

TAPAS

OYSTERS

MAINS

如 蚝宅 切

OYSTER JOO CHIAI HOUSE

DESSERT

HIGHBALL

Let's do something
Naughty

你 蚝 吗？

Down to Shuck?

If you're looking for oysters with etiquette and candlelit whispers, you're in the wrong place.

Here, we like it loud, crispy, messy, and a little bit wild. We serve food that bites back and drinks that talk dirty, to your stress, that is.

Need something? Don't wave. Don't snap. Just shuck us a wink. We speak fluent body language.

Welcome to Joo Chiat Oyster House.
The only thing we take seriously here is flavour.

HOW TO “CHILL” PROPERLY

A fun guide on how to do JCOH right.

- ✔ Don't rush.
- ✔ Always start with oysters.
- ✔ Never say no to one more drink.
- ✔ Shuck us a wink when you need something.
- ✔ Sharing is caring, unless its the last fry, no paiseh piece please!



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.



OYSTER HOUSE

Joo Chiat Oyster House offers a bold gastronomic experience where East meets West on every plate. From laksa-infused fish & chips to smoky umeshu highballs, each dish and drink reflects Singapore's eclectic flavour identity; familiar, yet full of surprises.



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

Think bold flavours, cold beers, and highballs that don't hold back. At Joo Chiat Oyster House, we're all about local-style comfort food with attitude: crispy, creamy, spicy, and unapologetically fun. Come hungry, come thirsty, come for a good time.

HIGHBALLS 高球杯



Basil & Lemon Tonic

18

Basil and lemon zest infused organic gin, a splash of tonic - crisp, aromatic, and prove that sometimes nature knows how to tease.



Tokyo Tonic

18

Widges gin stirred up with citrusy yuzu marmalade, tonic water, lime and finished with an edible flower - because every good drink deserves a little flirt.



Rice & Rumble

18

When a pineapple rum goes to a Japanese tea party and gets a little wild - genmaicha-infused rum, a splash of soda, and smashed rice puff bits for the extra toasty rice aroma.

高球杯 HIGHBALLS



Peach Please!

16

A peachy little tease with lichiko shochu, white peach, soda water and a peach gummy come together for a sip that's impossible to say no. Peach, please!



Chu-Hai Lemon Sour

16

lichiko shochu with fizzy soda water and a bright, zesty lemon - crisp and refreshing. Kanpai!



Spicy Hanami

16

This bold mix of spicy umeshu and soda teases you sweetly before biting back. Handle with care.



Oak-Smoked Ume

16

Smoked oak umeshu, soda, and sour plum - sweet, smoky, and just tart enough to stir up a little mischief in every glass.

HIGHBALLS 高球杯



Lychee Grey

18

Earl grey infused Monkey Shoulder, lychee, and soda water - because even whisky deserves a team break.



G&T

14

A crisp classic – Widges gin, tonic water, and a squeeze of lime.



Whisky Highball

14

Suntory Kakubin whisky, soda, and a bright hit of lemon.



Ume Highball

14

Suntory umeshu, soda, and a sour plum.

SPRITZ

Triple Peach Bellini

Triple peach with prosecco and peach gummy.

16

Aperol Spritz

Aperol, prosecco, soda water and dehydrated orange.

16

DRAUGHT BEER

	<i>Happy Hour</i>	<i>Non Happy Hour</i>	<i>Trio</i>
Heineken Draught	10	13	35
Guinness Draught	12	15	38

COGNAC

	<i>Glass</i>	<i>Bottle</i>
Hennessy V.S.O.P	16	188

GIN / VODKA

	<i>Glass</i>	<i>Bottle</i>
Widges London Dry Gin	14	-
Roku Gin	14	128
Hendrick's Gin	16	148
Tried & True Vodka	14	-

BOURBON / WHISKY

	<i>Glass</i>	<i>Bottle</i>
Rebel Yell Rye	14	168
Monkey Shoulder	14	168
Glenmorangie The Original	14	168
Glenfiddich 12 Years	16	198
Glenfiddich 15 Years	22	278
Balvenie Doublewood 12 Years	18	208
Bowmore 12 Years	16	198
Bowmore 15 Years Darkest	18	238
Lagavulin 16 Years	25	328

COOLERS

Butterfly Lemonade

8

Butterfly blue pea flower infused fizzy lemonade.

Yuzu Marmalade

9

Yuzu jam with lychee kris grey cold brew tea and soda water.

Berries Squash

9

Freshly muddled berries with lime and blueberries, topped with soda water and torched rosemarys.

WATER

Acqua Panna Still Water

4

500ml

San Pellegrino Sparkling Water

4

500ml

Singha Soda Water

4

325ml

RAW OYSTERS



Naked Oyster (min order of 2 pcs)

3.50 per pcs
3.30 per pcs (1/2 dozen)
3.10 per pcs (1 dozen)

Flavoured Oyster (min order of 2 pcs per flavour)

Red Wine Mignon / Salsa /
Chimichurri / Ponzu Balsamic

3.90 per pcs
3.60 per pcs (1/2 dozen)
3.30 per pcs (1 dozen)

Ikura Oyster (min order of 2 pcs)

8.90 per pcs
8.60 per pcs (1/2 dozen)
8.30 per pcs (1 dozen)

Baked Oysters

(min order of 2pcs)

Crispy Tomyum Chili / Miso Butter /
Mentaiko / Cheese

4.90 per pcs

4.60 per pcs (1/2 dozen)

4.30 per pcs (1 dozen)

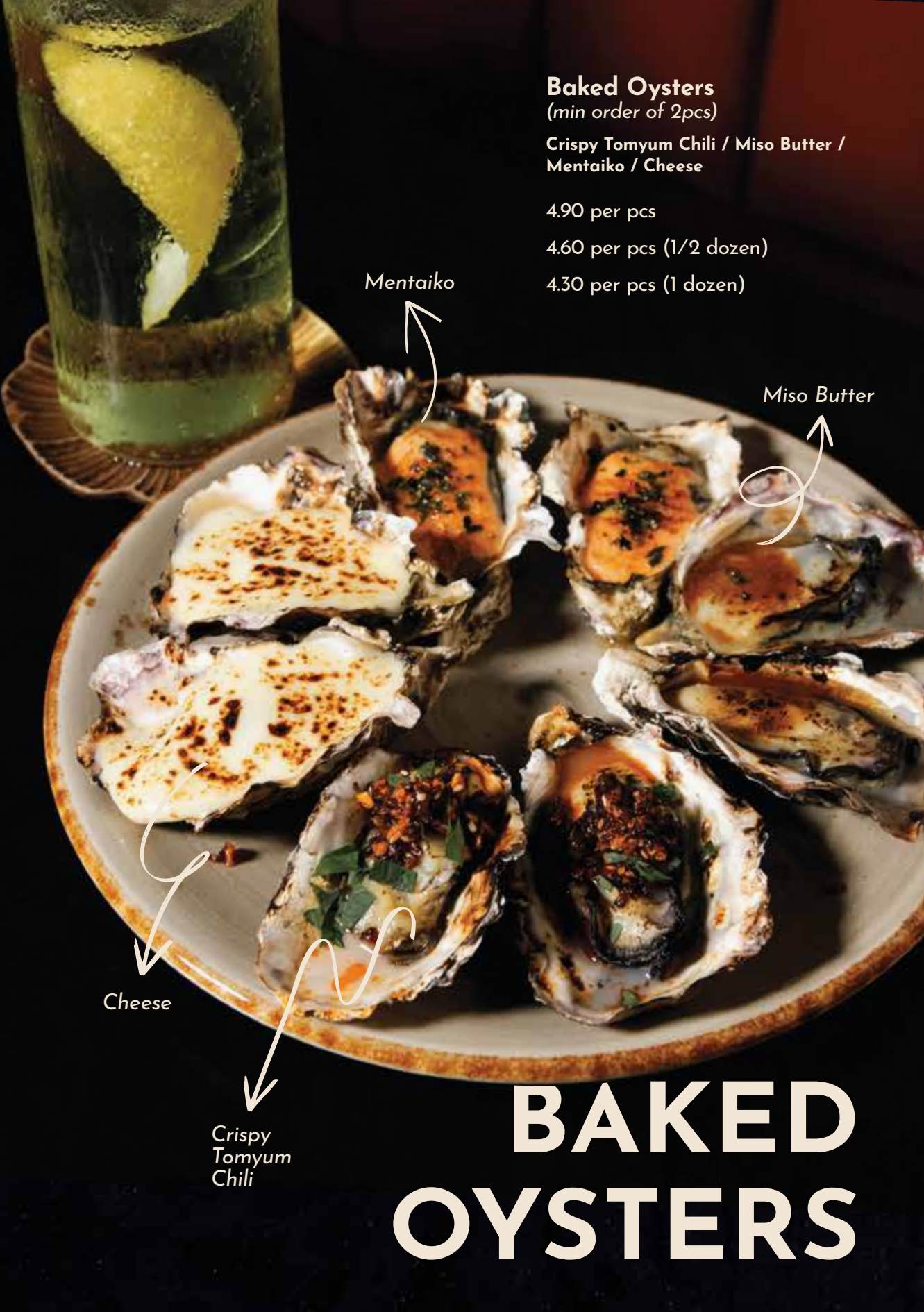
Mentaiko

Miso Butter

Cheese

Crispy
Tomyum
Chili

BAKED OYSTERS



蚝宅

如 JOO CHIAT 切

OYSTER HOUSE

For Sharing (or not...)

JOO CHIAT OYSTER HOUSE SHARING PLATTER

45.9

Feeds 2-3 Pax



Juicy Wagyu steak, confit garlic, corn ribs, chicken garlic sausage, chorizo, crispy tater tots, grilled vine tomatoes, and crispy chicken karaage, served with house brown sauce on the side.

THE CUBAN MELT

20

Toasted sourdough sandwich with pastrami beef, mozzarella, Emmental, cheddar, and fresh rockets.





Loaded Fries 14

Shoestring fries loaded with melted mozzarella, cheddar, Parmesan, chorizo and bacon bits, jalapeños, and crumbled feta.



Butter Garlic Clams 16

Razor and white clams baked with butter, garlic, and white wine.



Wagyu Steak 22

Seared Juicy Wagyu steak with crispy garlic and sea salt.



La Zi Ji 16

Crispy karaage chicken tossed in mala oil, dried chilis, Sichuan spices, fried garlic, and chives. Spicy, crunchy, and wildly addictive.

HAPPY HOUR (5PM-7PM)

Heineken Draught 10

Guinness Draught 12

NON-HAPPY HOUR TRIOS TRIPLE THE SHIOK

Heineken Draught 35

Guinness Draught 38

**ICE COLD DRAUGHT BEER
YOU KNOW YOU WANT TO!**



For Sharing *(or not...)*

Joo Chiat Oyster House Sharing Platter (2-3Pax)

45.9

Juicy Wagyu steak, confit garlic, corn ribs, chicken garlic sausage, chorizo, crispy tater tots, grilled vine tomatoes, and crispy chicken karaage, served with house brown sauce on the side.

La Zi Ji

16

Crispy karaage chicken tossed in mala oil, dried chilis, Sichuan spices, fried garlic, and chives. Spicy, crunchy, and wildly addictive.

Blur Like Sotong Fritters

14

Lightly battered octopus bites, fried to crisp perfection in Japanese karaage flour with sambal mayo on the side.

Butter Garlic Clams

16

Razor and white clams baked with butter, garlic, and white wine.

Wagyu Steak

22

Seared Juicy Wagyu steak with crispy garlic and sea salt.

Truffle Fries

11

Shoestring fries tossed in truffle oil topped with shaved Pecorino.

Loaded Fries

14

Shoestring fries loaded with melted mozzarella, cheddar, Parmesan, chorizo and bacon bits, jalapeños, and crumbled feta.

Tater Tots

11

Tater tots topped with shaved Pecorino and sambal mayo on the side.

Mushroom Fritters VEGAN

13

Soda battered Oyster mushroom fritters, +1 for Salt & Pepper seasoning or Ma La seasoning.

Parmesan Corn Ribs

10

Roasted buttered corn ribs topped with shaved Parmesan.

Charred Broccoli VEGAN

10

Just charred broccoli....

The Veggie Steak

10

Thick-cut roasted cabbage drizzled with buttery hollandaise.



Vegetarian



Gluten Free



Vegan

Main



Wagyu Beef "Sheng Mian"

A5 Wagyu short plate, crispy egg noodle, soft boiled eggs, fried garlic, scallions, and mushroom gravy.

34

Hokkaido Snow Pork

Hokkaido pork belly served with chimichurri sauce, sweet potato puree, crispy kale, fresh figs, and grilled tomatoes.

28



Prawn Pesto Linguine

Linguine tossed with basil pine nut pesto, smashed avocado, prawns, lemon juice, Pecorino cheese, and a splash of white wine.

26

Katong Laksa Fish & Chips 26

Crispy soda-battered halibut served with shoestring fries, zesty lemon, rocket, and a rich laksa sauce for that spicy Singapore twist, **+1 for Truffle Fries upgrade**

Wagyu Beef “Sheng Mian” 34

A5 Wagyu short plate, crispy egg noodle, soft boiled eggs, fried garlic, scallions, and mushroom gravy.

Kale Me Maybe 22

A wholesome mix of portobello mushroom, quinoa, fresh kale, and roma tomatoes, drizzled with passionfruit dressing.

The Cuban Melt 20

Toasted sourdough sandwich with pastrami beef, mozzarella, Emmental, cheddar, and fresh rockets.

Hokkaido Snow Pork 28

Hokkaido pork belly served with chimichurri sauce, sweet potato puree, crispy kale, fresh figs, and grilled tomatoes.

Prawn Pesto Linguine 26

Linguine tossed with basil pine nut pesto, smashed avocado, prawns, lemon juice, Pecorino cheese, and a splash of white wine.

Vongole Aglio Olio 22

Linguine with white clams, garlic, chili flakes, white wine, Pecorino cheese, and Italian parsley.

Mentaiko Carbonara 24

Linguine coated with mentaiko cream sauce with bacon bits, furikake, Ao Nori Ko, white wine, and shaved parmesan cheese.

Portobello Aglio Olio 21

Linguine tossed with portobello, garlic, chili flakes, chopped parsley, Pecorino cheese, and white wine.



Vegetarian



Gluten Free



Vegan

Sweets

Valrhona Chocolate Lava Cake

11

Warm molten chocolate cake, dusted with snow powder, served with coconut ice cream and toasted coconut flakes.

Miso Banana Cake

13

Homemade banana cake infused with miso, served warm with salted caramel, caramelised banana, fresh berries, coconut ice cream, and Biscoff crumble.

Tiramisu

9.5

Espresso-soaked ladyfingers infused with Baileys and Kahlúa, layered with velvety mascarpone cream. Contains alcohol!



Lemon Lime Burnt Cheesecake 9

Creamy burnt cheesecake topped with tangy lemon-lime curd and a sprinkle of fresh lime zest.

Ondeh-Ondeh Cake 9

Soft pandan sponge layered with coconut Chantilly, sweet gula melaka coconut filling, and a chewy mochi layer, topped with desiccated coconut.

Passionfruit Mont Blanc 7.9

Zesty passionfruit mousse with almond praline and vanilla osmanthus sponge, encased in white chocolate and crowned with Mont Blanc cream.

Fudgy Brownie 5

Rich, fudgy Valrhona chocolate brownie topped with a touch of sea salt flakes.

Passionfruit Meringue Tart 9

Buttery vanilla shortcrust filled with tangy passionfruit curd, topped with silky torched meringue.

Blueberry Cream Cheese Muffin 6.5

Moist blueberry muffin with a creamy cheese filling, topped with blueberry jam and fresh blueberries.

Lemon Meringue Muffin 6.5

Zesty lemon muffin filled with tangy yuzu curd, finished with a swirl of torched meringue.

**THIS IS WHAT
WORK LIFE
BALANCE LOOKS
LIKE.**



Let's do something
Naughty