





# Menu

THE MEANEST RIBS IN TOWN

 Meat N Chill  @meatnchill

[www.meatnchill.com](http://www.meatnchill.com)

For event space rental or customised lunch deliveries,  
drop us a call at 881 CHILL (8812 4455) or email us at [meatnchill@gmail.com](mailto:meatnchill@gmail.com)

\*All prices are subject to 10% service charge.



### Soup of the Day

Check with our crew for today's finely brewed soup

### Garlic Bread

Toasted baguette with our home-made garlic butter



### Wings

Chef Bruce's special marinated wings (6pcs)  
Buffalo / Soy Garlic



### Bro Bruce Quesadilla

Pulled BBQ pork n' cheddar between toasted tortillas  
with ranch dip

### Garlic n' White Wine Baked Mussels

Sauteed garlic mussels, baked in sweet white wine

### Grilled Beef Cubes

180g of flame grilled chuck n' ribeye, smoky n' succulent



### Meat n' Chill Seafood Platter

9 grilled prawns, 8 mussels n' 11 fried calamari rings

### Tortilla Set

Guacamole, tomato salsa, nacho chips, nacho cheese,  
tortilla wrap, pulled pork n' chicken



### Crispy Fries

Crispy n' golden fries in your favourite choice  
Original / Cajun  
Truffle / Chilli Cheese

### SPAM Fries

Crispy straight-cut SPAM with Sriracha Mayo  
Original / Bacon / Cheese  
Black Pepper / Hot n' Spicy

### Spicy Popcorn Chicken

Tender and crunchy with a tinge of spice

### Golden Nuggets

The all-time favorite, nuff' said (9pcs)

### Calamari Rings

Golden brown calamari with tartar sauce



### Cobb's Salad

Lettuce, chopped chicken breast, bacon, cheddar, apple,  
tomatoes, hard boiled egg n' feta cheese

### Grilled Chicken Salad

Grilled chicken slices, tomatoes,  
cucumber n' mixed mesclun greens

### Carne Asada Salad

Thinly sliced seared steak on mixed greens tossed in  
homemade dressing





# Mains

all mains are served with your choice of 2 sides

## SIDE CHOICES (pick 2)

Buttered Corn  
Coleslaw  
Straight-cut Fries  
Mashed Potatoes

Pickled Celery  
Green Salad  
Corn Bread  
Cajun Rice

## PREMIUM SIDES

Chili Con Carne  
Truffle Fries  
Chili Cheese Fries  
Asparagus  
Sautéed Mushrooms



### Bone-In Iberian Pork Chop

Flame-grilled 400g Iberian pork chop with brown gravy n' Pommery mustard

### Cajun Fried Chicken

Golden thigh in rich gravy



### Crispy Skin Grilled Salmon

160g of succulent grilled salmon fillet with tobiko cream sauce

### Lamb Ribs

Rich n' succulent lamb ribs, smoked in-house  
Original / Orange Mint Sauce

### Pan-Seared Duck Leg

Sous-vide whole duck leg, pan-seared to golden n' crispy perfection  
(Seasonal item, Please check with our crew.)

### Shira XO Beef Ribs

250g of Beef ribs (excluding bones) braised in a Shiraz n' XO concoction till it falls off the bone!

### Texas Style Beef Back Ribs

Beef back ribs marinated in Tex-Mex spices and slow-smoked for hours  
(Seasonal item, Please check with our crew.)



Chef's Recommendation

## Pork Ribs

- The **MEANEST** in town -

Signature original BBQ pork ribs with secret marinade. Cooked low n' slow for that tender, meaty n' flavorful ribs

### Signature

Original / Spicy / Honey Mustard / Hickory / Bourbon

### Exotic

Journey to the Yeast  
Guinness stout, marmite n' molasses glazed

### Caribbean

Sweet pineapple n' rum glazed

### International

Golden Carolina BBQ  
Sweet, tangy and spicy, it's a party in your mouth.

### Jalapeno Mustard

Smoked jalapeno in southwest BBQ sauce

### Alabama White Sauce

Mayonnaise based sauce with vinegar n' spices

### Old God Mother

Traditional spicy chili crisp sauce with flavours that will leave your tongue tingly. Even John Cena approves.



### The Spicy #YOLO Challenge

You have been warned! Check with our crew for details!

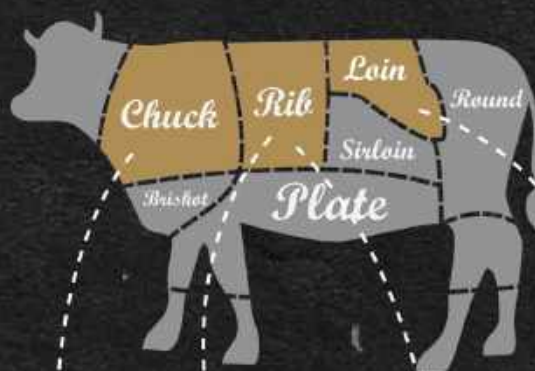
Walk in the Park  
On Cloud Nine  
Live Free or Die Hard

# Flame-Grilled Steaks

## OUR SIGNATURE STEAKS

Gourmet Selection, Cooked to Perfection  
all hand cut steaks are served with your choice of 2 sides

Add on:  
Fresh black  
truffle shavings



GRAIN-FED  
FLAT IRON

250g

GRASS-FED  
RIBEYE

250g

ANGUS  
RIBEYE

250g

(free truffle shavings)

NEW YORK  
STRIP

250g

## SAUCE IT UP!

Red Wine

Black Pepper

Mushroom

Échalote  
(Shallots)

Yolo Sauce

Side  
Choices

(pick 2)

Buttered Corn  
Coleslaw  
Straight-cut Fries  
Mashed Potatoes

Pickled Celery  
Green Salad  
Corn Bread  
Cajun Rice

## PREMIUM SIDES

Chili Con Carne  
Truffle Fries  
Chili Cheese Fries  
Asparagus  
Sautéed Mushrooms



# Burgers n' Sandwiches

*Served with golden fries n' coleslaw*



## Three Little Pigs Burger

Hearty portions of spam, bacon n' succulent pulled pork layered with sliced cheddar, gherkins n' chopped lettuce. Wholesome n' tantalizing flavours in every bite!

## Angus Cheese Burger

200g of grilled Angus beef patty topped with slices of cheese, lettuce, caramelised onions n' gherkins in between a soft brioche bun

## Wagyu Burger

Richly marbled n' tender wagyu beef burger

## Philly Cheesesteak Sandwich

Slices of angus hanger steak n' caramelised onions covered with melted monterey n' mozzarella cheese. Sandwiched between mustard mayo slathered warm bread



## Cubano Sandwich

Tender pulled pork, mustard, melted cheddar, ham n' gherkin between grilled bread

## Fried Southern Chicken Sandwich

Crispy n' perfectly seasoned fried chicken topped with grilled gherkins, tomatoes, lettuce n' sliced cheese. Sandwiched between mayonnaise slathered bread



# Pastas

## Mac n' Cheese

### Truffle

Fresh summer truffle shaved on ham, bacon, mushroom n' macaroni in creamy cheese sauce

### Mum's (Original)

Ham, bacon, mushroom n' macaroni covered in a rich creamy cheese sauce

### Chorizo

Creamy, cheesy, spicy sausage goodness

## Prawn Aglio Olio

Sauteed garlic, prawns, chilli flakes, n' spaghetti tossed in olive oil

## Carbonara

Sauteed mushroom, bacon n' sliced bratwurst in creamy sauce with a hint of garlic

## Flaming Beef Spaghetti

Premium minced beef in Chef Bruce's special tomato sauce



Chef's  
Recommendation



# Homemade Desserts

## Belgian Waffles n' Ice Cream

Crisp on the outside, light n' fluffy on the inside.  
Served with your choice of syrup (chocolate / maple) n' a scoop of  
ice cream (vanilla / chocolate)

## Surprise My Banana

Always looking for a sweet n' happy ending? Let our chef butter  
up a banana treat for you, omakase-style.

## Pecan Pie

Mouth-watering mix of crunchy pecans n' dark  
chocolate in a rich indulgent crust

## Affogato

Vanilla ice cream drowned in an espresso shot

## New York Cheesecake

Rich n' cheesy with a surprise twist crust served  
with a scoop of ice cream (vanilla / chocolate)



## Apple Blueberry Cobbler

Stewed granny smith with blueberries n' spices,  
topped with our home-made crumble

## Butterscotch Blondie

Made the traditional American Way.  
Served with a scoop of ice cream (vanilla / chocolate)

## Homemade Fudgy Brownie

An entire chocolately my goodness experience  
served with a scoop of ice cream (vanilla / chocolate)

