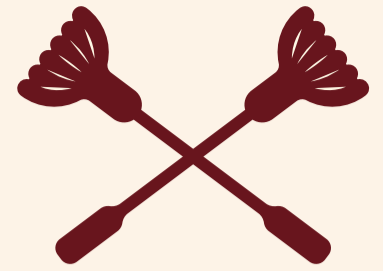


IN COLLABORATION WITH CASA VERDE



◆ S'MAO ◆ BARBECUE



HEADED BY CHEF AND OWNER CHIA JUE MAO—ALSO KNOWN AS SMOKY MAO TO HIS PEERS — S'MAO BARBECUE SPECIALISES IN FINGER-SMACKING AUTHENTIC TEXAS-STYLE BARBECUE AND SMOKING TECHNIQUES. S'MAO BARBECUE IS HONEST-TO-GOD, SMOKY DELICIOUSNESS ON A PLATTER.

INSPIRED BY CHEF MAO'S TIME IN AUSTIN, TEXAS, AND NORTH CAROLINA – S'MAO BARBECUE FEATURES TIME-HONOURED TRADITION OF LOW AND SLOW SMOKING TECHNIQUE WITH AN HONEST APPROACH. THERE IS NOTHING FAST AND FURIOUS HERE, JUST GOOD OLD LOW AND SLOW WITH LOTS OF LOVE. CHEF MAO'S PHILOSOPHY AND APPROACH TO FOOD? GOOD FOOD BRINGS PEOPLE TOGETHER AND MAKES THEM SMILE (S'MAO).

“ ONE OF THE HARDEST PARTS OF BARBECUING IS THE METICULOUS MANAGEMENT OF A FIRE WHICH TAKES SKILL, PATIENCE, AND LOVE. PITMASTERS SUBSCRIBE TO A LOW AND SLOW PHILOSOPHY THAT CAN TAKE UP TO 16 HOURS FOR THE BEST RESULTS. I HOPE TO BE ABLE TO INTRODUCE THE BEST OF WHAT I'VE LEARNED WHILE FORGING A SENSE OF COMMUNITY THROUGH THE FOOD I SERVE. IN A BUSTLING FAST-PACED CITY LIKE SINGAPORE, SOME THINGS ARE BEST SAVOURED LOW AND SLOW. ”

C H E F M A O



◆ MENU HIGHLIGHTS ◆



HONEYED PORK BELLY
\$35

CHOSEN ESPECIALLY FOR ITS NATURAL MARBLING AND FAT TO MEAT RATIO, THE PORK BELLY IS SMOKED FOR THREE TO FOUR-HOURS AND CONFIT IN HONEY BUTTER TILL TENDER.



PORK RIBS
HALF-RACK (\$40) FULL-RACK (\$80)

PACKED WITH FLAVOUR AND ALL SO TENDER, THIS IS A MOUTH-WATERING OPTION THAT IS SURE TO SATISFY. THESE PORK RIBS ARE SURE TO PLEASE ANY FUSSY EATER, ESPECIALLY AMONG THOSE WHO PREFER A MORE DELICATE CUT.



HOUSE-MADE CAJUN-STYLE ANDOUILLE SAUSAGE
\$15

ANY SMOKY AFFAIR IS NEVER COMPLETE WITHOUT SOME HANDMADE SAUSAGES. THESE SAUSAGES ARE EXPERTLY BOUND WITH A MIX OF CAJUN SPICES AND FRESH PORK SHOULDER.



S'MAO SIGNATURE SMOKED USDA ANGUS SHORT RIB
(\$15/100G)

BEEF THAT IS WELL-LOVED FOR ITS EVENLY DISTRIBUTED MARBLING FATS. FLAVOURSOME AND TENDER, THIS ANGUS SHORT RIB IS A MUST-HAVE FOR ALL AVID MEAT LOVERS.



S'MAO MEAT PLATTERS AND SIDES
MEDIUM (\$125), LARGE (\$195)

THE MEDIUM MEAT PLATTER INCLUDES A HALF-RACK OF PORK RIBS, 150G OF HONEYED PORK BELLY, AND TWO HOUSE-MADE CAJUN-STYLE ANDOUILLE SAUSAGE. THE LARGE MEAT PLATTER OFFERS A DOUBLE PORTION OF THE MEDIUM-SIZED PLATTER FOR TWICE THE ENJOYMENT. BOTH PLATTERS COME WITH ALL SIX SIDES - FRENCH FRIES, CORNBREAD WITH BUTTER, S'MAO COLESLAW, CHARRED CORN ON THE COB, BASIL MAC 'N' CHEESE AND ROMAINE SPEARS SERVED WITH BUTTERMILK DRESSING.

ABOUT SAUCES

S'MAO HOT SAUCE
\$3

THE SPECIALLY CRAFTED SIGNATURE HOT SAUCE

HOMEMADE POMEGRANATE BBQ
\$2

THE RIGHT AMOUNT OF SWEET AND TANGY

CAROLINA GOLD
\$2

A MUSTARD-BASED SAUCE WITH CHILLI FLAKES AND BLACK PEPPER

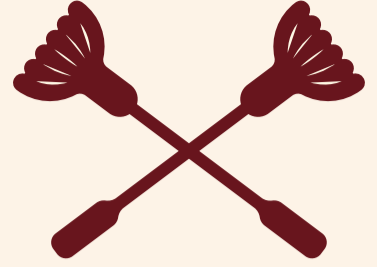
MOLE ROJO
\$3

A BLEND OF SPICES, NUTS AND CHOCOLATE, INSPIRED BY CHEF MAO'S TRIP TO OAXACA, MEXICO

IN COLLABORATION WITH CASA VERDE



S'MAO BARBECUE



AVAILABLE ON FRI - SUN, 5.30PM TO 9.30 PM ONLY

MEAT SPECIAL

SMOKED USDA ANGUS SHORT RIB

(PRICED BY WEIGHT)

\$15/100g

MEAT PLATTERS

MEDIUM PLATTER WITH 6 SIDES

(FOR 2-3 PAX)

1/2 RACK PORK RIBS,
150G HONEYED PORK BELLY &
2 HOUSEMADE CAJUN-STYLED
ANDOUILLE SAUSAGES INCLUDES
SAUCES & PICKLES

\$125

LARGE PLATTER WITH 6 SIDES

(FOR 4-5 PAX)

FULL RACK PORK RIBS,
300G HONEYED PORK BELLY &
4 HOUSEMADE CAJUN-STYLED
ANDOUILLE SAUSAGES INCLUDES
SAUCES & PICKLES

\$195

ALA CARTE MEATS

PORK RIBS

\$40 HALF/\$80 FULL

HONEYED PORK BELLY

\$35/300g

HOUSEMADE CAJUN-STYLED ANDOUILLE SAUSAGE

\$15 EACH

SIDES

FRENCH FRIES	10
CORNBREAD WITH BUTTER	10
S'MAO COLESLAW	10
CHARRED CORN ON THE COB	10
BASIL MAC 'N' CHEESE	10
ROMAINE SPEARS WITH BUTTERMILK DRESSING	10

SAUCES & MIXED PICKLES

POMEGRANATE BBQ	2
CAROLINA GOLD	2
S'MAO HOT SAUCE	3
MOLE ROJO	3
CURRIED CAULIFLOWER, BASIL CUCUMBER & RED ONION	5

WINES

SASSO DEI LUPI CHARDONNAY IGT 2018	55 BOTTLE
ADRIANO LANGHE SAUVIGNON BLANC 2018	15 GLASS 70 BOTTLE
CECCHI CHIANTI DOCG 2018	10 GLASS 50 BOTTLE
SASSO DEI LUPI MERLOT IGP 2017	55 BOTTLE
TERRE GAIE PINOT NOIR IGT 2017	15 GLASS 70 BOTTLE
PIEVALTA CAMPO DEL NOCE MONTEPULCIANO IGT, 2016	75 BOTTLE

BEERS

NORTH COAST STELLAR IPA	12
SWEET WATER 420 EXTRA PALE ALE	12
GOIN' COASTAL IPA PINEAPPLE	12
THATCHER'S GREEN GOBLIN CIDER	13



WHITES

REDS