

GOCHU Motherâ??s Day Singapore: Cave-Inspired Korean Set From S$199 At Orchid Country Club

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Motherâ??s Day in Singapore usually means a queue at a hotel buffet or a packed mall restaurant. **GOCHU Motherâ??s Day Singapore** dining is the quiet alternative this year â?? a cave-textured Korean dining room at Orchid Country Club, where families step away from the city pace, share an oakwood-grilled feast, and let mum actually sit down for a meal.

For mums who would rather skip the crowds, GOCHU has put together **Mother in the Cave**, a sharing set menu at S$199++ that runs through the Motherâ??s Day weekend. Below, we break down what is on the menu, why GOCHU is worth the trip out to Yishun, and how to plan the visit.

A Cave-Inspired Motherâ??s Day Setting In Singapore



Textured stone walls, timber communal tables and views of Orchid Country Clubâ??s greenery define GOCHUâ??s cave-inspired room. Image: GOCHU / Buldok

GOCHUâ??s interior is built around a cave concept â?? sculpted stone walls, soft ambient lighting, and floor-to-ceiling windows that open onto the Orchid Country Club greenery. It is one of the calmer Korean dining rooms in Singapore, and that calm is the whole pitch for Motherâ??s Day. Conversation

carries, the oakwood smoke drifts from the open grill, and there is space for an unhurried meal across multiple courses.

The brand frames the experience as a â??simple gesture of appreciationâ?•. In practice that translates into a private-feeling table where mum can settle in, the kids can pace themselves through the BBQ, and nobody has to shout over a packed mall food court.

Mother In The Cave Set Menu â?? Whatâ??s Inside

The S$199++ set is a generous family-style spread. There is a choice between two BBQ flights and two shareable starters, plus a Korean soup option and a noodle option to round things out:

- **Appetisers**: Pollock fish and Gochu banchan
- **BBQ Meats (choose one)**: Dry-Aged Pork Collar & Pork Ribs, or Woodae Galbi & Boneless Short Rib
- **Shareable (choose one)**: Deep-Fried Chili Peppers (ê³ ì¶?í??ê¹?), or Potato Pancake with Parmesan Cheese
- **Mains â?? soup (choose one)**: Galbitang (ê°?ë¹?í??), or Haejangguk (í?´ì?¥êµ)
- **Mains â?? noodles (choose one)**: Chili Pickle Noodle, or Black Soybean Cold Noodles
- **Dessert**: Gelato

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Woodae Galbi & Boneless Short Rib



Woodae Galbi and Boneless Short Rib oakwood-grilled at GOCHU. Image: GOCHU / Buldok

The premium beef option leans into marbling and depth of flavour. The Woodae Galbi is the kind of long-bone cut that does most of the work itself once it hits the oakwood grill â?? the fat renders, the surface chars, and the meat picks up just enough smoke without losing its sweetness. The boneless short rib alongside it is the pick if mum prefers something easier to eat without wrestling a bone.

Pork Ribs & Dry-Aged Pork Collar



Korean pork ribs are slow-cooked, then finished over oakwood at the table. Image: GOCHU / Buldok

The pork flight is GOCHUâ??s quieter signature. The ribs are slow-cooked first, then seared over the oakwood flame and finished on a smokeless tabletop grill â?? by the time it lands, the meat tears off the bone by hand. The dry-aged pork collar is the other half of the order: deeper, beefier in texture, and built to be eaten with GOCHUâ??s house sauce and a mouthful of banchan.

Deep-Fried Chili Peppers â?? The Viral Korean Market Dish



Deep-Fried Chili Peppers stuffed with pork, tofu and vegetables â?? GOCHUâ??s signature Korean market dish. Image: GOCHU / Buldok

The Deep-Fried Chili Peppers (ê³ ì¶?í??ê¹?) are GOCHUâ??s calling card and the dish that has done most of its TikTok and Instagram heavy lifting. Large green chillies are stuffed with a savoury mix of minced pork, tofu and vegetables, then battered and fried until the skin crackles. They are not punishingly spicy; the chilli is more about freshness and structure, with the filling carrying the seasoning.

Potato Pancake With Parmesan Cheese



Crisp on the outside, soft within, finished with a snowfall of melted parmesan. Image: GOCHU / Buldok

If the table is leaning kid-friendly, the Potato Pancake is the safer second pick. Crisp on the outside, soft and almost custardy in the middle, and finished with a generous shave of parmesan that melts into the surface for a light nutty richness. It is the dish to order if grandma is at the table and the chillies feel like a stretch.

Galbitang Or Haejangguk â?? Pick Your Korean Soup



Galbitang short-rib soup (left) and Haejangguk Korean beef soup (right). Image: GOCHU / Buldok

Galbitang is the gentle option â?? a clear, slow-simmered short-rib broth that tastes almost medicinal in the best way: clean, savoury, and the kind of soup mum will quietly ask for a second bowl of. Haejangguk leans the other way: a deeper, more robust beef soup, traditionally a hangover cure in Korea, that pairs well with the BBQ flight and a bowl of rice.

Korean Noodles â?? Chili Pickle Or Black Soybean Cold



Black Soybean Cold Noodles (left) and Chili Pickle Noodles (right) close out the set. Image: GOCHU / Buldok

The noodle course is meant to round things out rather than crowd them. Black Soybean Cold Noodles arrive pale and creamy in a chilled bean broth â?? a quietly nutty, very traditional Korean course that resets the palate after the BBQ. The Chili Pickle Noodles go the other way: tangy, lightly spicy, sharp enough to cut through anything rich that came before.

Why GOCHU Is Worth The Trip Out To Orchid Country Club



GOCHUâ??s open oakwood-flame grill is the engine of the kitchen. Image: GOCHU / Buldok

- **Oakwood flame grilling**: GOCHU uses premium oakwood for its clean burn and distinctive aroma. The wood adds subtle smokiness without overwhelming the meat â?? closer to the flavour of a Korean roadside grill than a typical Singapore Korean BBQ chain.
- **Cave-inspired room**: Stone walls, natural curves, and views of greenery â?? a calmer, more visual setting than the strip-mall Korean BBQ default.
- **Imported Korean ingredients**: GOCHU prioritises authentic flavours through ingredients sourced from Korea and traditional methods like slow-braising and long-simmering.
- **Korean head chef**: The kitchen is led by a Korean chef with international teaching experience, which shows up in the soups, the banchan and the way the BBQ is rested before serving.

- **Beyond BBQ**: Rare-in-Singapore dishes like Ppyeo Jjim (braised pork bone), Haejangguk and Black Soybean Noodles run alongside the more familiar grills.



The main dining hall opens onto views of greenery â?? built for unhurried, multi-course meals. Image: GOCHU / Buldok

How To Plan The Visit

The Mother in the Cave set is priced at **S$199++ per set** and is built for sharing â?? the BBQ portions, soups and noodles read as enough for two to three people depending on how the table eats. Larger families can stack two sets and choose the alternative options across BBQ, shareable, soup and noodles to cover the whole menu.

Reservations are made directly with GOCHU. The restaurant is at Orchid Country Club, which is best reached by car, ride-hail or the OCCâ??s complimentary shuttle services for members and guests. For visitors heading from town, build in extra time on Motherâ??s Day weekend itself â?? the drive out is much of why the room feels calm in the first place.

Note that GOCHU is not Halal-certified. For a Halal Motherâ??s Day option closer to town, our review of JING Halal Hotpot and Grill at KINEX covers the buffet pricing and a Peranakan Motherâ??s Day collaboration. For a buffet-and-river-view alternative, see Sofitelâ??s Racines Motherâ??s Day buffet deal, and for a casual Motherâ??s Day brunch trail, our roundup of six Singapore cafÃ©s running Australian Avocado Motherâ??s Day menus from S$9++ is a solid starting point.

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If GOCHUâ??s Motherâ??s Day spread sells out, the Buldok groupâ??s other Korean BBQ rooms in town are worth a look â?? see our piece on Gamtan Korean BBQ at Telok Ayer for the King Galbi cut from the same group.

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