



GOCHU Singapore: Oakwood Cheese Ribs, Woodaegalbi & Cave-Inspired Korean BBQ at Orchid Country Club

Description

GOCHU brings cave-inspired Korean BBQ to Orchid Country Club in Yishun, with oakwood-grilled Cheese Pork Ribs (치즈 갈비), Woodaegalbi (목다갈비) and a full lineup of Korean comfort dishes – all under textured stone ceilings and the glow of live flame.

Step off the street and into GOCHU’s interior and the shift is immediate: sculpted stone walls, organic curves, lush greenery and the faint haze of oakwood smoke. The kitchen is led by an experienced Korean chef with international teaching experience, and the menu runs from premium BBQ cuts to lesser-known Korean comfort dishes that rarely appear outside Seoul. This is not the strip-mall Korean BBQ format. It is built for longer tables and slower meals.



GOCHU's signature BBQ setup - cheese pork ribs, banchan and oakwood flames.
Image: GOCHU / Buldok Corporation

The Cave-Inspired Setting

GOCHU's dining concept centres on an immersive cave aesthetic - textured stone interiors, soft ambient lighting and floor-to-ceiling elements that create a sense of stepping into a hidden oasis. The design separates it visually from typical Korean BBQ restaurants and suits the unhurried, multi-course nature of the meal. Orchid Country Club's greenery adds to the effect, particularly for evening sittings when the outdoor views soften.



Stone walls and warm light define GOCHU's cave-inspired dining room. Image: GOCHU / Buldok Corporation

The Signature BBQ: Cheese Pork Ribs (치즈갈비)

GOCHU's Pork Ribs BBQ (갈비) are the dish most diners come for. Grilled over authentic oakwood flames, the ribs develop a caramelised exterior with a rich smoky aroma while staying tender through the centre. They come in two flavours – **Spicy Grilled**, with a bold Korean-style kick, and **Sweet & Savoury**, a balanced glaze that draws out the natural sweetness of the pork.



GOCHU's pork ribs develop caramelised char and rich smoke over oakwood flames.
Image: GOCHU / Buldok Corporation



Spicy Grilled (left) and Sweet & Savoury (right) – both come finished with bubbling melted cheese at the table. Image: GOCHU / Buldok Corporation

The finish is what has made the Cheese Pork Ribs one of GOCHU’s most talked-about dishes: the ribs are served sizzling at the table and finished tableside with a layer of bubbling melted cheese, creating the contrast of smoky, caramelised pork and creamy richness in one bite.



Tablesideside cheese finish – the signature visual moment of the Cheesepork Ribs. Image: GOCHU / Buldok Corporation

Woodaegalbi (ì?°ë??ê°?ë¹?) & Dry-Aged Pork Collar

Woodaegalbi (ì?°ë??ê°?ë¹?) is a premium Korean-style beef short rib cut, prized for its rich flavour, tenderness and impressive presentation. At GOCHU, this cut is paired with dry-aged pork collar and grilled together over oakwood flames on a sharing platter – the deep smoky aroma and caramelised finish maintained across both meats while keeping each cut’s natural tenderness.



Woodaegalbi beef short rib and dry-aged pork collar served as a sharing platter with banchan. Image: GOCHU / Buldok Corporation

Served as a sharing platter with fresh vegetables and banchan, the Woodaegalbi pairing captures the communal spirit of Korean barbecue — two distinctive cuts, one smoke, best eaten slowly.



GOCHU uses authentic oakwood flames throughout service â?? cleaner burn, more aromatic than charcoal. Image: GOCHU / Buldok Corporation

Beyond the Grill: Korean Comfort Dishes

GOCHUâ??s menu extends well beyond the BBQ grill. The kitchen produces a set of Korean comfort dishes that rarely appear in Singapore â?? **Ppyeo Jjim** (braised pork bone), **Haejangguk** (the traditional Korean hangover soup, slow-simmered and deeply savoury) and **Black Soybean Noodles**, which carry the earthy weight of the paste and work well after the richness of the grill. The **Deep-Fried Chili Peppers (ê³ ì¶í??ê¹?)** â?? GOCHUâ??s viral dish â?? recreate the flavours of Koreaâ??s traditional markets with a crispy, savoury bite that has become the restaurantâ??s most replicated Instagram moment.



Ppyeo Jjim, Haejanguk and Black Soybean Noodles – Korean comfort dishes that go beyond the standard BBQ menu. Image: GOCHU / Buldok Corporation

Why GOCHU Stands Out



GOCHU's cave-inspired interior with textured stone, organic curves and views of greenery. Image: GOCHU / Buldok Corporation

- **Oakwood Flame Grilling:** Premium meats grilled over authentic oakwood, producing a distinctive smoky aroma and caramelised finish that differs from charcoal.
- **Tableside Cheese Finish:** The Cheese Pork Ribs presentation with bubbling melted cheese poured tableside over sizzling ribs has made GOCHU one of Singapore's most shared Korean BBQ experiences.
- **Korean Traditional Market Favourite:** The viral Deep-Fried Chili Peppers (ê³ ì¶?í??ê¹?) recreate the nostalgic flavours of Korea's traditional markets.
- **Authentic Korean Comfort Dishes:** Ppyeo Jjim, Haejangguk and Black Soybean Noodles sit alongside the BBQ, offering the full range of Korean home-style cuisine in one sitting.

- **Cave-Inspired Dining Oasis:** Textured stone interiors, organic curves and lush greenery create an immersive setting unlike typical Korean BBQ restaurants.
- **Crafted by an Experienced Korean Chef:** The kitchen is led by a Korean chef with international teaching experience â?? reflected in the soups, the banchan and the care around the grill.



GOCHUâ??s dining room at Orchid Country Club, Yishun. Image: GOCHU / Buldok Corporation

How To Visit GOCHU

GOCHU is at **Orchid Country Club, 1 Orchid Club Road, Singapore 769162** in Yishun. The club is best reached by car or ride-hail; Orchid Country Club also operates complimentary shuttle services for members and guests. Build in travelling time if coming from the city â?? the distance is part of why the room stays calm.

Reservations are made directly with GOCHU. GOCHU is not Halal-certified. For the most current opening hours, pricing and availability, contact GOCHU via their [Instagram](#) or reach out to Buldok Corporation directly.

For more Korean dining in Singapore, see Little Big Red Dotâ??s [Food & Drinks coverage](#) and our review of [Gamtan Korean BBQ at Telok Ayer](#), the Buldok groupâ??s city-centre room.

Article based on a media invitation from GOCHU / Buldok Corporation. All images supplied by the GOCHU PR Kit.

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