

cherry & oak

Artisan Asian Smokehouse Cuisine

menu

Prices are subject to 10% service charge

about

We are an Asian smokehouse that strives to bridge between cultures & culinary art for a unique and memorable dining experience. Our restaurant specializes in slow-smoking meats and we are also proud to be a local restaurant that specializes in Nasi Lemak Bakar, one of the most popular local dishes. The name of our restaurant comes from the type of wood logs we use to smoke all our food - '*Cherry Wood*' for the flavour and colour, and '*Oak Wood*' to maintain the temperature of the smoker. As we explore and push the limits of our everyday food, we aim to create something extraordinary and share it with everyone.

Cherry & Oak is a manifestation of our vision — our very own take on this hybrid cuisine that we call '*Artisanal Wood-Smoked Cuisine*'.

influence

Inspired by the laid-back primitive method of slow-smoking beef, we believe in savouring the pleasures and flavours of nature's bounty in the best way possible. From beef to poultry to seafood — our custom-built one-of-a-kind smoker can handle it all. With a diverse menu that includes all-day breakfast, pastas, freshly shucked oysters, and desserts, there's bound to be something that whets your appetite.

ultimate platters

PRE-ORDER **HAMMER STEAK - THORMAHAWK 4.5kg**

GOOD FOR 10 - 12 PAX

Massive 4.5kg steak made from 100% natural grass-fed beef, sourced from free-range cattle in Gippsland, Victoria, perfect for sharing with friends and family. Served with 10 Nasi Lemak Bakar.

528

PRE-ORDER **ANGUS BEEF SHANK DULANG 3.5kg**

GOOD FOR 10 PAX

Tender and juicy Angus beef shank slow-cooked with fragrant spices. Served with salad, sambal tumis telur and 10 Nasi Lemak Bakar.

347

PRE-ORDER  **WAGYU TOMAHAWK 1.8KG**

GOOD FOR 4 PAX

Free-range, 350 days grain-finished F1 MS4/5 Wagyu beef sourced from Australia, served as a 1.8kg steak for sharing. Served with 4 Nasi Lemak Bakar.

288

PRE-ORDER **BLACK ANGUS TOMAHAWK 1.6KG**

GOOD FOR 4 PAX

Premium 100% natural grass-fed beef, sourced from Gippsland, Victoria, served as a 1.6kg steak for sharing. Served with 4 Nasi Lemak Bakar.

168

PRE-ORDER  **BABY BACK BEEF RIBS 1.3KG**

GOOD FOR 2- 3 PAX

Succulent black Angus baby back ribs slow-cooked to perfection, served with refreshing Karedok Salad and Jagung Bakar.

138

 **FLANKEN RIBS PLATTER**

GOOD FOR 2- 3 PAX

All smoked to perfection flanken ribs, savoury rainbow sausages, smoked wings, and briskets. Served with sourdough bread & salad.

90

PRE-ORDER  **SMOKED IRISH DUCK 2KG**

GOOD FOR 4 PAX

Succulent Silver Hill duck from Ireland, known as the world's best duck. Whole duck served with 4 Nasi Lemak Bakar.

88

starters & entrees

FRIES

Crispy classic fries

SEASALT

8

| SAMBAL CHILLI

13

| TRUFFLE

13

SMOKED PORTOBELLO TRUFFLE OPEN TOAST

Smoked portobello, truffle oil, sourdough toast with runny scrambled eggs and parmesan cheese.

18

WOODFIRE BBQ JAGUNG BAKAR

Smoky grilled corn with zesty spicy sambal. Irresistibly fiery and flavourful.

8



SHABSOUKA SMOKED BRISKET

12-hr smoked brisket in a smoky & spicy stew of tomatoes, poached egg, fresh onions, diced tomatoes and sourdough.

22



WOODFIRE BBQ WINGS 5PCS

Tantalizingly grilled chicken wings, glazed with tangy-sweet and spicy kicap sauce.

14

BRISKET MANTOU 3PCS

Savoury slow-cooked brisket tucked into fluffy mantou buns.

13

SMOKED RAINBOW SAUSAGES

Original / Spinach / Beetroot / Curry

Handmade sausages with all-natural chicken, free from growth hormones and antibiotics. No additives, fillers, preservatives, or gluten.

16

SMOKED FLANKEN RIBS

350g for 2 pieces. Smoked to perfection, marinated in salt, pepper and honey. A smoky, sweet, melt-in-your-mouth experience.

38

starters & entrees



SMOKED WAGYU SATAY MADURA

Skewered premium Australian Wagyu beef, smoked to perfection, and served with a spicy peanut sauce, inspired by the Madura region of Indonesia.

24



SMOKED CHICKEN SATAY MADURA

Juicy and flavourful skewers of smoked chicken served marinated with a special blend of Madura spices served with spicy peanut sauce.

18

TRUFFLE CLAMS

Fresh clams cooked in a delicious truffle-infused sauce, served hot and garnished with fresh herbs.

16

BABY SQUID TIGA RASA

Luscious sweet and tangy sauce over grilled baby squids, creating a delightful explosion of flavours .

18

WOODFIRE BBQ TIGER PRAWN

Juicy and succulent grilled tiger prawn marinated in garlic and herb butter.

8

WOODFIRE BBQ COCKLES

Grilled and seasoned cockles, served with a tangy and spicy dipping sauce.

16

WOODFIRE BBQ OCTOPUS

Tender and juicy grilled Abrolhos octopus tentacle with homemade kicap manis glaze, served in a 90g portion.

25

WOODFIRE BBQ WHOLE SQUID

Juicy and tender grilled whole squid, served in 8-10-inch size.

18

woodfire grilled veggie

Comes with complimentary 1 Nasi Lemak Bakar

DANCING EGG PLANT

Grilled eggplant with spicy belado sauce - a traditional Indonesian condiment made from red chili peppers, garlic, shallots, and tomatoes.

14

BRUSSEL SPROUTS

Fresh brussels sprouts, grilled to perfection with a light seasoning of salt and pepper.

14

BROCOLLINI

Fresh broccolini, grilled to perfection with a light seasoning of salt and pepper.

14

salads

CHERRY & OAK SALAD

Mesclun salad with homemade vinaigrette.

13

KAREDOK SALAD

Mesclun salad with egg, cucumber, keropok belinjau, and cherry tomatoes, dressed in peanut sauce.

18

PERCIK SALAD

Baby romaine, poached egg, smoked chicken, wonton chips, and percik sauce.

22



THAI MANGO SALAD WITH BBQ OCTOPUS

Thai-inspired mango, veggie, and BBQ octopus salad with zesty dressing.

24

smoked specialities

Comes with complimentary 1 Nasi Lemak Bakar

meats & poultry

BRISKET 200G - ORIGINAL

Smoked Australian Black Angus – marbling score 3-4. Free-range, barley and grain-fed. Slow-smoked for 12 hours with cherry and oak logs for a rich, savoury flavour.

24



BURNT ENDS 200G

Flavourful and fatty point end of the brisket. Smoked and caramelized for crunchy exterior with juicy and smoky notes.

Choose one flavour : BBQ | Lemak Cili Api | Sambal

29

BEEF SHORT RIBS 500G

Tender beef short ribs smoked to perfection for a rich and savoury flavour with a tangy kick.

Choose one sauce: BBQ | Black Pepper | Lemak Cili Api | Sambal Belado | Sambal Kicap

58

LAMB CUTLETS 3PCS

3 pieces of lamb cutlets from Australia, featuring Frenched bone and cap-on presentation. Perfectly grilled for a tender and juicy texture.

25

SMOKED HALF CHICKEN

Succulent, tender, and infused with a rich and smoky flavour.

16

smoked specialities

Comes with complimentary Nasi Lemak Bakar

seafood

WOODFIRE BBQ SEAFOOD BASKET

Grilled seafood platter with fries and salad, featuring barramundi fillet, scallops, prawns, and calamari. Served with 2 Nasi Lemak Bakar.

REQUIRES 30MINS WAITING TIME

55



SALT-CRUSTED BARRAMUNDI

A whole Barramundi fish smoked to perfection, encased in a salt crust, and served with 2 Nasi Lemak Bakar and a side of signature dips.

REQUIRES 45 MINS WAITING TIME

48



WOODFIRE BBQ JIMBARAN RAY

Savour the smoky grilled stingray infused with fiery Indonesian sambal. Tender and flaky, it perfectly harmonizes with the bold and spicy sauce. Served with 2 Nasi Lemak Bakar.

REQUIRES 45 MINS WAITING TIME

48

WOODFIRE SNOW CRAB

Smoked snow crab drizzled in garlic butter sauce. Served with 2 Nasi Lemak Bakar.

48

WOODFIRE BBQ WILD CATCH RED SNAPPER

Grilled wild catch red snapper marinated in Nusantara spices for an explosion of flavour. Served with 2 Nasi Lemak Bakar and a side of signature dips.

REQUIRES 45 MINS WAITING TIME

68

SMOKED UNAGI

Whole smoked Unagi, drizzled with a delectable sweet and savoury glaze, a must-try for lovers of Japanese cuisine. 200g portion served with 1 Nasi Lemak Bakar.

27

pasta

NUSANTARA AGLIO OLIO

Linguine pasta with sautéed wild mushrooms in bird's eye chili and garlic-infused extra-virgin olive oil, topped with smoked king prawns.

24

LAKSA LINGUINE WITH BBQ SCALLOPS

Midly spicy linguine pasta served with Laksa broth and coconut milk, topped with smoked Hokkaido scallops and quail eggs.

24

BIRD'S EYE CHILLI PASTA WITH SMOKED BRISKET

Midly spicy linguine pasta infused with bird's eye chilli coconut gravy, topped with smoked brisket.

24

SMOKED MEATBALL BOLOGNESE

Mildly spiced tomato base linguine with smoked beef meatballs, shiitake mushrooms, and cherry tomatoes.

24

SMOKED BACON CARBONARA

Linguine pasta with creamy carbonara pasta made with smoked bacon, parmesan cheese, egg yolk, and black pepper.

24

freshly shucked oysters

*Freshly shucked raw oysters on the half shell,
served with lemon, cocktail sauce, and mignonette.*

SUNSEEKER

7/pc

Plump, sweet, salty and perfectly balanced.

BEACH

7/pc

Thicker shells and more robust flavour.

**while stocks last*

baby dutch pancakes

REQUIRES 20MINS WAITING TIME

MUSHROOM & SUNNY SIDE UP BABY DUTCH PANCAKE

Fluffy pancakes are topped with sautéed mushrooms and a perfectly cooked sunny-side-up egg with baby spinach and a drizzle of maple syrup.

14

FOREST BERRIES BABY DUTCH PANCAKE

Fluffy pancakes topped with fresh berries, crunchy almonds, and creamy mascarpone cheese. Drizzled with maple syrup.

14

BANANA BRULEE BABY DUTCH PANCAKE

Fluffy pancakes crowned with flame-torched caramelized bananas, crunchy almonds, mascarpone cheese, and a maple syrup drizzle.

14

BRISKET BABY DUTCH PANCAKE

Delicious combination of smoky and tender brisket, slow-cooked to perfection, and fluffy Dutch pancakes.

25

kids

FISH & CHIPS

Golden-brown battered fish fillet served with a side of irresistibly tasty fries.

13

dessert

VALRHONA CHOCOLATE SOUFFLÉ

Light and fluffy. Made with premium Valrhona chocolate.

REQUIRES 20MINS WAITING TIME

12

LYCHEE ROSE PAVLOVA

A crisp meringue base with a soft centre, topped with lychees, and a hint of edible rose garnish.

12

CHEMPEDAK CREME BRULEE

Chempedak-infused custard with a sweet tangy flavour and a caramelized sugar crust. A tropical twist on a classic dessert.

10

PULUT HITAM PANNA COTTA

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

10

TIRAMISU

Classic Italian dessert is served in a cup, allowing you to enjoy every layer of flavours.

8

VALRHONA ZUCCHINI LOAF SLICED

Guilt-free Delicious and healthy indulgence. Made with fresh zucchini and premium Valrhona chocolate.

7

BASQUE BURNT CHEESE CAKE – ORIGINAL

Perfectly burnt cheese cake, creamy and cheesy center on the inside.

7

SEA SALT FUDGE BROWNIE

Perfectly baked to achieve the ideal balance of sweetness and bitterness.

6

BELGIUM FUDGE BROWNIE

Rich and decadent brownie made with premium Belgian chocolate, with a crispy top layer and a fudgy centre.

6

CARAMEL BANANA CAKE

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

6

LEMON POUND CAKE

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

6

beverages

ARTISANAL COFFEE (ADD \$1 FOR ICED) with beans from Dutch Colony Coffee Co.

Espresso	3.5
Long Black	4.5
Flat White	5
Cafe Latte	5
Cappuccino	5
Cafe Mocha	6
Gula Melaka Latte	6

NON-COFFEE Z (ADD \$1 FOR ICED)

Valrhona Chocolate	6.5
Matcha Latte	6.5

GRYPHON ARTISAN TEA BY THE POT (ADD \$1 FOR ICED)

Chamomile	6.5
Earl Grey Lavender	6.5
Lemon Ginger Mint	6.5
Straits Chai	6.5

D5CBA4

GRYPHON SPARKLING TEA

Pearl Of The Orient With Lychee	6.5
Osmanthus Sencha With Passionfruit	6.5
Hanami With Peach	6.5

GUSTO ORGANIC 100% NATURAL, VEGAN, GLUTEN-FREE.

Lemon Yuzu	8
Blood Orange	8
Ginger Chipotle	8
Real Cola	8

BUNDABERG

Root Beer	6.5
Ginger Beet	6.5

WATER

Distilled Table Water 1L	2
Hildon Sparkling Water 750ML	9
Hildon Still Water 750ML	9

zero alcohol

0% ALCOHOL, 100% ENJOYMENT

non

Vegan, gluten-free halal-certified in Melbourne, Australia

NON 1 - SALTED RASPBERRY & CHAMOMILE

Dry and lengthy fruit tannins. Vibrant red fruit, balanced salinity, candied floral nose. Infusion blend, lightly sparkling. Pairs well with seafood & meat

NON 3 - TOASTED CINNAMON & YUZU

Tart citrus, subtle warming spice, bitter finish. Balance tartness with a savoury undertone. Pairs well with Asian flavours.

NON 7 - STEWED CHERRY & COFFEE

Full-bodied and subtly spiced. Rich dark fruits, spiced nose, undertones of coffee. Lightly sparkling. Pairs well with meat

14/glass

60/bottle

noughty

An organic, vegan, dealcoholized sparkling Chardonnay with rich flavour.

SPARKLING CHARDONNAY

Elegant pale colour with a crisp and ripe apple scent accompanied by a touch of sweetness. Organic and vegan.

SPARKLING ROSE

Soft fruity aromatics, a medium-dry palate, and notes of raspberries and strawberries. Organic and vegan.

14/glass

60/bottle

copenhagen sparkling tea

BLÅ

Delicate Jasmine and beautiful complexity. Chamomile, citrus, white teas, green teas. It ends in a long finish joined by comfortable tannins created by the Darjeeling First Flush

LYSERØD

Sparkling rosé without the percentages. Red berries, red apples, Oolong Tea, blackberries, hibiscus, all balanced by the smooth Silver Needle white tea. Light bitter fruity notes.

65/bottle



zero alcohol

0% ALCOHOL, 100% ENJOYMENT

natureo

GARNACHA SYRAH

This intense wine has black cherry color, fruit aromas (blackberries) and a hint of spice. Smooth and delicious, it's made from Garnacha and Syrah grapes.

WHITE MUSCAT

This sparkling wine is pale yellow with a lively bubble, floral and fruity with notes of banana, coconut, and tropical fruits. It's cheerful and lively on the palate, with fine apple-like acidity.

60/bottle

mocktails

CASSANOVA

Zesty lemon notes & refined smoky bourbon essence

18

PALOMA

Bittersweet pink grapefruit notes, zesty tequila essence & lime

18

NOUGHTY PANDAN

Fragrant and revitalising with a hint of vanilla.
Pandan essence with 0% alcohol champagne alternative.

18

MIMOSA

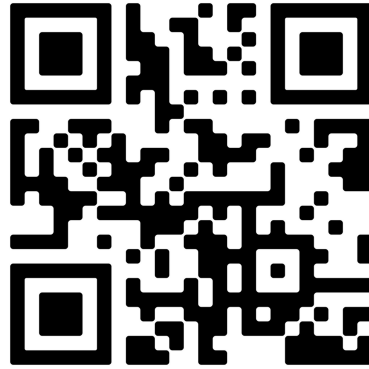
Classic and refreshing. Orange juice with 0% juice alcohol champagne alternative

18

BELLINI

Dry prosecco essence, aromatic bitters & rich peach notes

18



FIND OUT MORE ABOUT US

Would you like to host a private event at Cherry & Oak?
Please contact hello@cherryoak.sg or call 9119 4074

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THE WANGS GROUP**