much so that the 'Saposeo,' the office responsible for royal vegetables, procured their quantities and offered them in the Jongmyo Cheonshinrye Ceremony in May.

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

'Oiseon' is a royal court dish made by scoring these cucumbers and stuffing them with filling. Please enjoy the visual beauty and delicate harmony of flavors created by the harmonious blend of crisp cucumbers and colorful fillings.



# Grilled Rib Patties

## [Tteokgalbi]

Beef, soy sauce, garlic, sesame oil



In 1795, the banquet table King Jeongjo presented to his mother, Crown Princess Hong, featured "Gaksaekjeok," a variety of meat dishes including "Seolyajeok" and "Sanjeok."


At the time, the royal court frequently served "Seopsanjeok" or "Neobiani," which were cooked to be tender by repeatedly pounding the meat with a knife and making fine cuts. The dish that evolved from this cooking method into today's "Tteokgalbi" is what we know today. Thanks to the finely minced meat, it is easy to eat even for the elderly or those with weak teeth, making it a popular dish in a short period of time. Please try it while recalling the heart of the son who served tender meat to his aging mother.



# Traditional Cold Herbal Drink

## [Jehotang]

Dried plums, cardamom, sandalwood,  
honey, sugar



‘Jehotang’ was the ‘best decoction (drink) of Joseon’ that soothed the stomach, washed away the heat and thirst, and refresh the mind. In 1762, while Crown Prince Sado was confined in a wooden chest, his mentor Im Seong-before going into exile-brought him Jehotang. To the parched prince, Johotan was like a life-giving rain amid drought.

As time passed and King Jeongjo ascended the throne, he found that smoked plums, the main ingredient of Jehotang, were rare and difficult to obtain. Consequently, he developed Cheokseodan, Gwangjedan, and Jejungdan using readily available medicinal herbs. He also bestowed them upon the people who were constructing the tomb of Crown Prince Sado and 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 Jehotang 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.




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# Dried Persimmon Roll

## [Gotgammari]

Dried persimmons, walnuts, dates,  
pine nuts, chestnuts, cream cheese



Dried persimmons were an important fruit that was never omitted from royal ceremonies and gatherings for distinguished guests throughout all four seasons. Even when piling up rice cakes (Gaksaekbyeong) to a height of 15 cm on Lady Hyegyeong's banquet table, three skewers of dried persimmons were added to demonstrate the utmost devotion.

At the time, dried persimmons were used both as a filling for rice cakes and as Utgi (decorative toppings). Gotgamdanja, which was traditionally served as a decorative topping, has been reborn today as a snack filled with walnuts. Enjoy this new flavor where the chewy sweetness of the dried persimmon harmonizes with the nutty richness of the walnuts.



# Wild Strawberry Jelly

## [Santtalgi Jelli]

Wild strawberries, apples, gelatin



Desserts made by solidifying fruit to preserve its fresh flavor and beautiful color differ in texture and name depending on the ingredients used. Using gelatin results in "jelly," while using agar-agar creates "yanggaeng." On the other hand, mixing starch with fruit juice and solidifying it results in the traditional dessert "nokmalbyeong." 'Wild Strawberry Jelly' was created by combining these traditions with modern appeal.

Wild strawberries, the main ingredient, were highly valued even in the royal court. They were served as fresh fruit on the banquet table of Crown Princess Hong, as well as in various forms—such as candied fruit on banquet tables and concentrated, solidified juice paste on special occasion tables.

Furthermore, wild strawberries are rich in ingredients that aid in antioxidant activity and are excellent for relieving fatigue. Experience the rich flavor and health benefits of these precious wild strawberries, once enjoyed by the Joseon royal family, in a soft jelly.



2026 세계유산 활용프로그램

# 수원화성 태평성대

유여택

별주

수화관

2026.05.08 (금) - 06.27 (토)

2026.09.04 (금) - 10.31 (토)

※ 9월 25일~26일은 추석연휴로 미운영