



SMOKEHOUSE
Bar & Grill



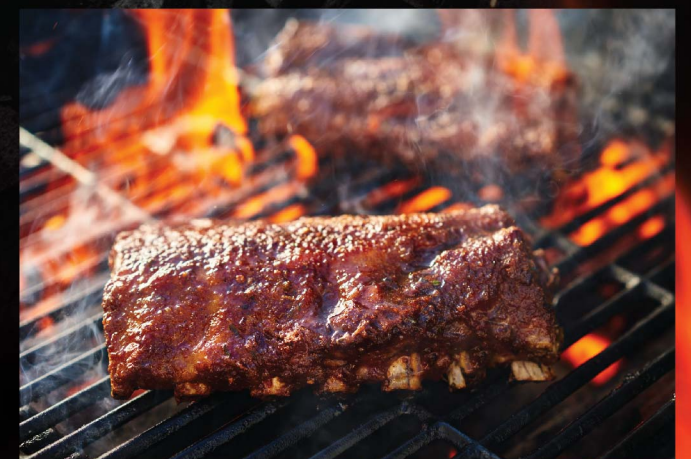
SMOKEHOUSE

Bar & Grill

Boasting distinctive smoky flavours and full-bodied meaty classics, Smokehouse Bar & Grill brings the best of the time-honoured smokehouse tradition to Hong Kong's colourful restaurant scene.

This cooking style can be traced back centuries to the Native Americans, being the first to introduce methods of salt preserving and curing meats and fish. The migration of Africans and Europeans to North America in the early 19th century brought new techniques of curing and smoking foods, and so the modern smokehouse was born. The different cultures introduced unique new styles and spices to the skilful art of slow-smoking and basting meat using less expensive cuts, which became the new world staple, maximising quality, flavour, and tenderness.

At Smokehouse Bar & Grill, diners can expect a varied menu featuring smokehouse classics like Beef Brisket, Beef and Pork Ribs, Bone Marrow, and Smoked Fish, all washed down with Smokey Cocktails and Whiskeys that will deliver a welcome twist.





1 >
**FRANCAIS PRUNIER CAVIAR
 MINI CONE (6PCS)**
 法國魚子醬煙三文魚迷你筒

Smoked Salmon Tartare
 煙燻三文魚他他

\$288

1



2 >
FRESHLY SHUCKED OYSTERS
 新鮮生蠔

with Sriracha Cocktail Sauce,
 Sherry Vinegar, Shallot
 是拉差咯嘜汁，乾蔥雪梨醋

\$48 Daily Special 精選生蠔

\$68 French 法國生蠔

HONEY LEMON WINGS
 蜜糖檸檬雞翼

Charred Lemon, House Sauce
 焦香檸檬，黑胡椒梅子醬

\$88

2



3 >
ROASTED BONE MARROW
 烤牛骨髓

Wagyu Ragout, Onion Jam,
 Figs, House Bread
 紅酒燴和牛，洋蔥醬，無花果，多士

\$178

The Bone Marrow Luge with Whiskey*
 +\$40

3

4 >
THE BONE MARROW LUGE
 with Whiskey

It's all about the flavour



4

STEP 1

Our bone marrow luge starts with an appetiser of carefully roasted bone marrow, topped with beef ragout, served with toast, crispy onions, and onion jam. The savoury fatty marrow and ragout is scraped and spooned onto the toast, then topped with the onion jam and crispy onions, resulting in a mouth watering bite to be remembered.

STEP 2

When you're done eating, you are left with a hollowed out bone. Here is where the fun luge comes in. One guest is chosen and a glass of alcohol, most notably whiskey or bourbon, is ordered. The guest puts one end of the bone in their mouth, then tilts the bone upwards, and pours the drink down from the top. When done correctly, the drink goes perfectly into your mouth.

APPETIZERS

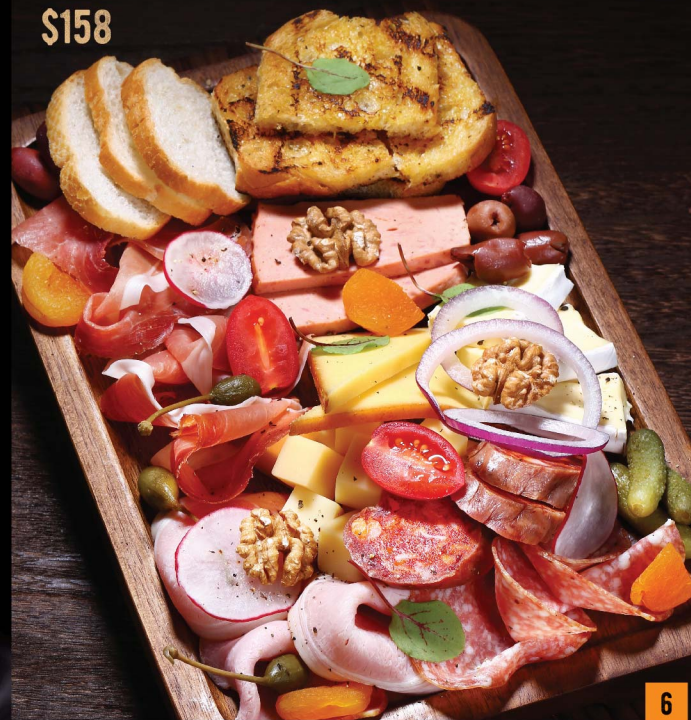


5 >
STEAK TARTARE
 牛肉他他
 Truffle Toast 松露多士
\$178

5

6 >
HOUSE COLD CUTS PLATTER
 凍肉芝士拼盤
 Air Dried Hams, Cheese, Pickles,
 Oven Bread
 風乾火腿, 芝士, 酸青瓜, 麵包

\$158



6

7 >
**BOURBON CURED
 FLANK STEAK CARPACCIO**
 波本威士忌醃生牛胸腹薄片
 with Peppers & Chimichurri
 甜椒, 阿根廷青醬

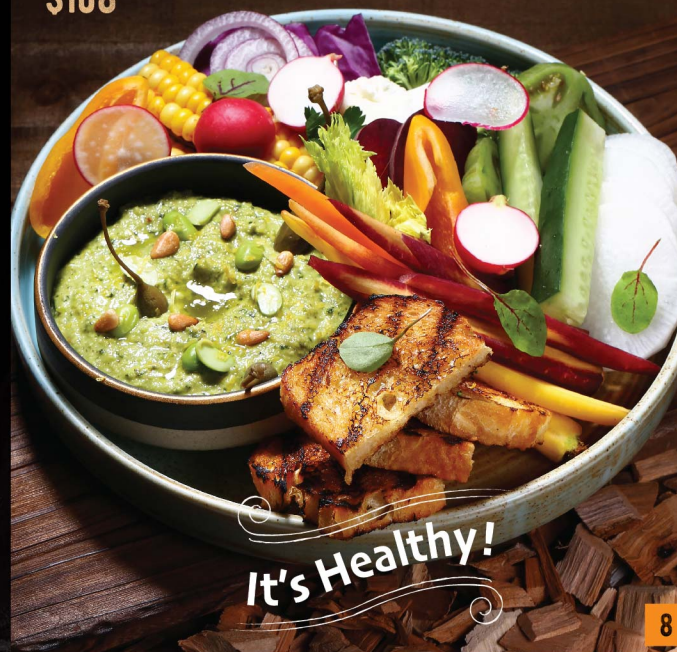
\$138



7

8 >
**EDAMAME HUMMUS WITH
 ASSORTED VEGETABLES**
 毛豆腐嘴豆泥什錦蔬菜
 Toast
 多士

\$168



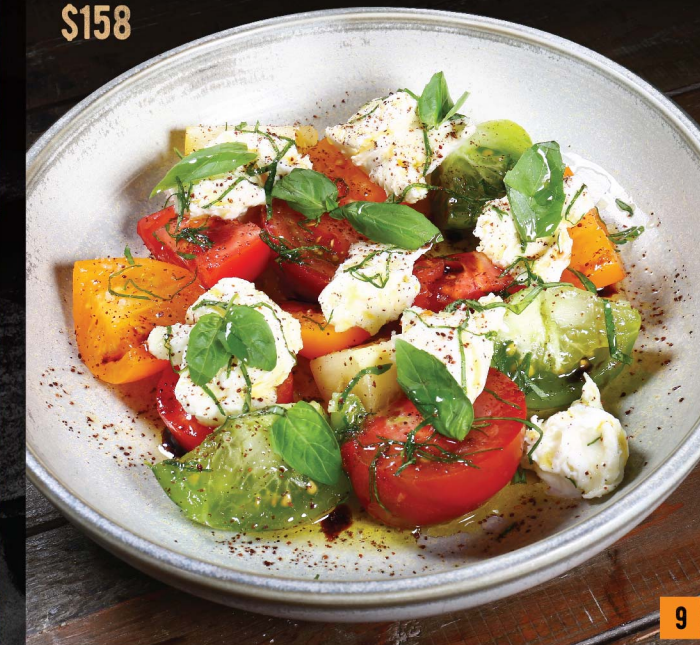
It's Healthy!

8

Add
 Smoked Salmon
 加煙三文魚
+\$40

9 >
**BUFFALO MOZZARELLA &
 HEIRLOOM TOMATO SALAD**
 水牛芝士西班牙番茄沙律
 Heirloom Tomatoes, Speck Ham,
 Confit Fennel, Toast
 原生種番茄, 風乾火腿, 茴香, 多士

\$158



9

10 >
**SMOKED TUNA BELLY
 CHARGRILLED CAESAR SALAD**
 煙燻吞拿魚腩炭烤凱撒沙律
 Onion Jam, Cherry Tomatoes,
 Grana Padano
 洋蔥醬, 車厘茄, 頂級巴馬臣芝士

\$158



10

ROASTED BEETS SALAD
 烤紅菜頭沙律
 Charred Feta Cheese, Pine Nuts, Figs,
 Cilantro, Orange Vinaigrette
 煙燻菲達芝士, 松子, 無花果,
 茼蒿, 香橙醋汁

\$128

**SMOKED PORK BELLY
 HOUSE WEDGE SALAD**
 特式煙燻豬腩生菜沙律
 Walnuts, Blood Oranges,
 Tomatoes, Ranch Dressing
 核桃, 血橙, 番茄, 農村沙律醬

\$138

SUPER FOOD SALAD
 健康之選
 Quinoa, Blueberries, Goji Berries,
 Avocado & Kale in Sherry Vinaigrette
 藜麥, 藍莓, 杞子, 牛油果, 羽衣甘藍沙律

\$138

BIGGER BITES

BIGGER BITES

11 >

SMOKEHOUSE PLATTER 肉類盛宴

Dry Rub Brisket, Jalapeño Cheese Sausage, Bratwurst, BBQ Pork Ribs, Pulled Pork, Lemon Slaw, Corn Ribs, House Sauces
煙燻牛胸肉，墨西哥辣椒芝士腸，圖林根腸，烤豬肋骨，手撕豬肉，檸檬椰菜沙律，燒粟米，自家製醬汁

\$498



13 >

HONEY GINGER CEDAR PLANK BAKED SALMON 雪松木板烤三文魚

Roasted Corn, Avocado Salsa, Herb Potatoes
烤粟米，牛油果沙沙，香草薯仔

\$208



13

14 >

ROASTED AFRICAN CHICKEN 非洲雞

Coleslaw, Roasted Potatoes with Sour Cream, Olives, Capers & Charred Lemon
涼拌卷心菜，燒薯

\$188



14

BEEF BRISKET 牛胸肉

Port Wine Onions, Carrots, Potato Purée, Plum Chili Sauce
砵酒燴洋蔥，甘筍，椰菜花白甘筍蓉，梅子辣椒醬

\$258

SMOKED HICKORY BBQ PORK RIBS 煙燻豬肋骨

Lemon Coleslaw Slaw, Corn Ribs, Fries
香橙核桃椰菜沙律，燒粟米，薯條

\$268

12 >

SLOW SMOKED BEEF SHORT RIB 慢煮煙燻牛肋骨

Potato Purée, Charred Peperonata
薯蓉，烤甜椒

\$388



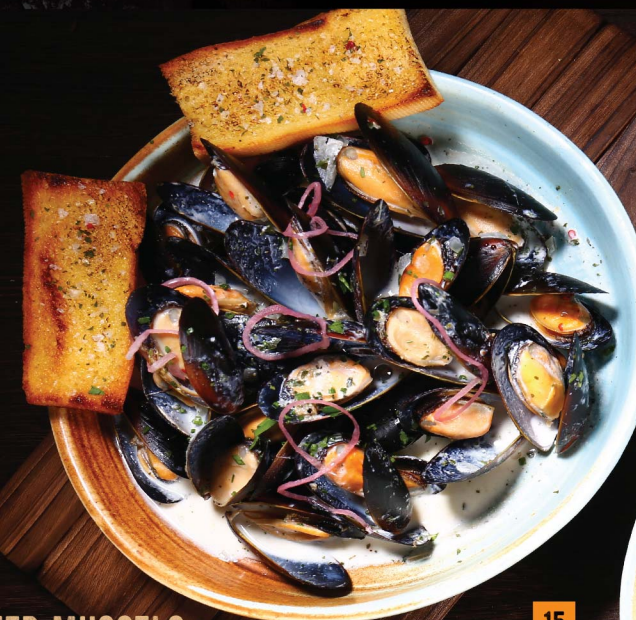
12

15 >

SAUTÉED MUSSELS (500G) 炒青口 (500克)

Lemon Garlic Cream
香蒜檸檬忌廉汁

\$188



15

16 >

SAUTÉED MUSSELS (500G) 炒青口 (500克)

Smoked Tomato Sofrito and Chorizo
煙燻番茄辣肉腸汁

\$188

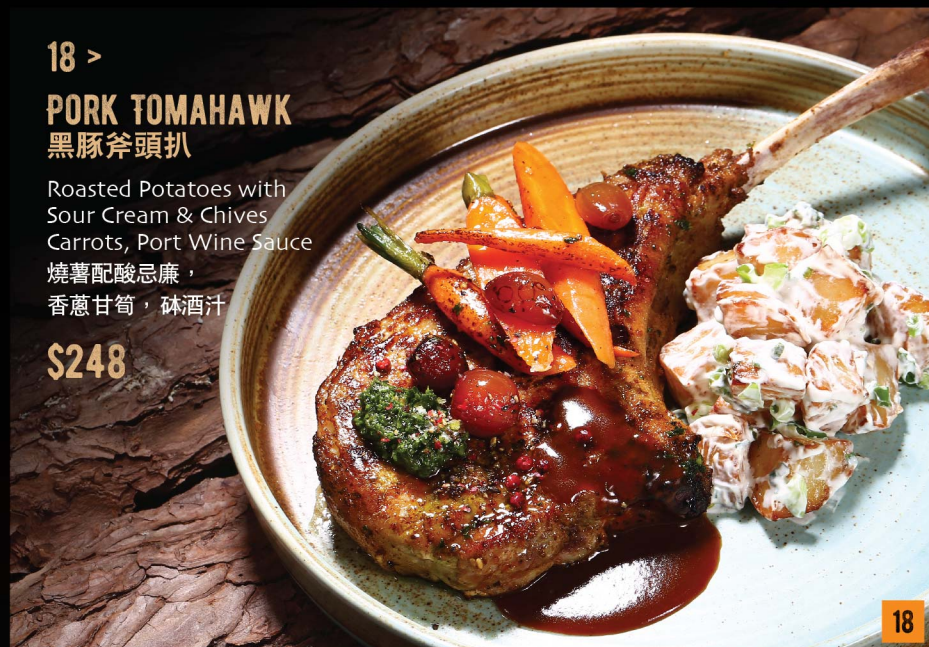


16



17 >
HOUSE DRY AGED BONE-IN BLACK ANGUS RIBEYE (600G)
 乾式熟成有骨肉眼扒 (600克)
 Roasted Potatoes, Roasted Garlic Butter
 燒薯，香草牛油
\$648

17



18 >
PORK TOMAHAWK
 黑豚斧頭扒
 Roasted Potatoes with Sour Cream & Chives, Carrots, Port Wine Sauce
 燒薯配酸忌廉，香蔥甘筍，砵酒汁
\$248

18

DRY AGED HANGER STEAK
 乾式熟成封門牛柳
 Roasted Potatoes, Braised Mushrooms & Tomatoes, Chimichurri
 燒薯，燴蘑菇，番茄，阿根廷青醬
\$298

DRY AGED BLACK ANGUS RIBEYE (300G)
 熟成肉眼扒 (300克)
 Sundried Tomato Mash, Morel, Black Garlic Jus
 風乾番茄薯蓉，羊肚菌，黑蒜汁
\$388



19 >
SMOKEY CUMIN LAMB LOIN SKEWER
 煙燻孜然羊肉串
 Roasted Corn, Peppers, Roasted Potatoes, Chimichurri
 烤粟米，甜椒，燒薯，阿根廷青醬
\$208

19



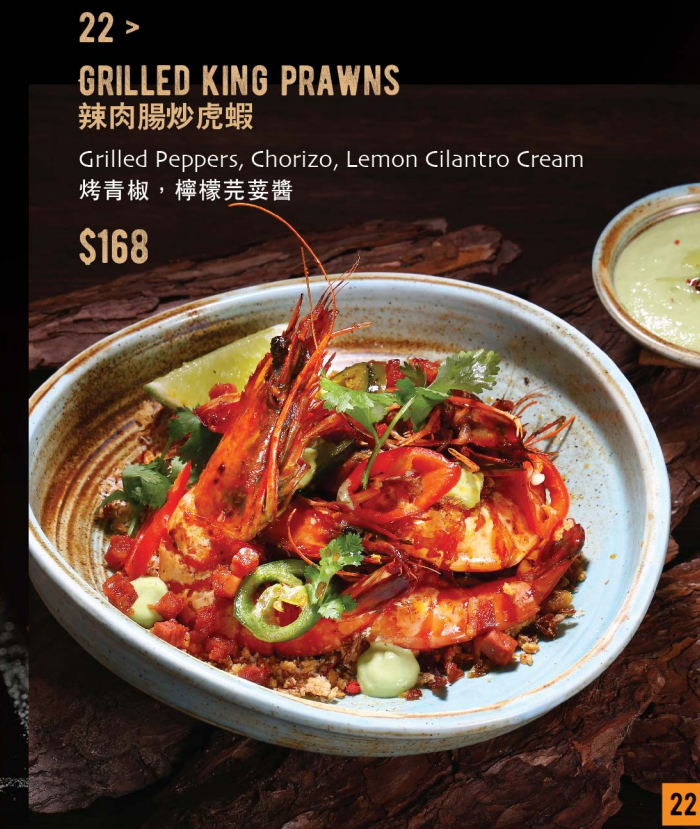
20 >
CHARGRILLED WHOLE SEABASS
 炭烤鱸魚
 Lemon Honey Beets, Herb-Potatoes, Roasted Garlic Butter
 檸檬蜜糖紅菜頭，香草薯仔，香草牛油
\$228

20



21 >
ASSORTED MIXED SAUSAGE PLATTER
 雜錦香腸拼盤
 Roasted Garlic-Potatoes, Sauerkraut, 烤蒜薯仔，酸椰菜
\$248

21



22 >
GRILLED KING PRAWNS
 辣肉腸炒虎蝦
 Grilled Peppers, Chorizo, Lemon Cilantro Cream
 烤青椒，檸檬芫荽醬
\$168

22

CORN CARNE, BURGERS & SANDWICHES

23 >

SLOW COOKED CHILI CON CARNE 慢煮香辣墨西哥燴肉醬

Rustic Chili Con Carne, Beans, Sour Cream, Spring Onion, Smoked Peppers
香辣肉醬，燴豆，酸奶油，蔥，煙燻甜椒

\$88

WAGYU BEEF BURGER 和牛芝士漢堡

Smoked Cheddar Cheese, Bacon Jam, Tomatoes, Cherkins, Lettuce, House Ketchup, Fries
煙燻車打芝士，煙肉醬，番茄，酸青瓜，生菜配手工茄汁，薯條

\$188



23

24 >

BBQ PULLED PORK BURGER 燒烤味手撕豬柳絲漢堡

Coleslaw, Cheese Sauce, Fries
椰菜，車打芝士醬，薯條

\$168

A Bit Messy but really worth it!



24

25 >

PASTRAMI SANDWICH 煙燻牛肉三文治

Truffle Brie, Thousand Island Dressing, Fries
松露布里芝士，千島醬，薯條

\$178



25

27 >

PULLED CHICKEN TROFIE PASTA 手撕雞肉手工意粉

Olives & Parmesan Crackers, Tomato Sauce
橄欖，芝士脆片，番茄汁

\$178



27

28 >

WAGYU RAGOUT TAGLIATELLE 和牛闊條麵

Cherry Tomatoes, Smoked Paprika
車厘茄，煙燻紅椒粉

\$188



28

PASTA & RICE

MAC & CHEESE 芝士通粉

Braised Pork Cheeks, Chicharron, Chorizo Oil
燴豬臉頰，脆豬皮，辣肉腸油

\$178

26 >

PRAWN JAMBALAYA 大蝦香料燴飯

Chorizo, Bell Peppers, Tomato Sauce
辣肉腸，甜椒，番茄汁

\$188



26

SIDES

29 >

CHILI CHEESE FRIES 香辣芝士薯條

with Smoked Cheddar Sauce,
Onion Jam, Cilantro
煙燻車打芝士汁，洋葱醬，
番茄，芫茜

\$88

TRUFFLE FRIES 黑松露芝士薯條

Grated Parmesan Cheese
巴馬臣芝士

\$88



29

30 >

GRILLED GREEN ASPARAGUS 烤蘆筍

Ricotta Salata, Cilantro Sour Cream
瑞可塔芝士，芫荽醬

\$88



30

31 >

SMOKEY TOFFEE BANANA 煙燻拖肥香蕉

Honeycomb, House Biscuit Gelato,
蜂巢脆糖，餅乾雪糕

\$75



31

BLUEBERRY CHEESECAKE 藍莓芝士餅

Lime Cream
青檸忌廉

\$75

32 >

PECAN CHOCOLATE CHIP SKILLET COOKIE 胡桃朱古力曲奇

Meringue, Salted Caramel Gelato
蛋白脆餅，海鹽焦糖雪糕

\$75

33 >

RED VELVET-STRAWBERRY ETON MESS 紅絲絨士多啤梨

Cream Cheese, House Biscuit Gelato
忌廉芝士汁，餅乾雪糕

\$75



32



33

DESSERTS



SMOKEHOUSE
Bar & Grill