

TAPAS

OYSTERS

MAINS

如 蚝宅 切

OYSTER JOO CHIAT HOUSE

DESSERT

COCKTAIL



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如 蚝宅 切

OYSTER JOO CHIAI HOUSE

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COCKTAIL

Let's do something
Naughty

JOO CHIAT

OYSTER HOUSE



Joo Chiat Road, named after Chew Joo Chiat, a wealthy Chinese landowner in the early 1900s.

The pre-war architecture of the area is uniquely curated, with colorful double-storey houses with ornate facades, intricate patterns and sophisticated tiles, giving the area a vivid Peranakan vibe.



Joo Chiat Oyster House committed to delivering an unparalleled gastronomic experience, with come home hot tapas, **Singapore-inspired tipples, coffee cocktails,** nostalgic music, and good vibes, all under one roof.



JCOH brings the best catch directly from Hyogo Prefecture, Japan, flown in weekly and shucked upon order for incomparable freshness.

The establishment further invites guests to indulge in unique tapas that masterfully blend Eastern and Western culinary traditions, while incorporating vernacular Singaporean expressions. To complement the culinary experience, a curated **selection of cocktails is offered, paying homage to the idiosyncrasies and influences of Singaporean culture.**

OYSTERS 生蚝

- **Naked Oysters** (MIN ORDER OF 2 PCS)
法式 (两个起订)

\$3.50 PER PCS
\$3.30 PER PCS (1/2 DOZEN)
\$3.10 PER PCS (1 DOZEN)

- **Flavoured Oysters** (MIN ORDER OF 2 PCS PER FLAVOUR)
特调口味生蚝 (每个口味两个起订)

Chimichurri
阿根廷青酱

Red Wine Mignonette
意式红酒醋

Salsa
墨西哥莎莎酱

Yuzu Foam
香柚泡沫

Ponzu Balsamic Yuzu
柚子香醋

\$3.90 PER PCS
\$3.60 PER PCS (1/2 DOZEN)
\$3.30 PER PCS (1 DOZEN)

- **Ikura** (MIN ORDER OF 2 PCS)
盐渍爆珠鲑鱼籽 (两个起订)

\$8.90 PER PCS
\$8.60 PER PCS (1/2 DOZEN)
\$8.30 PER PCS (1 DOZEN)

- **Baked Oysters** (MIN ORDER OF 2 PCS PER FLAVOUR)
炙烤生蚝 (每个口味两个起订)

Mentaiko
烤明太子酱

Miso Butter
味噌黄油

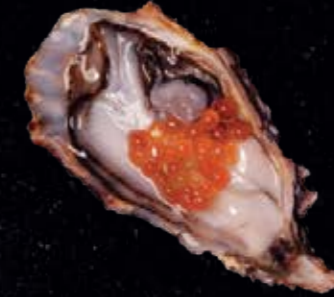
Garlic Chili
香辣蒜蓉

Cheese Baked
香焗芝士

\$4.90 PER PCS
\$4.60 PER PCS (1/2 DOZEN)
\$4.30 PER PCS (1 DOZEN)



Ponzu Balsamic Yuzu
柚子香醋



Ikura
盐渍爆珠鲑鱼籽



Chimichurri
阿根廷青酱



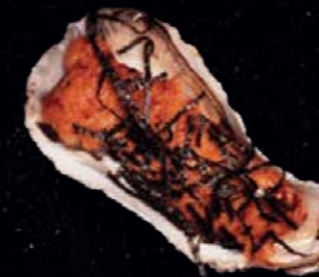
Red Wine Mignonette
意式红酒醋



Salsa
墨西哥莎莎酱



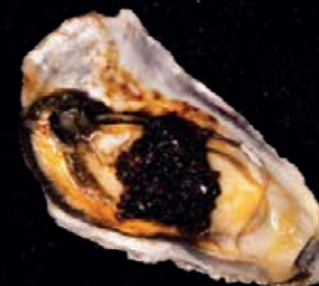
Yuzu Foam
香柚泡沫



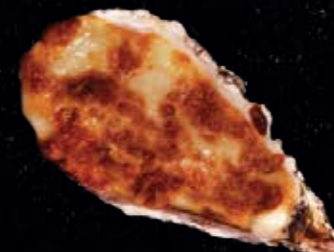
Mentaiko
烤明太子酱



Miso Butter
味噌黄油



Garlic Chili
香辣蒜蓉



Cheese
香焗芝士



Miso Butter Baked Oysters
味增黄油炙烤生蚝



Naked Oysters
法式生蚝



Salsa
墨西哥莎莎酱



IKURA OYSTERS
盐渍爆珠鲑鱼籽

TAPAS 小菜

Edamame 盐水枝豆/盐水毛豆	\$6.00
Guac & Chips 酪梨酱配玉米片	\$9.00
Tater Tots 松脆薯球	\$11.00
Truffle Fries 松露脆薯	\$11.00
Mentaiko Fries 明太子奶油脆薯条	\$12.00
Squid Fritters 香酥鱿鱼 Fried squid tentacles, kaffir lime mayo	\$14.00
Har Cheong Gai Chicken Loli 虾酱棒棒鸡 Prawn paste marinated chicken drumlets (4 pcs)	\$14.00
Vegan Luncheon Fries  炸植物午餐肉柳	\$15.00
Roasted Curried Cauliflower 咖喱香烤菜花	\$10.00
Crisp Charred Broccoli 炭烤焦脆西兰花	\$10.00
Chili Crab Mantou 辣蟹馒头 Spicy chili crab with deep fried mantou (5 pcs) +3.5 for 4 pcs mantou	\$16.00
Tako Romesco 烟熏红椒章鱼片 Cured octopus leg with romesco sauce (charred capsicum sauce with pistachio nuts)	\$14.00
Wagyu Beef Cubes 和牛块	\$18.00



\$14.00

Har Cheong Gai Chicken Loli
虾酱棒棒鸡

\$14.00

Tako Romesco
烟熏红椒章鱼片

\$16.00

Chili Crab & Mantou
辣蟹馒头

蚝宅
JOO CHIAT
OYSTER HOUSE

\$24.00

Chicken Roulade
香煎鸡肉馅卷



\$4.90 PER PCS
\$4.60 PER PCS (1/2 DOZEN)
\$4.30 PER PCS (1 DOZEN)

Baked Oysters
炙烤生蚝



\$28.00

French Onion Beef Check
法式慢炖牛脸颊



\$20.00

Napoletana
那不勒斯意面



\$11.00

Tater Tots
松露脆薯



Flavoured Oysters
特调口味生蚝

\$3.90 PER PCS
\$3.60 PER PCS (1/2 DOZEN)
\$3.30 PER PCS (1 DOZEN)



\$10.00

Crisp Charred Broccoli
炭烤焦脆西兰花



MAINS 主菜

Chicken Roulade \$24.00

香煎鸡肉馅卷
Chicken thigh roulade stuffed with chicken mousseline, sun dried tomatoes & sauteed mushrooms, potato puree, romesco and fried kale

French Onion Beef Cheek \$28.00

法式慢炖牛脸颊
Slow braised beef cheeks, potato mousseline, roasted seasonal vegetables, french onion sauce, parmesan cheese, rosemary

Katong Laksa Fish & Chips \$26.00

加东叻沙炸鱼薯条
Grouper fillet, straight cut fries, home-made laksa sauce, laksa leaves, fresh greens

Smoked Salmon Caesar Salad \$19.00

烟熏鲑鱼凯撒沙拉
Baby romaine lettuce, caesar dressing, norwegian smoked trout, croutons, feta, 63c sous vide egg, parmesan cheese



\$28.00

French Onion Beef Cheek

法式慢炖牛脸颊

Slow braised beef cheeks, potato mousseline, roasted seasonal vegetables, french onion sauce, parmesan cheese, rosemary



\$24.00

Chicken Roulade

香煎鸡肉馅卷

Chicken thigh roulade stuffed with chicken mousseline, sun dried tomatoes & sauteed mushrooms, potato puree, romesco and fried kale



\$24.00

Mentaiko Carbonara
明太子卡邦尼意



\$22.00

Vongole Aglio Oglio
蒜香蛤蜊意面

\$20.00

Napoletana
那不勒斯意面



PASTA 意面

Napoletana

那不勒斯意面

Home-made tomato coulis, garlic, sun dried tomato, basil puree, italian parsley, parmesan & feta cheese, linguine, white wine

\$20.00

Mentaiko Carbonara

明太子卡邦尼意

Smoked back bacon, parmesan cheese, eggs, mentaiko, furikake, nori, linguine, white wine

\$24.00

Vongole Aglio Oglio

蒜香蛤蜊意面

White clams, white wine, garlic, chili flakes, italian parsley, linguine

\$22.00

Portobello Aglio Oglio

蒜香褐菇意面

Portobello mushrooms, cherry tomatoes, chili flakes, garlic, parmesan cheese, italian parsley, linguine, white wine

\$21.00



DESSERT 甜品

Gypsy Toast

吉普赛吐司

French vanilla buttered brioche, coconut ice cream, fresh berries, figs, maple syrup & pistachio cream

\$19.00

Dark Chocolate Lava Cake

黑巧熔岩蛋糕

Freshly baked araguani 72% dark chocolate lava cake with coconut ice cream & toasted coconut flakes

\$11.00

Basque Burnt Cheesecake

巴斯克起司蛋糕

Rich and creamy caramelised cheesecake

\$9.00

Carrot Cake

胡萝卜蛋糕

Homemade carrot cake with black raisins, walnuts, orange marmalade infused with maple syrup, mascarpone cheese frosting & cinnamon crumbs

\$9.00

Seasonal Cake Slice

(Check with our friendly staff to find out more)

\$9.50

Tiramisu

提拉米苏



\$19.00

Gypsy Toast

吉普赛吐司

**Passionfruit Meringue Tart**

百香果雪霜挞

Vanilla tart filled with passionfruit curd, topped with torched french meringue

\$9.00

Banoffee Muffin

香蕉太妃玛芬

Banana muffin with banana custard filling, topped with crushed oreo & chocolate toffee sauce

\$6.50

Lemon Meringue Muffin

柠檬雪霜玛芬

Zesty lemon muffin with lemon curd filling, topped with torched meringue

\$6.50

Blueberry Cream Cheese Muffin

蓝莓乳酪玛芬

Blueberry muffin with molten cream cheese filling, topped with blueberry jam and fresh blueberries

\$6.50

Tiramisu

提拉米苏

Lady finger soaked in espresso, kahlua, bailey's, mascarpone cream, cocoa powder

\$9.50

Chocolate Chip Cookie

巧克力曲奇

\$5.00

COCKTAILS 鸡尾酒

East Coast Plan \$22.00
东海岸计划

Hendrick's Gin, Mint, Lime, Prosecco
金酒, 薄荷, 青柠, 普洛赛克

Aunty Rosalyn \$22.00
我的罗莎琳阿姨

Lemongrass Infused Vodka, Galangal (Blue Ginger), Lemon
香茅伏特加, 南姜, 柠檬

HUAT \$22.00
發

Plantation Pineapple Rum, Cointreau, Orange Bitters,
Pineapple Juice, Gula Melaka
凤梨朗姆, 君度, 苦橙, 凤梨, 椰糖

Solero \$20.00
少年猜想

Plantation Pineapple Rum, In-House Solero Concoction
凤梨朗姆, 和一些不能说的秘密配方

Not So Old Fashioned \$20.00
老钱不老

Rebel Yell Small Batch Rye Whisky, Gula Melaka, Orange Peel, Spices
黑麦威士忌, 椰糖, 橙皮, 辛香料

Singapore Sling \$24.00
新加坡司令

Gin, Pineapple Juice, Grenadine, Maraschino, Dom Benedictine,
Cointreau, Lime
金酒, 凤梨, 石榴, 黑樱桃, 廊酒, 君度, 青柠

Rum Pum Pum \$22.00
朗姆棒棒

Dark Rum, Gula Melaka, Espresso, Caramelised Rosemary Froth,
Torched Rosemary
黑朗姆, 椰糖, 意式浓缩, 焦糖迷迭香奶盖, 迷迭香

Espresso Martini \$18.00
咖啡马丁尼

Vodka, Espresso, Kahlua, Fresh Cream
伏特加, 意式浓缩, 咖啡利口酒, 鲜奶油

Cold Brew Highball \$22.00
冷萃高球

Singapore Dry Gin, Cointreau, Cold Brew Coffee, Pineapple Juice, Soda Water
新加坡干金酒, 君度, 冷萃咖啡, 凤梨, 苏打水

COFFEE

COCKTAIL

SINGAPORE

INSPIRED

COCKTAIL



\$22.00

East Coast Plan

Hendrick's gin, fresh mint, lime & prosecco, this cocktail is the perfect representation of the rejuvenating and revitalising East Coast Plan in Singapore.

"For our East Coast residents, we also have a plan for the East Coast. We have East Coast, Singapore, we have a together and East Coast plan. We care at East Coast"
- DPM Heng 2020.



\$22.00

Aunty Rosalyn

Inspired by the real life matriarch with the same name, Aunty Rosalyn is your archetypical Peranakan Nyonya - feisty, quick-witted, mature beyond her years but still sharp as ever. Don't be fooled by her sweet and colourful kebaya - underestimate her, she'll walk all over you.

Cross her, and you'd wish you never met her. With fresh lemongrass and galangal, the deceptively simple cocktail hides its alcoholic kick behind layers of spice and aromatics. Like talking to Aunty Rosalyn, proceed with caution!



\$22.00
發

There is a popular belief in Chinese culture that having oranges and pineapples at home or during special occasions can bring good luck and prosperity. This belief is often associated with the phrase "發財" (fā cái), which means "to become rich" or "to prosper." With pineapple rum and orange bitters, this cocktail is tart and refreshing, guaranteeing you to 發!



\$20.00
solero

Inspired by the Solero lime ice cream, it is a lime-flavoured vanilla ice cream on a stick, with a layer of lime sorbet coating. It is a popular treat for hot and humid days, as the tartness of the lime sorbet can help to cool down and refresh the palate.

Many Singaporeans have fond memories of eating Solero lime ice cream as a child, and it continues to be a beloved snack for people of all ages.

**“Hey there, listen up and listen good.
The Not-so Old Fashioned ain't no fruity drink for
the weak-hearted.”**

\$20.00
**Not So Old
Fashioned**

We added cardamom seeds, star anise & gula melaka, common spices used to represent our diverse cultures, and a big ol' pour of whiskey over ice. This ain't no sipping drink for the faint of heart - it's for those who know how to handle their liquor. Still interested? Grab one and let the bold flavors do the talking.



\$24.00
Singapore Sling

First created in 1915 by Ngiam Tong Boon, a bartender at the Long Bar at the Raffles Hotel in Singapore. The Singapore Sling includes gin, cherry heering liqueur, Cointreau, Benedictine, pineapple juice, lime juice, grenadine and Angostura bitters. It is a symbol of the country's cosmopolitan and glamorous atmosphere.

The drink's popularity continued to grow throughout the 1920s and 1930s, and it has become a popular tourist attraction for visitors in the city.



\$22.00

Rum Pum Pum

Let me tell you about a cocktail that's as cozy as a warm hug on a chilly night.

This delicious drink is made with dark rum that's bold and flavourful, giving you a taste of Caribbean with every sip. The rum is mixed with rosemary and Gula Melaka, creating a unique and irresistible flavour profile that's both sweet and savoury. And to top it all off, the drink is finished with a frothy layer of milk, adding a touch of creaminess.



\$18.00

Espresso Martini

Bold as a boss lady in a power suit, with house blend espresso, vodka and cream. It's a rich and indulgent drink that'll give you the caffeine kick you need to conquer the night!





\$22.00

Cold Brew Highball

Cold brew mixed with Singapore Dry Gin, Curacao, and a touch of pineapple, creating a tropical and flavourful highball that's sure to transport you to paradise island.

HIGHBALLS

嗨棒

Kakubin Highball

三得利角瓶嗨棒

Suntory Kakubin Whisky, Soda Water
三得利角瓶威士忌, 苏打水

\$15.00

Umeshu Highball

乌梅酒嗨棒

Suntory Plum Liqueur Casked Umeshu, Soda Water
三得利乌梅酒, 苏打水

\$15.00

Tokyo Tonic

东京金汤力

Gin, Yuzu, Lime, Tonic Water
金酒, 柚子, 汤力

\$18.00

OTHER POISONS

其他毒类

Electric Love

电光之恋

Vodka, Lychee, Creme De Cassis, Elderflower
伏特加, 荔枝, 黑加仑利口酒, 接骨木花

\$20.00

Aperol Spritz

爱普罗

Aperol, Prosecco, Orange
爱普罗, 普洛赛克, 香橙

\$18.00

Triple Peach Bellini

甜桃贝利尼

Triple Peach, Prosecco
蜜桃, 普洛赛克

\$18.00

The Classics

经典调酒

Old Fashioned / Negroni / Lime Margarita / Whisky Sour / Mojito
古典 / 尼格罗尼 / 青柠玛格丽塔 / 威士忌酸 / 莫吉托

\$18.00

SHOTS

	6 SHOTS	12 SHOTS
JOSE CUERVO TEQUILA	\$48.00	\$88.00
BIJOFU YUZU SAKE	\$48.00	\$88.00
STRAWBERRY MILK UMESHU	\$48.00	\$88.00

LOCAL CRAFT BEER

(1 BOTTLE - \$12 | 2 BOTTLE - \$20)

PUNCHIN' RYE

RYE PALE ALE WITH PASSION-FRUIT AROMA

TRIPPIN' WHEAT

WHEAT BEER WITH BANANA AND CLOVE AROMA

SUNDAY'S BREW

SWEET MALT PILSNER WITH CITRUS AROMA

STAR GAZIN'

SESSION INDIA PALE ALE

TIRAMISU STOUT

AWARD WINNING BEER MADE FROM OUR COFFEE IN COLLABORATION WITH 1925

COGNAC

	GLASS	BOTTLE
HENNESSY V.S.O.P	—	\$188.00

WHISKY

	GLASS	BOTTLE
CHITA	\$16.00	\$168.00
MONKEY SHOULDER / GLENMORANGIE THE ORIGINAL	\$16.00	\$168.00
GLENFIDDICH 12 YEARS	\$18.00	\$188.00
GLENFIDDICH 15 YEARS	—	\$228.00
BALVENIE DOUBLEWOOD 12 YEARS	—	\$208.00
BOWMORE 12 YEARS	\$18.00	\$188.00
BOWMORE 15 YEARS	—	\$208.00
LAGAVULIN 16 YEARS	—	\$288.00

GIN

WIDGES LONDON DRY GIN	\$14.00	—
BRASS LION SINGAPORE DRY GIN	\$16.00	\$168.00
ROKU GIN	\$16.00	\$178.00
HENDRICK'S GIN	\$16.00	\$178.00

VODKA

	GLASS	BOTTLE
TRIED & TRUE VODKA	\$14.00	—
BELVEDERE VODKA	\$16.00	\$178.00

BOURBON

REBEL YELL RYE	\$14.00	\$168.00
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RUM

PLANTATION 3 STAR WHITE RUM	\$14.00	—
PLANTATION PINEAPPLE RUM	\$16.00	\$178.00

COOLERS

BUTTERFLY LEMONADE BUTTERFLY BLUE PEA FLOWER INFUSED FIZZY LEMONADE	\$8.00
YUZU MARMALADE YUZU JAM WITH LYCHEE KRIS GREY COLD BREW TEA AND SODA WATER	\$9.00
BERRIES SQUASH FRESHLY MUDDLED BERRIES WITH LIME AND BLUEBERRIES, TOPPED WITH SODA WATER AND TORCHED ROSEMARYS	\$9.00

COFFEE

	HOT	COLD
ESPRESSO	\$3.50	—
LONG BLACK / AMERICANO	\$4.00	\$4.50
6 OZ WHITE	\$6.00	\$7.00
CHOCOLATE / MATCHA / MOCHA (Oat / Soy Milk +\$1 , Extra Shot +\$1)	\$7.00	\$8.00

LOCAL CRAFT TEA

LYCHEE KRIS GREY BLEND OF JASMINE, GREEN TEA, BLACK TEA, LYCHEE BITS, CRANBERRY, LILY BLOSSOM	\$6.50	\$7.50
CHICKEN RICE BLEND OF KUKICHA, GINGER, LEMONGRASS, PANDAN LEAVES	\$6.50	\$7.50
MOON REPRESENTS MY HEART BLEND OF MILK OOLONG, COCONUT BITS, FORGET-ME-NOT FLOWERS, LOTUS STAMEN, BERGAMOT	\$6.50	\$7.50
KEBAYA BLUE BLEND OF LEMONGRASS, BUTTERFLY BLUE PEA FLOWER, LEMON VERBENA, BAEI FRUIT (100% CAFFEINE FREE)	\$6.50	\$7.50
COLD BREW TEA CHECK WITH OUR TEAM MEMBERS ON THE COLD BREW TEA SELECTIONS	—	\$7.00

WATER

ACQUA PANNA STILL WATER (500ML)	\$6.00
SAN PELLEGRINO SPARKLING WATER (500ML)	\$6.00
SINGHA SODA WATER (325ML)	\$4.00

Let's do something
Naughty