



CHERRY OAK.

ARTISANAL WOOD-SMOKED CUISINE



The heart of our kitchen is the art of smoking meats to perfection. Every dish is crafted with care, as we slow-cook the finest cuts of beef, poultry, and seafood to bring out their deep, natural flavors.

The smoking process infuses each ingredient with a unique richness, as we use a blend of cherry and oak wood to impart a smooth, smoky depth. This creates tender, flavorful bites unlike anything you've tasted before.

With each dish, we celebrate the time-honored tradition of smoking, ensuring that every meal is a delicious journey of bold, smoky goodness.

Entree

Brisket Shakshouka – 22

Wood-smoked brisket • Poached eggs • Spiced tomato sauce • Fresh herbs • Sourdough

Sea Salt Fries – 8

Classic skin-on steak fries

Jagung Bakar – 8

Wood-fired Hokkaido white pearl corn cob • Sambal Balado

Brisket Mantou – 15

Smoked brisket • Mantou buns • BBQ sauce • Mango slaw

Unagi Mantou – 15

Smoked eel • Mantou buns • Teriyaki glaze • Mango slaw

Sambal Chilli Fries – 14

Classic skin-on steak fries • Sweet and spicy sambal

Truffle Fries – 14

Classic skin-on steak fries • Truffle oil • Parmesan cheese

Smoked Chicken Satay Madura – 18

 20 Minutes

Skewered smoked marinated chicken • Peanut sauce • Onions • Cucumber

Wagyu Satay Madura – 24

 20 Minutes

Skewered smoked Australian Wagyu beef • Peanut sauce • Onions • Cucumber

Salads

Karedok Salad – 18

Mesclun greens • Poached egg • Cucumber • Wonton chips • Cherry tomatoes • Peanut sauce

Thai Mango Salad with Smoked Octopus – 22

Smoked octopus • Young green mango • Ginger flower • Red chili padi • Red onions • Peanuts • Cherry tomatoes

Kids Menu

Mac & Cheese – 10

Macaroni pasta • Creamy cheddar cheese sauce

Fish & Chips – 13

Crispy battered dory fillet • Skin-on steak fries

Chick & Chips – 13

Crispy battered chicken fillet • Skin-on steak fries

Beef / Lamb served with 1 Nasi Lemak Bakar

Brisket – 26

14 Hours Smoked Black Angus grass-fed brisket ±200g •

House BBQ sauce

Recommended for 2-3 pax

Beef Oxtail – 27

Smoked Black Angus Australian oxtail ±150g, 3 pcs •

Sambal Balado

Burnt Ends – 32

Smoked Australian brisket burnt ends

Choice of flavors: BBQ / Lemak Cili Api / Sambal

Flanken Ribs – 38

USDA Prime ribs ±350g • Smoked and grilled with pepper and honey

Beef Short Ribs – 63

Smoked Black Angus beef short ribs ±500g • House BBQ sauce

Lamb Cutlets – 27

Smoked Frenched lamb cutlets with fat cap-on, 3 pcs •

Thai green chilli

Denver Lamb Ribs – 45

Lamb spare ribs ±500g • Smoked & grilled with House BBQ sauce • Thai Green Chili • Mango slaw

Chicken

Chicken Wings – 14

 20 Minutes

Smoked chicken wings glazed with sweet and spicy kicap sauce

Snail Sausages – 14

Smoked handmade chicken sausages • Black pepper

Half Chicken – 16

Smoked half spring chicken ±500g • Sambal kicap

Seafood

served with 1 Nasi Lemak Bakar

Cockles – 16

Smoked cockles • Thai chilli

Whole Squid – 18

Smoked fresh squid • Sambal Kicap • Thai green chilli

Baby Squid Tiga Rasa – 18

Crispy baby squid • Sweet tangy house sauce

Conch – 22

Smoked gong-gong • Thai green chilli

Salted Egg Prawn – 24

Smoked prawn • Creamy salted egg sauce • Curry leaves • Bird's eye chilli

Octopus – 25

Smoked Abrolhos octopus tentacle ±90g • Thai green chilli

Unagi – 27

Smoked whole Unagi ±200g • Teriyaki glaze

Salt Crusted Barramundi – 48

🕒 30 Minutes

Smoked whole Barramundi fish ±800g encased in salt crust • Sambal kicap

Jimbaran Ray – 48

🕒 30 Minutes

Smoked stingray ± 1kg • House Sambal

Vegetables

🌿 Dancing Eggplant – 14

Wood-fired eggplant with Balado sauce • Bonito flakes

🌿 Brussel Sprouts – 14

Wood-fired brussel sprouts with truffle salt • Lemon seasoning

🌿 Broccolini – 14

Wood-fired broccolini sprouts with light truffle salt • Lemon seasoning

Hama-Hama Beach Live Shucked Oysters

seasonal wild oysters freshly airflowed from Washington Olympic Peninsula
clean, crisp flavour with a sweet finish

Oyster – 7/pc

Freshly shucked oysters
Lemon wedge • Tabasco sauce

Ultimate Oysters Platter

Half dozen – 38
One dozen – 68

Pastas

Aglia Olio – 24

Linguine pasta • Garlic-infused extra-virgin olive oil • Parmesan cheese • Wild mushrooms • Fresh squid • Smoked king prawn

Laksa Linguine with Scallops – 24

Linguine pasta • Laksa-infused sauce • Quail eggs • Smoked Hokkaido scallops

Bird's Eye Chilli Pasta with Brisket – 24

Penne pasta • Bird's eye chilli-infused sauce • Smoked brisket

Beef Bacon Carbonara – 24

Linguine pasta • Cream sauce • Smoked Angus beef bacon • Parmesan cheese

Smoked Burgers

🕒 20 Minutes

All our patties are smoked using cherry & oak wood.
Burgers come with sea salt fries.

Burger Add Ons

Truffle + 2

Jalapeno + 1

Smoked Bacon + 3

Australian Brisket Burger – 18

Brisket • Cheddar cheese • Mango slaw • House BBQ sauce

Australian Angus Burger – 18

Black Angus burger patty • Cheddar cheese • Specialty sauce • Mango slaw

Australian Wagyu Burger – 23

Australian Wagyu burger patty • Cheddar Cheese • Specialty Sauce • Mango Slaw

The One Burger – 28

Australian Wagyu burger patty • Pulled brisket • Parmesan cheese • Mozzarella cheese • Cheddar cheese • House BBQ sauce • Specialty sauce • Mango slaw

Sharing Platters

🕒 30 minutes

Recommended for 2-4 Pax

Bone-in Platter – 98

Black Angus flanken rib • Angus Oxtail • Lamb rack
Frenched cap-on • Chicken wings • Mango slaw •
Sourdough

Boneless Platter

Black Angus – 147

200-day barley-fed Black Angus, Hormone-free MB5+
striploin 250g • Picanha 250g • Brisket 200g • Spicy
chilli chicken snail sausage • Mango slaw • Sourdough

Wagyu – 188

Australian Wagyu MB4-5 Platter Striploin 250g •
Picanha 250g • Brisket 200g • Snail Wagyu truffle
sausage • Mango slaw • Sourdough

Large Cuts

Available only through pre-orders.

Served with 4 Nasi Lemak Bakar

Smoked Irish Duck – 88

Silver Hill Irish Duck • 2kg

Black Angus Tomahawk – 168

Grass-fed Gippsland • Victoria Black Angus beef
Tomahawk steak • 1.6kg

Wagyu Tomahawk – 288

Free-range, grain-finished F1 MS4/5 Wagyu beef
Tomahawk steak • 1.8kg
Recommended for 4-5 pax

The Thormahawk – 528

Hammer steak from grass-fed, free-range cattle in
Gippsland, Victoria • 4.5kg
Recommended for 10-12 pax

DESSERTS

Dutch Baby Pancakes

🕒 15 Minutes

Forest Berries Dutch Baby Pancake – 18

Dutch-oven baked pancake • Fresh berries • Crunchy almonds • Mascarpone cheese • Maple syrup

Banana Brulee Dutch Baby Pancake – 18

Dutch-oven baked pancake • Caramelized bananas • Crunchy almonds • Mascarpone cheese • Maple syrup

Sea Salt Fudge Brownie – 6

Rich and fudgy brownies, topped with sea salt.

Belgium Fudge Brownie – 6

Rich and fudgy brownie, made with premium Belgian chocolate.

Lemon Pound Cake – 6

Tangy, sweet and moist cake made with fresh lemon juice & zest.

Caramel Banana Cake – 6

Sweet and fruity cake, made with fresh bananas, drizzled with caramel sauce.

Valrhona Zucchini Loaf Slice – 7

Healthy slice of chocolate loaf, made with fresh zucchini & premium Valrhona chocolate.

Basque Burnt Cheesecake – 8

Warm cheesecake with creamy and cheesy center on the inside.

Tiramisu – 8

Layers of lady fingers dipped with espresso & mascarpone cheese, topped with cocoa.

Pulut Hitam Panna Cotta – 8

Creamy panna cotta meets the rich, aromatic taste of Pulut Hitam, black glutinous rice.

Chempedak Creme Brulee – 10

Chempedak-infused custard with a sweet tangy flavour, caramelized sugar crust.

Valrhona Chovolate Soufflé – 12

Light & fluffy souffle, made with premium Valrhona chocolate.

Lychee Rose Pavlova – 12

Crisp meringue base with a soft centre, topped with lychees, a hint of edible rose garnish.

DRINKS

Artisanal Coffee	Hot	Iced
Espresso	3.5	
Long Black	4.5	5.5
Flat White	5	6
Cafe Latte	5	6
Cappuccino	5	6
Cafe Mocha	5.5	6.5
Gula Melaka	5	6
Non Coffee		
Varlhona Chocolate	6.5	7.5
Matcha Latte	5.5	6.5
Gryphon Artisan Tea by the Pot		
Chamomile	6.5	
Earl Grey Lavender	6.5	
Lemon Ginger Mint	6.5	
Straits Chai	6.5	
Gryphon Sparkling Tea		
Muscat Beauty with White Grape		6.5
Earl Grey with Strawberry		6.5
Osmanthus Sencha with Passionfruit		6.5
Hanami with Peach		6.5
Bundaberg		
Root Beer		6.5
Ginger Beer		6.5

Hildon Natural Mineral Water

Hildon is the appointed supplier of natural mineral water from Hampshire to Her Majesty the Queen & The Buckingham Palace, United Kingdom

Hildon Sparkling (750ml)
Hildon Still (750ml)

9

Zero Alcohol

Glass 14 • Bottle 60

Blanc de Blancs • Plus & Minus

Vibrant nose of citrus and apple with a sweet fruit lift. Bubbled.

Prosecco • Plus & Minus

Crisp, sophisticated option with lively citrus and apple notes.

L'Antidote • Juicy Red

Effervescent blend of redcurrant, pickled rhubarb, douglas fir, and juniper berry kefir.

Muri • Fade To Black

Sparkling cuvée of fermented red currants, chamomile kefir, fig leaf and pine needle kvass.