

SINGAPORE

BEE CHENG HIANG

— *Grillery* —

Price inclusive of GST
NO SERVICE CHARGE

Bakkwa Wine Pairing 5 Course

Wine Pairing

Sliced Pork, Chicken Coin, Gourmet Fusion, Gourmet Bakkwa, Chilli Gourmet

Pair with A Glass of

♀ Château Siran 2017, Margaux, JS92
♀ Château Ormes de Pez 2017, Saint-Estèphe, JS92
♀ Château Viaud Lalande 2021, Lalande-de-Pomerol

\$32/set

Lunch Promo

11am - 2pm

\$28⁸⁰/_{set}

Happy Hour

3pm - 5pm

\$26⁹⁰/_{set}

Dinner


5pm onwards

2nd Set 20% Off

3rd Set 30% Off

4th Set 40% Off
onwards



 dancingwolves1933




 dancing_wolves

Photo for illustration purpose only.
Each bakkwa will be served piping hot to your plate individually.
50ml/serving for wine.

Bakkwa & Wine Dégustation Menu

Discover how bakkwa is meant to be savoured: charcoal grilled à la minute, delivered piping hot to your plate. Each course features a tasting portion of our bakkwa, carefully plated and served alongside its recommended wine. Each set is designed for one pax only.

Classic (3 courses) 11.9

Sliced Pork, Sliced Chicken, Minced Pork
medley of chopped nuts

🍷 *Wine pairing* Château Viaud Lalande

Gourmet (6 courses) 19.9

Sliced Pork, Sliced Chicken, Minced Pork
medley of chopped nuts

Chicken Coin, Golden Coin, Gourmet Fusion
crisp side salad with juicy watermelon

🍷 *Wine pairing* Château de Bernon, Château Viaud Lalande

Indulgence (9 courses) 28.9

Sliced Pork, Sliced Chicken, Minced Pork
cheese cracker with vegetables

Chicken Coin, Golden Coin, Gourmet Fusion
on Binchotan charcoal

Gourmet, Sliced Beef, Chilli Gourmet
with Gouda cheese and chopped nuts

🍷 *Wine flight* Château de Bernon, Château Viaud Lalande,
Château La Rose Côtes Rol

🍷 *Wine tasting serving size is 50ml per glass*



Non-beef options are available,
please check with the server

Charcoal-grilled Bakkwa

Perfect for sharing between 1 - 2pax

Basic

Garnished with small side salad, orange-infused watermelon and housemade mayonnaise

Sliced Pork 🐷 5
Bee Cheng Hiang's signature all-time favourite **Sliced Pork**
👉 *Recommended pairing* **Château de Bernon**

Minced Pork 🐷 5
Made from top quality pork hind leg. Enjoy its tenderness at its best
👉 *Recommended pairing* **Château Viaud Lalande**

Golden Coin 🐷 5
Bee Cheng Hiang's favourite coin-shaped Bakkwa among the young and the elderly!
👉 *Recommended pairing* **Château de Bernon**

Chilli Pork 🐷 5
Take on the fiery sensation from the spiciness of **Chilli Pork Bakkwa**
👉 *Recommended pairing* **Château La Rose Côtes Rol**

Sliced Chicken 🐔 5
Made from whole chicken leg, the **Sliced Chicken** is lighter on the palate yet equally wholesome as the **Sliced Pork**
👉 *Recommended pairing* **Château de Bernon**

Chicken Coin 🐔 5
The chicken version of **Golden Coin**, made with whole chicken leg.
👉 *Recommended pairing* **Château de Bernon**

Premium

Garnished with julienned dried apricots, mixed nuts and aged Comté cheese

Gourmet Fusion 🐷 6
The **Gourmet Fusion** that lets you enjoy premium pork hind leg meat with pork belly in one slice
👉 *Recommended pairing* **Château Viaud Lalande**

Gourmet 🐷 8
Marinated with a secret recipe and barbequed to perfection, our **Gourmet Bakkwa** is the ultimate savoury treat that keeps you salivating for more
👉 *Recommended pairing* **Château La Rose Côtes Rol**

Chilli Gourmet (🐷) 🐷 8
The ultimate savoury taste made using pork belly; Bee Cheng Hiang's **Chilli Gourmet Bakkwa** is the best treat
👉 *Recommended pairing* **Château La Rose Côtes Rol**

Sliced Beef 🐮 6
Made using lean beef knuckle, each bite is full of umami goodness
👉 *Recommended pairing* **Château Viaud Lalande**

Variety

Garnished with small side salad, orange-infused watermelon and housemade mayonnaise

Basic 6
Sliced Pork, Gourmet Fusion, Sliced Beef
👉 *Recommended pairing* **Château Viaud Lalande**

Basic (🐷) 6
Sliced Pork, Gourmet Fusion, Chilli Pork
👉 *Recommended pairing* **Château Viaud Lalande**

Starters

Sautéed Truffle Mushroom



Soup of the Day

8

House-made soup. Served with garlic bread. Kindly check with our friendly staff.

Mushroom Soup

8

House-made creamy mushroom soup with button mushrooms and yellow onions. Served with garlic bread.

Summer Salad



Summer Salad

18

Gourmet Fusion Bakkwa (fusion of pork belly and hind leg), mixed mesclun, baby radish, green apple, orange-infused watermelon with yuzu foam and citrus vinaigrette.

○ Pairs well with 

Sautéed Truffle Mushroom

20

Sliced Beef Bakkwa, shimeji, king oyster, oyster, button and crispy enoki mushrooms with warm sous vide egg.

Non-beef option available, please check with our friendly staff.

○ Pairs well with 

 With Bakkwa  Healthier Choice

 Chef's Recommendation  Vegetarian options are available  Non-spicy options are available

Price inclusive of GST. NO SERVICE CHARGE

For Sharing

Mac & Cheese



Macaroni baked with mozzarella and Parmesan cheese, topped with **Chiziban** (crispy bakkwa).

12

Mozzarella Katsu

Gourmet Fusion Bakkwa (fusion of pork belly and hind leg), cheesy mozzarella, house-made mayonnaise and chives.

12

○ Pairs well with  



Mozzarella Katsu

Gourmet Enoki Roll

Gourmet Bakkwa (pork belly), crunchy enoki mushroom and soya glaze.

12

○ Pairs well with  

Nacho Cheese Fries

Idaho potato, in-house Nacho Cheese with **Bakkwa Crumble** toppings.

10

 extra cheese serving + 3

Hand-cut Chips

Served with house-made tomato sauce.

4



Patatas Bravas

Patatas Bravas

10

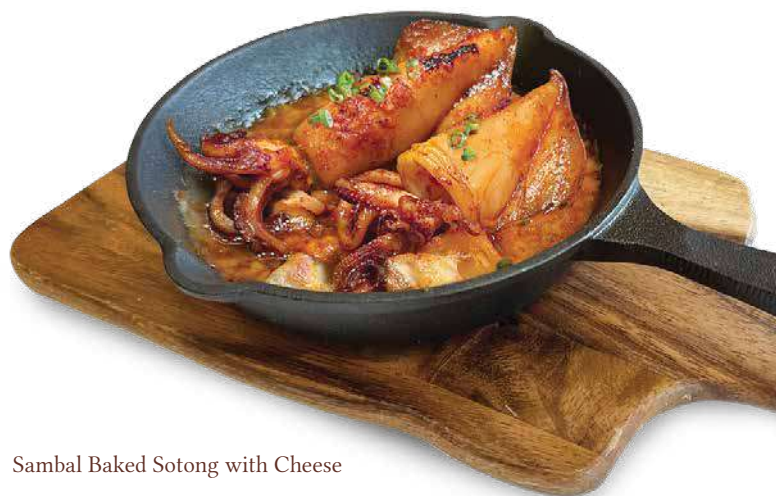
Spanish famous fried potato **Chilli Gourmet Bakkwa** (sambal pork belly), **Krispee Frostee** (pork floss), crispy Idaho potatoes, drizzled with house-made mayonnaise and tomato reduction.

○ Pairs well with  

Sambal Baked Sotong with Cheese

12

Tender sotong with a spicy sambal glaze, topped with a generous layer of mozzarella cheese. Served with russet potato on the side.



Sambal Baked Sotong with Cheese

 With Bakkwa  Healthier Choice

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DIY Sliders

DIY Sliders  

Choice of **Pork/Chicken Coin-shaped Bakkwa**, mini burger buns, caramelised onions, quail eggs sunny-side up, cherry tomatoes, lettuce and house-made sambal mayonnaise.

○ Pairs well with  

16

Pineapple Fried Rice 

Krispee Frostee (pork floss), Thai-style marinated chicken, sautéed **Pork Sausages** and spicy dipping sauce.

○ Pairs well with 

18

Chicken Roulade  

Gourmet Fusion Bakkwa (fusion of pork belly and hind leg) mousseline stuffed in whole chicken leg, with sautéed baby spinach, potato mousse and **Chiziban** (crispy bakkwa).

○ Pairs well with 

24

Fish and Chips

Sea bass barramundi, fries and garden salad. Served with house-made tartar sauce.

○ Pairs well with 

18

Grilled Chicken with Alfalfa

Grilled chicken, alfalfa sprouts and roasted potatoes. Drizzled with mushroom sauce.

○ Pairs well with 

18

Grilled Salmon

Grilled salmon with mashed potato, grilled tomato and tartar sauce.

○ Pairs well with 

28

Mushroom Risotto 

Creamy, umami mushroom risotto made with Arborio rice and topped with Parmesan cheese. A warm, comforting dish.

○ Pairs well with  

18



Mushroom Risotto

 With Bakkwa  Healthier Choice

 Chef's Recommendation  Vegetarian options are available  Non-spicy options are available

Steak

Black Angus Sirloin Steak

30

Flavourful and juicy 230g Black Angus Sirloin Steak grilled to perfection that will leave you craving for more. To complement your steak, mashed potato with mushroom sauce is served on the side.

○ Pairs well with 

Australian Wagyu Ribeye Steak

108

Australia Wagyu Ribeye Steak MB4/5 with black pepper gravy, with a side of cherry tomatoes, alfalfa sprout and brussel sprout.

○ Pairs well with 

Black Angus Ribeye Steak

38

Experience the perfect balance of taste and texture with our 300g Black Angus Ribeye Steak drizzled with black pepper sauce, along with the perfect accompaniment of crispy Idaho potatoes and cherry tomatoes on the side.

○ Pairs well with 

Australian Wagyu Ribeye Steak



Burger



Cheesy Crab Burger

Krispee Chicken Burger

20

Our signature **Krispee Frostee** (pork floss), chicken patty, lettuce and tomato between buttery Brioche buns. Served with a side of fries.

○ Pairs well with  

Cheesy Crab Burger

22

This mouthwatering creation features a succulent soft-shell crab, vibrant green coral lettuce and tomatoes, topped with a generous dollop of mayonnaise and nacho cheese sauce, nestled between a fluffy and buttery Brioche bun. Comes with potato chips on the side.

○ Pairs well with 

 With Bakkwa  Healthier Choice

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Pasta

Gourmet Aglio Olio    18

Spaghetti, **Gourmet Bakkwa** (pork belly), chilli padi and garlic.

○ Pairs well with 

Capellini Carbonara    18

Creamy angel hair pasta tossed with **Chilli Gourmet Bakkwa** (sambal pork belly) and **Krispee Frostee** (pork floss).

○ Pairs well with 


Seafood Aglio Olio  26

Spaghetti, tossed in chilli padi and garlic, topped with tiger prawns, scallop and squid.

○ Pairs well with 

Seafood Marinara Pasta 28

Spaghetti, tossed in marinara sauce, topped with prawn, scallop and squid.

○ Pairs well with 



Chashu Collagen Fettuccine

Chashu Collagen Fettuccine  20

Fettuccine tossed in-house **Pork Collagen Broth** and chilli padi, topped with Japanese chashu and ajitama egg.

○ Pairs well with  

Truffle Mushroom Pasta  16

Truffle cream spaghetti with shimeji, king oyster, button and oyster mushrooms. *Non-truffle option available, please check with our friendly staff.*

○ Pairs well with 

Chilli Crab Fettuccine   26

Singapore's representative Chilli Crab dish in the style of fettuccine pasta, with sous vide egg and whole soft-shell crab.

○ Pairs well with 

Grillery Laksa Pasta    22

Classic local delight with a twist. Pasta infused with classic laksa broth, topped with tiger prawns, sous vide egg, alfalfa and **Chiziban** (crispy bakkwa).

○ Pairs well with  



Chilli Crab Fettuccine

 With Bakkwa  Healthier Choice

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Pizza

Golden Coin & Pineapple Pizza 20

Double the *huat* with **Mini Golden Coin Bakkwa** and pineapple toppings on a no-frills mozzarella cheese and tomato base pizza.

Capsicum & Gourmet Bakkwa Pizza 18

Gourmet Bakkwa, gooey cheese and capsicum. Dive into that aromatic smoky flavour!



Capsicum & Gourmet Bakkwa Pizza



Basil & Chiziban Pizza

Nasi Lemak Pizza 18

Thin tortilla crust topped with mozzarella cheese and Nasi Lemak staples such as eggs, peanuts, ikan bilis and sambal chilli.

Basil & Chiziban Pizza 14

A twist to your normal margherita pizza. Enjoy bits of **Chiziban** (crispy bakkwa) topped with fresh basil for the oomph!

 With Bakkwa  Healthier Choice

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Grilled Toast & Sandwiches

Cheesy Bakkwa Toasties   12

Minced Pork Bakkwa, Pork Floss and generous serving of shredded mozzarella cheese sandwiched between toast.

Wholemeal Cheesy Bakkwa Toasties   14

Minced Pork Bakkwa, Pork Floss and generous serving of shredded mozzarella cheese sandwiched between wholemeal toast.

Nasi Lemak Toasties   14

Our No. 1 item with a spin of local flavours. Filled with a generous serving of Japanese cucumber, hard boiled egg, roasted peanuts, anchovies, house-made sambal mayonnaise, and **Sliced Chicken Bakkwa**, sandwiched between toast. It's a Nasi Lemak beyond your imagination.

Truffle Mushroom Toasties  14

Generous shredded mozzarella cheese, **Pork Floss**, and distinctive truffle aroma with Umami burst of mushrooms

Cheesy Bakkwa Toasties 



Smoked Salmon Toasties 14

Dive into a symphony of flavours as you indulge in our mouthwatering Smoked Salmon Toasties, where the smoked salmon shines alongside mozzarella, eggs and tartar sauce.

Flossy Egg Mayo Toasties 8

Savour the delightful fusion of **Pork Floss**, creamy egg mayo and cheesy mozzarella, sandwiched between toast.

Sambal Egg Mayo Slider  8

Krispee Frostee and egg with house-made sambal mayo sandwiched in our mini burger buns.

Pork Floss Mayo Toast 5

Toast topped with **Pork Floss** and our house-made mayonnaise.



Sambal Egg Mayo Slider

 With Bakkwa  Healthier Choice

 Chef's Recommendation  Vegetarian options are available  Non-spicy options are available

Price inclusive of GST. NO SERVICE CHARGE

Dessert

Bakkwa Swiss Roll

Soft sponge roll filled with a smooth layer of cream with generous servings of grilled **Minced Pork Bakkwa** bits.

5/slice

15/roll

Floss Swiss Roll

Soft sponge roll filled with a smooth layer of cream with generous servings of **Krispee Frostee** (pork floss).

5/slice

15/roll

Cheesecake

House-made cheesecake.

6

Bakkwa Ice Cream

Bakkwa-infused ice cream.

5.5/cup

16.5/pint

Promotions

Dessert Special

8.9

Any 2 desserts at a special price.
(Swiss Roll slice/Cheesecake/
Bakkwa Ice Cream cup)



Bakkwa Swiss Roll



Floss Swiss Roll

 With Bakkwa  Healthier Choice

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— Grillery —

Beverage

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Wine By The Glass



Château Virecourt Conté 2019

Bordeaux Supérieur

15/glass



Château Haut Bessac Blanc 2021

Entre-Deux-Mers

14/glass



Château de Seguin Cuvee Prestige 2018

Bordeaux Supérieur

20/glass



Château La Rose Côtes Rol 2009

Saint-Émilion Grand Cru

30/glass

Wine By The Bottle



Château de Bonhoste 2020

Bordeaux Blanc

65/bot



Château Haut Bessac Blanc 2021

Entre-Deux-Mers

70/bot



Château Virecourt Conté 2019

Bordeaux Supérieur

75/bot



Château La France 2018

Bordeaux Supérieurs

85/bot



Château Viaud Lalande 2021

Lalande-de-Pomerol

96/bot



Château La Rose Côtes Rol 2009

Saint-Émilion Grand Cru

150/bot



Scan here for more wine collection!

Beer

Tiger Beer (330ml)	9
Sapporo Beer (330ml)	9
Asahi Beer (330ml)	9
Hoegaarden Beer (330ml)	9


ALL-DAY HAPPY HOUR
 Any **5** bottles for **\$30**

Vodka

Yuzu Lemon	18
Chocolate Espresso	18

Non-Alcoholic Beverages

	Hot	Cold
Chocolate	5	5.5
Cinnamon Chocolate	6	6.5
Fresh Milk	4	4
Matcha Latte	5.5	6
Milo Dinosaur		8
Lychee Soda		8
Homemade Ice Lemon Tea		5
Ice Lemon Barley with Mint		5
Yuzu Lemonade		5
Yuzu Milkshake		6.5
Virgin Mojito		8
Sparkling Water		5
Soft Drinks (Coke / Sprite / Ice Soda)		4

Coffee

	Hot	Cold
Cappuccino	5	
Espresso	3.5	
Lungo	4	4.5
Caffè Latte	5	5.5
Caffè Mocha	5.5	6

Extra Shot + \$1.5

Cold Brew

	Cold
Cold Brew Black Coffee 20-Hours Cold Brewed Nicaragua Coffee	7.5
Cold Brew White Coffee 20-Hours Cold Brewed Nicaragua Coffee with oat milk and a hint of caramel	8.5

Tea

	Hot
English Breakfast Tea 	7
French Earl Grey Tea 	7
Chamomile Tea 	7
Pure Green Tea 	7

Served in a teapot 

Juice

	Cold
Vitamin Booster Cold-Pressed Pure Orange Juice	6.8
Refreshing Thirst Quencher Cold-Pressed Watermelon Lime Juice	7.8
Açaí Passion Bliss A bottle filled with Antioxidants	8.8

Milkshake

**100% Real Fruits*

	Cold
Avocado Milkshake	8
Blueberry Milkshake	8
Mango Milkshake	8

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Free house-made sambal mayo or tomato sauce upon request.

Bold items are our housemade products. Available for retail sale!
