



**HUO LU HUO**  
**火炉火 泥炉烤肉**

### **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!



# SUPERIOR PLATTER

A CURATED SELECTION OF PREMIUM CUTS FOR THE ULTIMATE KOREAN BBQ EXPERIENCE, FEATURING:

WAGYU OYSTER BLADE (100g)

ANGUS SHORT RIB (100g)

WAGYU BEEF BRISKET (100g)

THICK SLICED IBERICO PORK (100g)

WAGYU RIBS (100g)

## SUPERIOR PLATTER

콤보 스페셜 至尊拼盘

SGD **148.00** SERVES 2-3



## WAGYU PLATTER

모듬 와규 和牛拼盘

SGD **108.00** SERVES 2

FEATURED CUTS:

WAGYU BEEF BRISKET (120g)

WAGYU RIBS (100g)

WAGYU OYSTER BLADE (100g)

# WAGYU PLATTER

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



## ALL PLATTER

모듬 와규 全家福

SGD **128.00** SERVES 2-3

THIS PLATTER FEATURES:

WAGYU OYSTER BLADE (80g)

ANGUS RIBS (80g)

ANGUS RIB EYE (100g)

THICK SLICED IBERICO PORK (100g)

ANGUS BEEF BRISKET (100g)

WAGYU OX TONGUE (60g)

# ALL PLATTER

## 모듬 고기

Indulge in an exquisite selection of premium cuts come from all around the world, meticulously curated for an unparalleled Korean BBQ experience.

# PREMIUM BEEF

## A5 와규

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.



## A5 WAGYU

A5 와규 A5 和牛

SGD **158.00** 200g



## BBQ PLATTER

고기구이 콤보 烤肉小拼

SGD **75.00** SERVES 2

WAGYU RIBEYE	80g	WAGYU BEEF BRISKET	80g
THICK SLICED IBERICO PORK	80g	ANGUS RIBS	60g



## PORK PLATTER

모듬 돼지고기 猪肉拼盘

SGD **58.00** SERVES 2

THICK SLICED IBERICO PORK	100g
PORK COLLAR	100g
PRIME PORK	100g



## ROAST MEAT CHAPTER

고기구이 메뉴

TIME-HONORED METHODS  
CRAFTSMANSHIP



Price excluded GST 金額不包含消費稅

## WAGYU RIBS

와규 갈비 和牛肋条

SGD **42.00** 150g



## WAGYU RIB EYE

와규 목심 和牛上脑

SGD **45.00** 150g



## WAGYU BEEF BRISKET

와규 등심 和牛后胸

SGD **38.00** 150g



## 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'.

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



# WAGYU OYSTER

A hidden gem among premium cuts, our Wagyu Oyster Blade is prized for its exceptional marbling and velvety texture. Sourced from the shoulder of the finest Wagyu cattle, this 180g cut offers buttery tenderness. Its delicate intramuscular fat melts upon grilling, creating a luxuriously smooth bite. Naturally flavorful with a subtle umami depth. Thinly sliced to caramelize swiftly on the grill, locking in juices.

## BLADE 와규 부채살



### WAGYU OYSTER BLADE

와규 부채살 和牛牡蛎

SGD **58.00** 150g

# OX TONGUE



### THICK SLICED OX TONGUE

두껍게 썬 소혀 厚切和牛牛舌

SGD **65.00** 150g



## ANGUS BEEF TOWER

타워처럼 쌓인 우삼겹 安格斯肥牛塔

SGD **32.00** 150g



# BEEF TOWER

## ANGUS BEEF BRISKET

흑우 차돌박이 安格斯黑牛后胸

SGD **32.00** 150g



## SEASONED WOO SAMGYUP

양념 우삼겹 调味吾桑格

SGD **35.00** 150g

BARBECUE SERIES  
고기구이 메뉴





# CALLIGRAPHY BBQ

## CALLIGRAPHY BBQ

생 소갈비 书法烤肉

SGD **45.00** 150g

## ANGUS RIBS

흑우 갈비살 安格斯黑牛肋条

SGD **38.00** 150g



## BLACK PEPPER BEEF CUBES

후추 쇠고기 알갱이 黑椒和牛牛肉粒

SGD **35.00** 150g



# BEEF CUBES

## 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.



# ANGUS SHORT RIB

## 특선 흑우 꽃갈비

Savor the excellence of our Angus Short Rib, meticulously hand-cut from premium black cattle for the ultimate Korean BBQ experience. This 180g portion features signature "Flower Rib" marbling. The exquisitely layered fat renders into succulence over the grill. Its buttery-rich texture offers slow-melting tenderness with every bite, enhanced by a delicate beef sweetness. Cut in the classic galbi style (thin, bone-in) for authentic caramelization.

### ANGUS SHORT RIB

특선 흑우 꽃갈비 精品安格斯黑牛小排

SGD **58.00** 150g

### SEASONED RIBS

양념 소갈비 调味安格斯牛排

SGD **55.00** 1 PCS



### PREMIUM RIB

생 소갈비 原味安格斯牛排

SGD **58.00** 1 PCS



## 후추 쇠고기 알갱이

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



## THICK SLICED IBERICO PORK

두껍게 썬 흑돼지 삼겹살 厚切黑猪五花肉

SGD **28.00** 180g



### BARBECUE SERIES

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### BARBECUE SERIES

· 고기구이 메뉴 ·



## IBERICO PORK

대패 삼겹살 薄切黑猪五花肉

SGD **28.00** 180g

# 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.

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## FRUITY PORK STEAK

과일맛 양념 돼지갈비 果味猪排

SGD **38.00** 180g



## CUMIN LAMB

커민 양고기 孜然羊肉

SGD **38.00** 180g



## ROAST MEAT CHAPTER

고기구이 메뉴

TIME-HONORED METHODS  
CRAFTSMANSHIP



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BARBECUE SERIES

고기구이 메뉴

# IBERICO PORK

## 항정살

Discover the zenith of pork perfection with our Snow Marble Prime Pork, a masterclass in marbling that rivals fine Wagyu. Hand-selected from heritage-bred pigs raised in Jeju's pristine orchards, this 200g cut redefines Korean BBQ luxury. Delicate fat webs through the meat like snowflakes, rendering into silken pools of richness over the grill. Sliced to 2.8mm for that perfect moment when crisp edges surrender to foie gras-like creaminess.



## PRIME PORK

항정살 黑猪雪花猪肉

SGD **32.00** 180g

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## SHRIMPS

새우구이 烤大虾

SGD **15.00**



## SEASONED CHICKEN DRUMSTICKS

양념 닭다리살 调味鸡腿肉

SGD **25.00** 180g



## PORK COLLAR

생 목살 黑猪梅花肉

SGD **32.00** 180g



# FRENCHED LAMB CHOP

Elevate your Korean BBQ experience with our French Lamb Chop, a masterful interpretation of 양갈비 using premium Pyrenees milk-fed lamb. This 100g center-cut chop re-imagines tradition with velvet texture. Tenderized using traditional Korean pear enzymes for a buttery bite unlike typical lamb. The lamb's natural sweetness shines through, with none of the gaminess

## FRENCHED LAMB CHOP

프렌치 양념 양갈비 法式羊排

SGD **28.00** 1 PCS 100g



## VEGETABLE PLATTER

모듬 야채 蔬菜拼盘

SGD **10.00**



## PERILLA LEAVES

깻잎 苏子叶

SGD **5.00** 8 Pieces



# MUSHROOM PLATTER

A tribute to nature's finest, our Mushroom Platter showcases a curated selection of wild-foraged and cultivated fungi, each chosen for its distinct texture and earthy complexity. This 240g ensemble features:

- King Oyster: Meaty, sword-cut slabs that caramelize into scallop-like succulence
- Shimeji Clusters: Delicate fronds that crisp like forest tempura at the edges
- Enoki Bundles: Bundled together for smoky, buttery unraveling
- Maitake: Feathery crowns that develop a crisp-soft duality
- Black Truffle-Infused Shitake: Marinated in house-aged soy for deep umami resonance

## MUSHROOM PLATTER

모듬 버섯 菌菇拼盘

SGD **12.00**





# LETTUCE PORK WRAP

보쌈

LETTUCE PORK WRAP

보쌈 包猪肉

SGD **42.00**



## SEAFOOD PAJEON

해물파전 海鲜葱饼

SGD **28.00**



## CORN CHEESE

치즈콘 芝士玉米粒

SGD **15.00**



## PUMPKIN TARTS

호박타르트 南瓜蛋挞

SGD **10.00**





## SEAFOOD TTEOKBOKKI

해물 떡볶이 海鲜炖年糕

SGD **35.00** REGULAR SERVING

SGD **50.00** LARGE SERVING



## 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.

Price excluded GST 金额不包含消費税

# STIR FRIED PORK

## 오삼불고기

Our Stir-Fried Pork and Squid in Chilli reinterprets Korean ojingeo bokkeum with chef's precision. This fiery-yet-balanced creation features Dual-Texture Protein. Tender 48-hour sous vide pork belly with caramelized edges and fresh squid flash-seared to preserve its delicate bounce. Each bite offers a captivating play of textures. The heat builds thoughtfully through a blend of three chillies—Korean gochujang-crust, Thai bird's eye, and Mexican ancho—balanced by the aromatic coolness of cold-pressed perilla oil. A custom copper wok blasted at 300°C locks in smoky depth, while chef's finishing touches elevate the experience.

## STIR FRIED PORK AND SQUID IN CHILLI

오삼불고기 辣炒鱿鱼五花肉

SGD **38.00**



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## KIMCHI PORK SOUP

김치찌개 猪肉泡菜汤

SGD **18.00** | **26.00**  
REGULAR SERVING LARGE SERVING



## DOENJANG JJIGAE

된장찌개 传统大酱汤

SGD **15.00** | **20.00**  
REGULAR SERVING LARGE SERVING



## SEAFOOD TOFU SOUP

해물 두부찌개 海鲜豆腐汤

SGD **15.00** | **20.00**  
REGULAR SERVING LARGE SERVING



## BEEF SEAWEED SOUP

소고기미역국 肥牛海带汤

SGD **15.00** | **20.00**  
REGULAR SERVING LARGE SERVING



## 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.

Price excluded GST 金额不包含消費税

# KOREAN STYLE SOUP 한식탕

## BEEF STEAK BROTH

갈비탕 牛排汤

SGD **38.00** | **48.00**  
REGULAR SERVING LARGE SERVING



## YUKGAEJANG

육개장 辣牛肉粉丝汤

SGD **18.00** | **26.00**  
REGULAR SERVING LARGE SERVING



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## BIBIMBAP

돌솥 비빔밥 石锅拌饭

SGD **18.00**



## SEASONED CHICKEN DRUMSTICK RICE

데리야끼 닭다리살 덮밥 照烧鸡腿饭

SGD **18.00**

## RICE

공기밥 米饭

SGD **2.00**

Price excluded GST 金额不包含消費税

## TUNA TOBIKO BIBIMBAP

참치알비빔밥 金枪鱼鱼籽拌饭

SGD **20.00**



## BBQ BEEF

한식 살찐 소밥 韩式肥牛饭

SGD **18.00**



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# SEAFOOD RAMYEON



## SEAFOOD RAMYEON

해물 신라면 海鲜辛拉面

SGD **18.00**

# STAPLE FOOD



## SOMEN

한국 국수 韩国喜面

SGD **15.00**



## BUCKWHEAT COLD SOBA

메밀냉면 朝鲜荞麦冷面

SGD **15.00**



DRINKS

Coke	SGD <b>4</b> /CAN	Grape Juice	SGD <b>4</b> /BOTTLE
Coke Zero	SGD <b>4</b> /CAN	Pear Juice	SGD <b>4</b> /BOTTLE
Sprite	SGD <b>4</b> /CAN	Peach Juice	SGD <b>4</b> /BOTTLE
		Milkis	SGD <b>4</b> /BOTTLE

BEER & SOJU

JINRO 24	SGD <b>80</b> /BOTTLE	JINRO GREEN GRAPE	SGD <b>22</b> /BOTTLE
JINRO IS BACK	SGD <b>22</b> /BOTTLE	JINRO LEMON	SGD <b>22</b> /BOTTLE
JINRO GOLD	SGD <b>22</b> /BOTTLE	TERRA BEER	SGD <b>15</b> /BOTTLE
JINRO CHAMISUL	SGD <b>22</b> /BOTTLE		

RASPBERRY WINE

BOHAE BOKBUNJA	SGD <b>32</b> /BOTTLE
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