SOUTH & EAST

DINNER MENU

ORDERING TIPS

We'd recommned sharing 2 snacks, 2 vegetables, 4 meats and 2 desserts to finish, for four hungry people. Top it all off with a refeshing bottle of wine!

OUR STORY

At South & East, smoke and fire are at the heart of our cooking. From smoked meats to unexpected touches of smoke throughout the menu, we reimagine barbecue through a Southeast Asian lens.
Our dishes take inspiration from family recipes, favourite places to eat and the food our founders grew up loving.
Our sauces and rempah are made from scratch in small batches. It takes time, but we believe these little details make all the difference, and we invite you to enjoy it with us.

SNACKS

Grilled Prawn Paste Skewer *(3pcs)* 14
Lemongrass, Gula Melaka, Grated Coconut

Burrata with Peanut Sauce 16
Emping, Ice Plant

French Fries 8
Housemade Curry Spice Seasoning

Smoked Pulled Pork with Spiced Sweet Soy *(2pcs)* 13
Lotus Leaf Bun, Pickled Onion, Fried Shallots, Coriander

Charred Corn with Black Garlic Butter *(Vegetarian)* 10

VEGETABLES

Crabmeat and Coconut Salad 18
Wing Bean, Red Onion, Coconut and Lime Dressing

Grilled Cabbage with Kaffir Lime Sauce 16
Seaweed, Crispy Kale

Brussel Sprouts with Fish Sauce Caramel 12
Sesame Seeds, Caramelised Coconut Water

Smoked Cauliflower with Roasted Corn Sauce 18
Curry Leaves, Fried Shallots

RICE

2-3 pax

BBQ Claypot Laksa Rice with Seafood 28
Laksa Leaves, Dried Shrimp, Coconut

BBQ Claypot Yellow Coconut Rice with Artichoke 24
Burnt Onion Glaze, Mixed Herbs, Sambal Matah

MEATS

Chicken Thigh with Tamarind Hot Sauce 20
Burnt Chilli Honey

Black Garlic Beef Steak 34
Cincalok Chimichurri

Grilled Fish Fillet with Tomato and Spiced broth 29
Pineapple, Assam, Ginger Flower

Smoked Meats Platter 70
150g Five Spice Smoked Beef Short Ribs, 2 Smoked Pork Ribs with Satay Sauce, 150g Smoked Pulled Pork

Smoked Octopus with Tomato and Green Mango Sambal 36
Avocado, Thai Basil

Smoked Pork Ribs with Satay Sauce 37
Peanut, Pineapple Pickles

Signature Five Spice Smoked Beef Short Ribs *(Limited Portions Daily)*
Housemade Pickles, Kecap Manis BBQ Sauce
Reguler 67
XL 78



Our Signature Five Spice Smoked Beef Short Ribs is seasoned in a housemade blend of fragrant five-spice and Sarawak black pepper before being smoked low and slow for nine hours over a combination of hickory and cherry wood.Served with kecap manis barbecue sauce and cucumber pickles.

DESSERT

Pandan Mousse, Coconut Rum and Gula Melaka Sago 8
(Contains Alcohol)

Honey Jelly with Lemongrass & Sour Plum Granita 7

Smoked Butter Cake with Pink Guava and Kaffir Lime Jam 9

CRAFT BEERS ON TAP BY BREWLANDER

'Freedom' Lager 4.7% ABV
1 Pint for 11
2 Pints for 20
4 Pints for 36

'Love' Wild IPA 6.0% ABV
1 Pint for 13
2 Pints for 24
4 Pints for 44

NATURAL WINES

Please check with our service staff for more information

HOUSEMADE DRINKS

Iced Tea *(unsweetened)* 3.5

Iced Lemon Tea *(Sweetened)* 4.5

Iced Lychee Tea *(Sweetened)* 5

Lemongrass and Lime Soda 5.5

Passionfruit and Calamansi Soda 6

Selection of Hot Tea *(Refillable)* 4
Please check with our service staff for more information

BEVERAGES

San Pellegrino Sparkling Water 7

Fresh Coconut 7

Coca Cola/Coca Cola Zero 3

Bottled Mineral Water 2

Must Try Vegetarian Vegan

Prices are subject to service charge + prevailing GST. A takeaway surcharge of $0.30 per dish applies

@southandeastsg