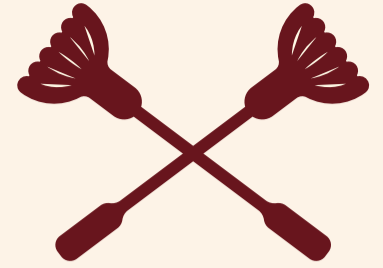


IN COLLABORATION WITH CASA VERDE



• S'MAO • BARBECUE



TAKEAWAY MENU

OPERATING HOURS

Thurs - Sun
12:30pm - 7:30pm

Takeaway last order: 7.30pm

NEW ARRIVALS



S'MAO SANDWICHES \$16

COMES WITH FRIES, S'MAO COLESLAW AND MIXED PICKLES

CHOOSE YOUR MEAT:

- PULLED PORK
- DALMATIAN BELLY
- ANDOUILLE SAUSAGE

CHOOSE YOUR SAUCE:

- POMEGRANATE BBQ
- CAROLINA GOLD

TO ADD ON

- CORONA BEER OR HEINEKEN BEER
(SUBJECT TO AVAILABILITY)

\$5.5

◆ 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 SHORT RIB (\$15/100G)

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



SMOKY LOVERS BUNDLE (\$70)

A SMOKY FEAST THAT'S GOOD FOR TWO! INCLUDES 3 PORK RIBS, 75G HONEYED PORK BELLY AND 1 HOUSE-MADE CAJUN-STYLE ANDOUILLE SAUSAGE. COMES WITH CHOICE OF ANY 3 SIDES, POMEGRANATE BBQ AND CAROLINA GOLD SAUCES & MIXED PICKLES.



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

MEDIUM PLATTER INCLUDES HALF-RACK OF PORK RIBS, 150G HONEYED PORK BELLY AND 2 HOUSE-MADE CAJUN-STYLE ANDOUILLE SAUSAGE. LARGE PLATTER OFFERS TWICE THE ENJOYMENT OF THE MEDIUM PLATTER! BOTH PLATTERS COME WITH SIX SIDES - FRENCH FRIES, CORNBREAD WITH BUTTER, S'MAO COLESLAW, CHARRED CORN ON 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

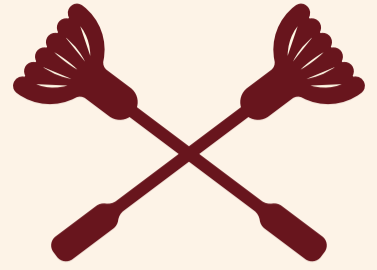
MOLE ROJO \$3

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

IN COLLABORATION WITH CASA VERDE



◆ S'MAO ◆ BARBECUE



MEAT BUNDLE

SMOKY LOVERS BUNDLE WITH 3 SIDES

(FOR 2 PAX)

3 PORK RIBS, 75 HONEYED PORK BELLY,
1 HOUSEMADE CAJUN-STYLED
ANDOUILLE SAUSAGE INCLUDES
POMEGRANATE BBQ AND CAROLINA
GOLD SAUCES AND MIXED PICKLES.

\$70

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

**SMOKED USDA
SHORT RIBS**
\$15/100g

**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

BEERS

WHITES

SASSO DEI LUPI CHARDONNAY IGT 2018	55 BOTTLE
ADRIANO LANGHE SAUVIGNON BLANC 2018	15 GLASS 70 BOTTLE

REDS

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

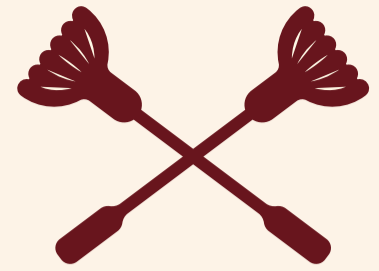
NORTH COAST STELLAR IPA	12
SWEET WATER 420 EXTRA PALE ALE	12
GOIN' COASTAL IPA PINEAPPLE	12
THATCHER'S GREEN GOBLIN CIDER	13



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

