









about

Our Asian smokehouse.

Cherry & Oak, is a haven where culinary art meets cultural fusion, crafting an unforgettable dining experience. Specializing in the meticulous slow-smoking of meats, our pride extends to being local connoisseurs of Nasi Lemak Bakar, a beloved regional dish. The essence of our name lies in the carefully selected 'Cherry' Wood for its flavour & 'Oak' Wood for temperature control in our smoker, elevating every dish.

Cherry & Oak is more than a restaurant; it's our vision manifested — a unique expression of 'Artisan Asian Smokehouse Cuisine.' As we continuously push culinary boundaries, our goal is to create something extraordinary & share it with all who seek an exceptional gastronomic journey.

TUESDAY - SUNDAY 11AM - 10PM Last Order - 9PM

93 - 95 Owen Road +65 9119 4074

www.cherrynoak.sg

CHERRYOAK.SG

CHERRY & OAK

appetizers

salad



12

18

24

BRISKET MANTOU 13 Slow-cooked smoked brisket tucked into fluffy mantou buns with red cabbage salad & topped with BBQ sauce. 3 pieces.

GOLDEN CASSAVA W/ GRATED CHEESE

Deep fried ubi, topped with condensed

milk & grated cheddar cheese. 10 pieces.

SMOKED CHICKEN SATAY MADURA Skewered chicken, smoked & SERVED WITH A SPICY PEANUT SAUCE.

ESTIMATED WAITING TIME: 20 MINS

SMOKED WAGYU SATAY MADURA Skewered Australian Wagyu beef, smoked & served with a spicy peanut sauce. **ESTIMATED WAITING TIME: 20 MINS**

live shucked oysters

SEASONAL OYSTER	7/p
Freshly shucked live oyster on the half shell. Served with lemon sauce, Tobasco sauce.	
ULTIMATE OYSTER	38
Platter of 6 oysters.	
11 P 42	



pasta

0	NUSANTARA AGLIO OLIO Linguine pasta with sautéed wild mushrooms in garlic-infused extra-virgin olive oil, topped with 1 smoked king prawn.	24
	LAKSA LINGUINE WITH SCALLOPS Mildly spicy linguine pasta served with Laksa broth & coconut milk, topped with smoked Hokkaido scallops & quail eggs.	24
0	BIRD'S EYE CHILLI PASTA WITH BRISKET Mildly spicy penne pasta infused with bird's eye chilli coconut gravy, topped with smoked wagyu brisket slice.	24
0	SMOKED BEEF BACON CARBONARA Linguine pasta with creamy carbonara pasta topped with in-house smoked Angus beef bacon, parmesan cheese.	24
	SMOKED MEATBALL BOLOGNESE Mildly spiced tomato base linguine with smoked	24

beef meatballs, shiitake mushrooms, & cherry

ESTIMATED WAITING TIME: 30 MINS

all day brunch

SMOKED PORTOBELLO TRUFFLE OPEN TOAST	14
Smoked portobello mushroom, truffle oil, sourdough toast with runny scrambled eggs & parmesan cheese.	

MUSHROOM & EGG BABY DUTCH PANCAKE Fluffy Dutch-oven baked pancake topped with sautéed mushrooms, sunny-side-up egg, mesclun salad & a drizzle of maple syrup. **ESTIMATED WAITING TIME: 20 MINS**

FOREST BERRIES BABY DUTCH PANCAKE	18
Fluffy Dutch-oven baked pancake with fresh	
berries, crunchy almonds, mascarpone	
cheese & a maple syrup drizzle.	

BANANA BRULEE BABY DUTCH PANCAKE 18 Fluffy Dutch-oven baked pancake

crowned with flame-torched caramelised bananas, crunchy almonds, mascarpone cheese & maple syrup drizzle.

ESTIMATED WAITING TIME: 20 MINS

ESTIMATED WAITING TIME: 20 MINS

SHABSOUKA SMOKED BRISKET	22
Smoked brisket in a smoky & spicy stew of	
tomatoes, poached egg, fresh onions &	
sourdough Roti bakar.	

BRISKET BABY DUTCH PANCAKE 25 Fluffy Dutch-oven baked pancake with smoked wagyu brisket slice with bbq

sauce, poached egg, mesclun salad. **ESTIMATED WAITING TIME: 20 MINS**

kids

cooked in tomato sauce.

baked with cheese.

18

FOR CHILDREN 12 YEARS & BELOW

IOMA	10	PASIA	
Choice	of	Macaroni or Spaghetti pasta	

MAC & CHEESE	
Macaroni pasta cooked with cream sauce,	10
	10

FISH & CHIPS Golden-brown battered fish fillet, 13

served with a side of skin-on steak fries

CHICK & CHIPS Golden-brown battered chicken cutlet, served with a side of skin-on steak fries



10

13











- All-plant based





smoked & grilled specialties

Inspired by the 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 variety, there's bound to be something that whets your appetite.

tomahawks

FOR SHARING

GOOD FOR 4 PAX

BLACK ANGUS TOMAHAWK

288

528

IRISH DUCK

BRISKET Smoked Australian brisket slow cooked with BBO sauce on the side, 200a. Served with 1 Nasi Lemak Bakar.

BEEF OXTAIL

LAMB CUTLETS

BURNT ENDS

Choice of flavour:

FLANKEN RIBS

BEEF SHORT RIBS

beef & lamb

Grass-fed Gippsland, Victoria Black Angus beef steak, 1.6kg. Served with 4 Nasi Lemak Bakar.

WAGYU TOMAHAWK GOOD FOR 4 PAX



GOOD FOR 2-4 PAX

Smoked Australian Angus Oxtail. 3 pieces of 150g cut each. Served with Sambal Belado on the side & 1 Nasi Lemak Bakar.

Free-range, grain-finished, F1 MS4/5 Waqyu beef tomahawk steak, 1.8kg. Served with <u>4 Nasi Lemak Bakar.</u>

THE THORMAHAWK GOOD FOR 10-12 PAX



118

Smoked lamb cutlets Frenched, fat cap-on. served with Green Thai chilli sauce on the side. 3 pieces. Served with 1 Nasi Lemak Bakar.

USDA Prime Ribs. Marinated in salt, pepper

Hammer steak from grass-fed, free-range cattle in Gippsland, Victoria, 4.5kg. Served with 10 Nasi Lemak Bakar.

BBQ | Lemak Cili Api | Sambal 138

Smoked Australian brisket burnt ends. GOOD FOR 2-3 PAX Served with 1 Nasi Lemak Bakar.

ESTIMATED WAITING TIME: 45 MINS

ANGUS BEEF SHANK

347

Smoked Black Angus beef short ribs, 500g. Served with BBQ sauce on the side & 1 Nasi Lemak Bakar.

& honey. Smoked & grilled. 350g. Served with 1 Nasi Lemak Bakar.

ultimate platters

All prices are subjected to prevailing GST & Service Charge













26

27

27

32

38

63

FOR SHARING

GOOD FOR 2-3 PAX

Silver Hill duck from Ireland, slow-cooked. 2kg. Served with 4 Nasi Lemak Bakar.

FLANKEN RIBS PLATTER

Black Angus beef flanken ribs, Smoked Rainbow Sausages, Smoked Wings, & 100g Smoked Brisket. Served with Roti Bakar & Salad.

WHOLE BRISKET GOOD FOR 4 PAX

Grass-fed Gippsland, Victoria Black Angus beef steak, 1kg. Served with 4 Nasi Lemak Bakar.

BABY BACK BEEF RIBS

Black Angus beef baby back ribs slow-cooked. Served with Salad & Jagung Bakar.

GOOD FOR 10-12 PAX

Angus beef shank slow-cooked with fragrant spices, 3.5kg. Served with Salad, Telur Sambal Tumis & 10 Nasi Lemak Bakar.





14

14

14

16

seafood

TIGER PRAWN Grilled tiger prawn, marinated in garlic & herb	8	UNAGI Smoked whole Unagi, 200g. Served with sambal	27	DANCING EGG PLANT Grilled egaplant with spicy Belado sauce,
butter, served with Green Thai chilli sauce on the side. 90g.		kicap on the side & <u>1 Nasi Lemak Bakar</u> .		topped with Bonito flakes. Served with <u>1 Nasi Lemak Bakar</u> .
	•	BARRAMUNDI	48	ESTIMATED WAITING TIME: 20 MINS
COCKLES Grilled cockles cooked in Thai chilli sauce, served with crushed peanuts.	16	Smoked whole Barramundi fish smoked to perfection, encased in a salt crust, 800g. Served with sambal kicap on the side &		BRUSSEL SPROUTS
served with crushed pedhats.		<u> 2 Nasi Lemak Bakar</u> .		Grilled brussels sprouts with a light seasoning of truffle salt & lemon.
TRUFFLE CLAMS	16	ESTIMATED WAITING TIME: 45 MINS		Served with <u>1 Nasi Lemak Bakar</u> .
Fresh clams cooked in truffle-infused sauce, served with fresh herbs & Green Thai chilli sauce		jimbaran ray	48	
on the side.	`	Grilled stingray with spicy Indonesian sambal. 1kg. Served with <u>2 Nasi Lemak Bakar.</u>		BROCCOLLINI Grilled broccollini with a light
WHOLE SQUID	18	ESTIMATED WAITING TIME: 45 MINS		seasoning of truffle salt & lemon. Served with <u>1 Nasi Lemak Bakar</u> .
Smoked whole squid glazed with Sambal kicap, served with Green Thai chilli sauce on the side.		SNOW CRAB	48	
Served in 8 - 10 inch size.		Grilled whole snow crab dressed in garlic butter sauce. Served with 2 Nasi Lemak Bakar.	40	
BABY SQUID TIGA RASA	18	ESTIMATED WAITING TIME: 30 MINS		
Baby squid cooked in sweet & tangy sauce.				chicken
		SEAFOOD BASKET	55	
OCTOPUS Smoked Abrolhos octopus tentacle with Sambal	25	Grilled seafood platter with fries & salad, featuring barramundi fillet, scallops, prawns, & calamari. Served with 2 Nasi Lemak Bakar.		
kicap & Green Thai chilli sauce on the side. 90g.		ESTIMATED WAITING TIME: 30 MINS		CHICKEN WINGS Smoked chicken wings, glazed with sweet
				& spicy Kicap sauce & served on the side.
		RED SNAPPER	68	5 pieces. Served with <u>1 Nasi Lemak Bakar</u> . ESTIMATED WAITING TIME: 20MINS
		Grilled wild catch red snapper marinated in Nusantara spices, served with Sambal kicap & Green Thai chilli sauce on the side. 1kg. Served		ESTIMATED WAITING TIME: 20MINS
		with <u>2 Nasi Lemak Bakar.</u>		RAINBOW SAUSAGES
		ESTIMATED WAITING TIME: 45MINS		Smoked handmade chicken sausages. 4 pieces: Original, Spinach, Beetroot & Curr flavoured. Served with <u>1 Nasi Lemak Bakar</u> .
				HALF CHICKEN
				Smoked half chicken 500g.

& <u>1 Nasi Lemak Bakar.</u>

Served with sambal kicap on the side

vegetables

- All-plant based



desserts

SEA SALT FUDGE BROWNIE	6	PULUT HITAM PANNA COTTA	8	VALRHONA CHOCOLATE SOUFFLÉ 12	
Rich & fudgey brownies topped with sea salt.		Creamy panna cotta meets the rich, aromatic taste of Pulut Hitam, black glutinous rice.		Light & fluffy souffle, made with premium Valrhona chocolate.	
				ESTIMATED WAITING TIME: 20MINS	
BELGIUM FUDGE BROWNIE	6				
Rich & fudgey brownie made with premium		TIRAMISU	8		
Belgian chocolate.		Layers of lady fingers dipped with espresso &		LYCHEE ROSE PAVLOVA 12	
		mascarpone cheese & topped with cocoa.		Crisp meringue base with a soft centre, topped with lychees, & a hint of edible rose garnish.	
LEMON POUND CAKE	6				
Tangy, sweet, & moist cake made with fresh		VARLHONA ZUCCHINI LOAF SLICE	7		
lemon juice & zest.		Healthy slice of chocolate loaf, made with		CHEMPEDAK CREME BRULEE 10	
		fresh zucchini & premium Valrhona chocolate.		Chempedak-infused custard with a sweet tangy flavour & a caramelized sugar crust.	
CARAMEL BANANA CAKE	6				
Sweet & fruity cake made with fresh bananas & drizzled with caramel sauce.		BASQUE BURNT CHEESECAKE Warm cheesecake with creamy & cheesy center on the inside.	7		

beverages

ARTISANAL COFFEE	HOT ICED	GRYPHON ARTISAN TEA BY THE POT	НОТ	GUSTO	ICED
ESPRESSO	3.5	CHAMOMILE	6.5	LEMON YUZU	8
LONG BLACK	4.5 5.5	EARL GREY LAVENDER	6.5	BLOOD ORANGE	8
FLAT WHITE	5 6	LEMON GINGER MINT	6.5	GINGER CHIPOTLE	8
CAFE LATTE	5 6	STRAITS CHAI	6.5	REAL COLA	8
CAPPUCCINO	5 6				
CAFE MOCHA	5.5 6.5			DINID A DEDG	
GULA MELAKA	6 7	GRYPHON SPARKLING TEA	ICED	BUNDABERG	ICED
		PEARL OF THE ORIENT WITH LYCHEE	6.5	ROOT BEER	6.5
		EARL GREY WITH STRAWBERRY	6.5	GINGER BEER	6.5
NON-COFFEE		OSMANTHUS SENCHA WITH PASSIONFRUIT	6.5	ON OLK BLEK	0.5
		HANAMI WITH PEACH	6.5		
VARLHONA	6.5 7.5	HANAMI WITH FLACH	0.5	BOTTLED WATER	ICED
CHOCOLATE	6.5 7.5				1025
MATCHA LATTE	5.5 6.5			HILDON SPARKLING – 750ML	9
				HILDON STILL – 750ML	9
				DISTILLED WATER - UNLIMITED REFILLS	2





in-house mocktails

0% ALCOHOL

bourbon essence.

CASSANOVA 18 Zesty lemon notes & refined smoky

PALOMA

18

Bittersweet pink grapefruit notes, zesty tequila essence & lime.

BELLINI 18 Bittersweet pink grapefruit notes,

zesty tequila essence & lime.

NOUGHTY PANDAN 18

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

MIMOSA 18

Orange juice with 0% juice alcohol champagne alternative.

non

0% ALCOHOL

GLASS BOTTLE **NON 1 - SALTED RASPBERRY & CHAMOMILE** 14 | 60

Vibrant red fruit, balanced salinity, c&ied floral nose. Lightly sparkling. Pairs well with seafood & meat

NON 3 - TOASTED CINNAMON & YUZU 14

Tart citrus, subtle warming spice, bitter finish. Pairs well with Asian spices.

Rich dark fruits, spiced nose, undertones of

coffee. Lightly sparkling. Pairs well with meat.

NON 7 - STEWED CHERRY & COFFEE 14 60

0% ALCOHOL

SPARKLING CHARDONNAY

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

SPARKLING ROSE

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

GLASS | BOTTLE 60

60 14

copenhagen sparkling tea

0% ALCOHOL

GLASS | BOTTLE BLÅ 60

Delicate Jasmine & beautiful complexity. Chamomile, citrus, white teas, green teas.

60 LYSERØD 14

Light bitter fruity notes. Sparkling. Red berries, red apples, Oolong tea, blackberries, hibiscus & Silver Needle white tea.

natureo

0% ALCOHOL

GLASS | BOTTLE **GARNACHA SYRAH** 60

Fruity aromas of blackberries & a hint of spice. Smooth & delicious, made from Garnacha & Syrah grapes.

WHITE MUSCAT 14

Floral & fruity with notes of banana, coconut & tropical fruits. Cheerful & lively on the palate, with fine apple-like acidity.

60







60



