000000000	



HUOLUHUO: The Art of Clay Pot Grilling

Our Korean Clay Pot Grill uses a traditional charcoal grill handcrafted from fire-resistant clay.

Simple in design, yet exceptional in heat retention and temperature control.

Our Clay Pots have optimal heat distribution; their circular clay chamber,

lined with high-temperature-resistant material, locks in heat for even cooking.

Our grill has a rich, smoky flavor. Such flavor comes from the Maillard reaction during grill forming delicious crispy, caramelized crust while sealing in natural juices.

We practice premium charcoal grilling. We use premium charcoal for a clean, intense heat.

The dense clay walls regulate temperature perfectly, preventing overcooking—unlike open-flame grills that dry out meat.

Our grill has tender and succulent results.

The grilling process gently renders fat, ensuring melt-in-your-mouth tenderness without excessive charring or grease flare-ups. Experience authentic Korean BBQ with the perfect balance of crisp texture and juicy,

flavorful meat—only at HUOLUHUO!





WACYUPLATTER

A celebration of Japan's finest Wagyu. Each cut is selected for its sublime marbling and depth of flavor.

The clay pot's steady heat unlocks Wagyu's full potential – no drop of flavor wasted.

BARBECUE

SGD 158.00 200g

The picture is for reference only, the production is subject to the actual

PREMIUM BEEF A5 917

Indulge in the pinnacle of luxury with our A5 Wagyu, meticulously aged for 9 months to intensify its legendary richness. Sourced from Japan's finest herds, this 200g cut boasts unrivaled marbling,

its snow-like fat distribute for a buttery, melt-in-the-mouth texture. Aged to perfection,

revealing deep, nutty sweetness and savory depth. Each slice caramelizes beautifully on the grill, leaving a lingering, velvety richness and silken finish.

Elevate your Korean BBQ experience with this rare jewel of Japanese beef, expertly sliced for grilling at your table.



















BARBECUE SERIES

When the snowflake patterns of A5 grade Wagyu are blurred like ink, a visual feast blooms on the porcelain plate.

From the intercostal ribs to the marble patterned western coolness, from the tender shoulder blades to the fragrant beef ribs,

Each piece is a precise interpretation of the word 'top'.





THICK SLICED OX TONGUE

두껍게 썬 소혀 厚切和牛牛舌

SGD **65.00** 150g





SEASONED WOO SAMGYUP

양념 우삼겹 调味吾桑格

SGD **35.00** 150g

BARBECUE SERIES

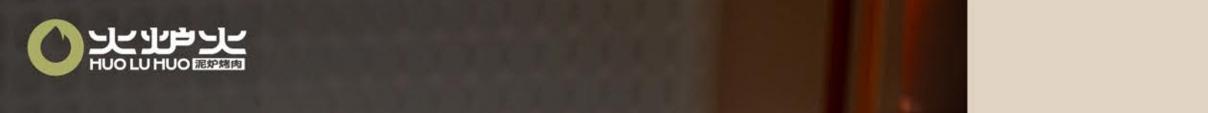
IJ701 HH

ANGUS BEEF BRISKET

흑우 차돌박이 **安格斯黑牛后胸**

SGD **32.00** 150g











모듬 고기

Our premium Thick-Sliced Ox Tongue, a delicacy revered for its unique texture and rich flavor. Masterfully prepared and cut to showcase its finest qualities.

Thick-cut for a perfect balance of tender succulence and slight crispness when grilled. Naturally robust flavor, enhanced by a subtle sweetness. Sourced from the finest cuts and trimmed for optimal tenderness.









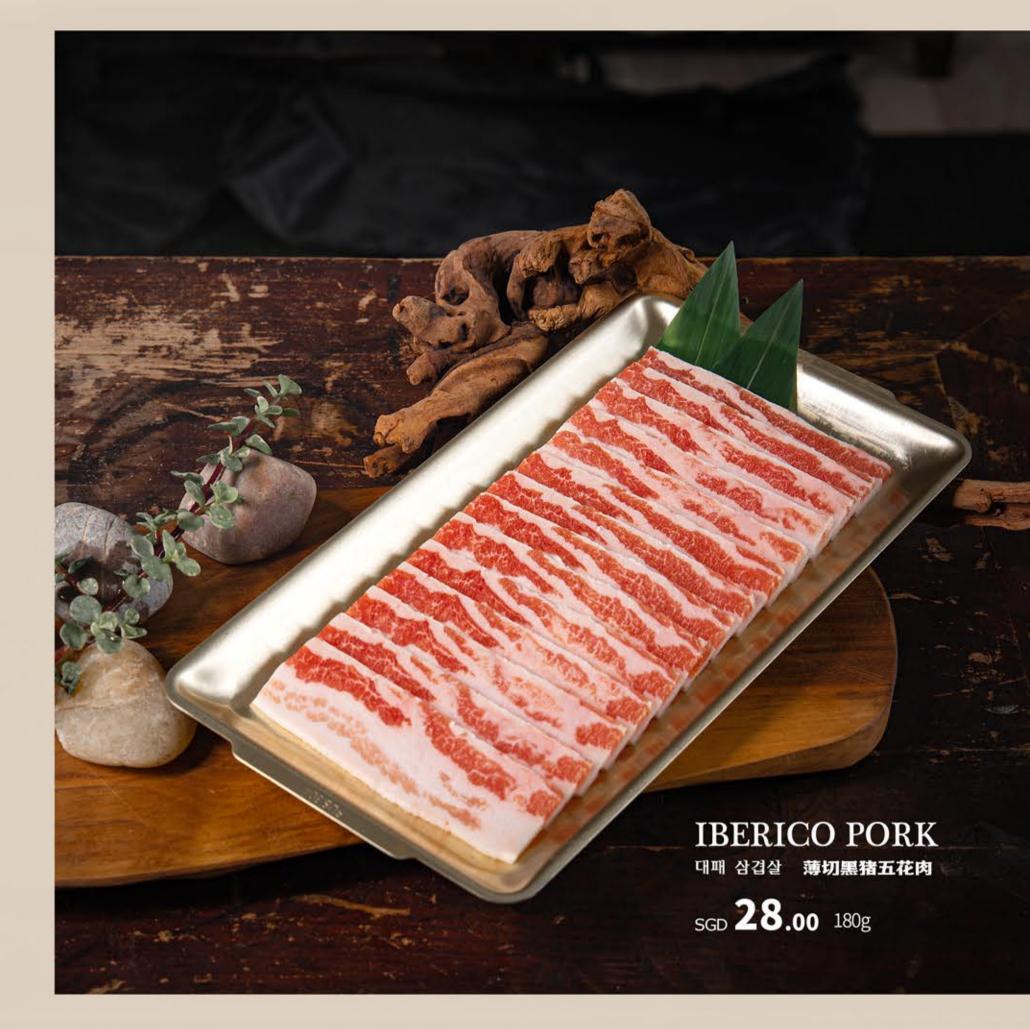
Savor the bold, aromatic allure of our Black Pepper Beef Cubes, featuring premium Australian grass-fed chuck tender (후측 ㅁ고기),

the most velvety cut from the shoulder, prized in Korean royal cuisine, hand-cut 2.5cm cubes for optimal crust-to-juice ratio. Paired with freshly cracked black pepper. This 180g portion offers robust pepper crust.

The fragrant rare Cambodian kampot pepper blend forms an intense, spicy-savory crust locking in juices with floral heat that won't overpower. Chuck tender's fine grain melts into lush texture when grilled to medium-rare.

Dry-aged 21 days to concentrate flavors, balanced by caramelized shallot glaze.





IBERICO PORK

대패 삼겹살

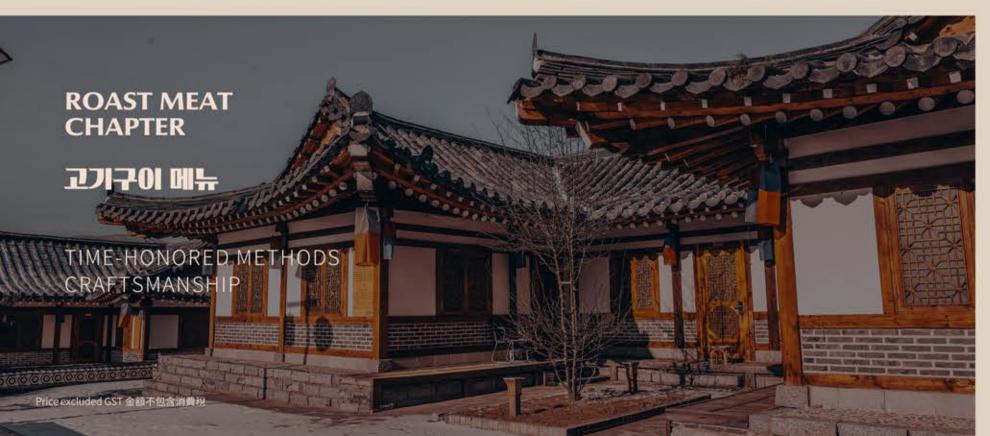
Indulge in the unparalleled richness of our Iberico Pork Belly, masterfully thin-sliced to showcase its legendary marbling.

This 180g portion of Spain's finest acorn-fed pork cut at 3mm thickness for ideal balance of caramelized edges and melting interior to achieve perfect crisp to tender ratio. he renowned 5J marbling transforms into liquid gold on the grill, basting each slice in its own luxurious fat.









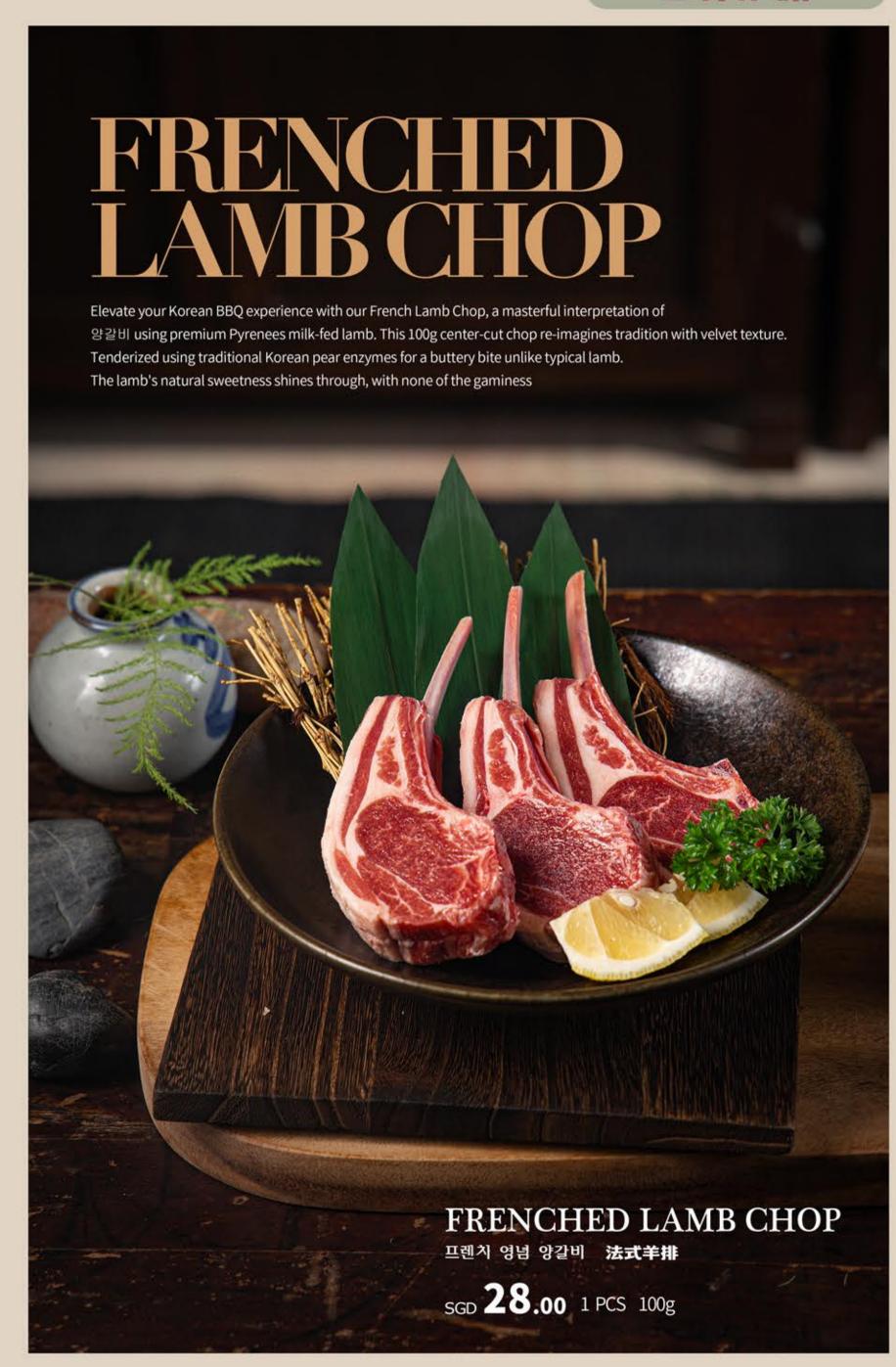


































SEAFOOD TTEOKBOKKI

Our Seafood Tteokbokki transforms humble rice cakes into a luxurious medley of ocean treasures. This contemporary interpretation features hand-pounded ovalettes: Thick, chewy tteok with al dente bite, made from heirloom glutinous rice. Our bisque-infused sauce formed with complex broth of abalone shells, prawn heads, and kelp simmered for 12 hours.











KOREAN STYLE SOUP

At the heart of Korean dining, soup is more than a dish—it's warmth, healing, and tradition in a bowl.

Our selection brings together four beloved classics, each crafted with care and premium ingredients for a taste of authentic comfort.

From the bold, tangy notes of Kimchi Pork Soup to the deep umami of Doenjang Stew, every broth is simmered to perfection.

Enjoy the nourishing simplicity of Seaweed Soup with tender beef, or indulge in the rich, slow-cooked Beef Bone Broth—pure comfort in every sip.

These soups are the perfect complement to your BBQ experience or a satisfying meal on their own.











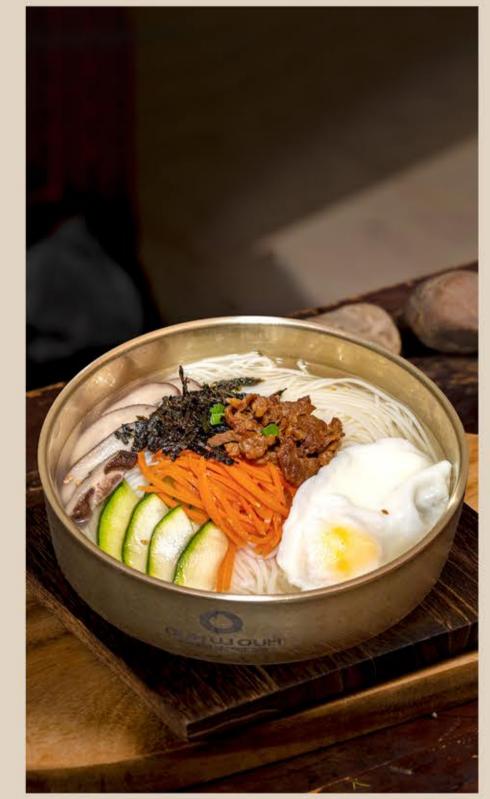


SEAFOOD RAMYEON

해물 신라면 海鲜辛拉面

SGD 18.00

STAPLE FOOD





BUCKWHEAT COLD SOBA

메밀냉면 朝鲜荞麦冷面

SGD **15**.00

SOMEN 한국 국수 **韩国喜面**

SGD **15**.00

