

So what are the ingredients that make LMK's KFC so good? 'I can't tell you that,' laughs LMK owner and award-winning chef Chung Jae Lee. 'They are my secret ingredients, but I can tell you it takes patience and time. LMKs KFC is also cooked three times before it arrives at your table served in a light tempura batter with a decadent bowl of the chef's exceptional lemon, lime and sweet chilli sauce. 'If you use good fresh produce and spend the time preparing it properly the chicken will always be tender and moist inside.' Chung Jae Lee should know, from the day he was born in the back of his mother's restaurant in South Korea, he was destined to be a chef. After 12 successful years in South Australia, he was persuaded to share his talents with Territorians, opening LMK, a unique Korean Charcoal BBQ restaurant

The old warehouse's colourful graffiti exterior is as funky and as trendy as the food inside. Chung Jae Lee and his wife Sam, along with their friendly team proudly serve their fresh and tasty world-class cuisine for lunch and dinner. 'We offer express lunches, traditional Korean charcoal barbeques and contemporary a la carte dining,' said Sam. 'Patrons can also relax in our new retro-style Speakeasy Bar and enjoy one of our exotic cocktails before dinner or have a drink and our special bar foods on offer.'

'We also cater for functions. We've had fashion shows, degustation dinners and recently for a fundraising dinner we closed-off Austin Lane. The Lane is fabulous for Dry Season functions.'

Want to learn Chung Jae Lee's secrets? Then sign up for one of his Masterclasses. You won't be cooking, but you'll see the master in action and then enjoy his two-course meal paired with wines.

For bookings or to find out more call Little Miss Korea on 8981 7092 Austin Lane, Darwin City E: info@littlemisskorea.com W: littlemisskorea.com Lunch: Mon – Fri 11.30am to 2.30pm Dinner: Mon – Sat 5.30pm till late Speakeasy Bar: Mon – Sat 4pm till late

