



SMOKEHOUSE
Bar & Grill



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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

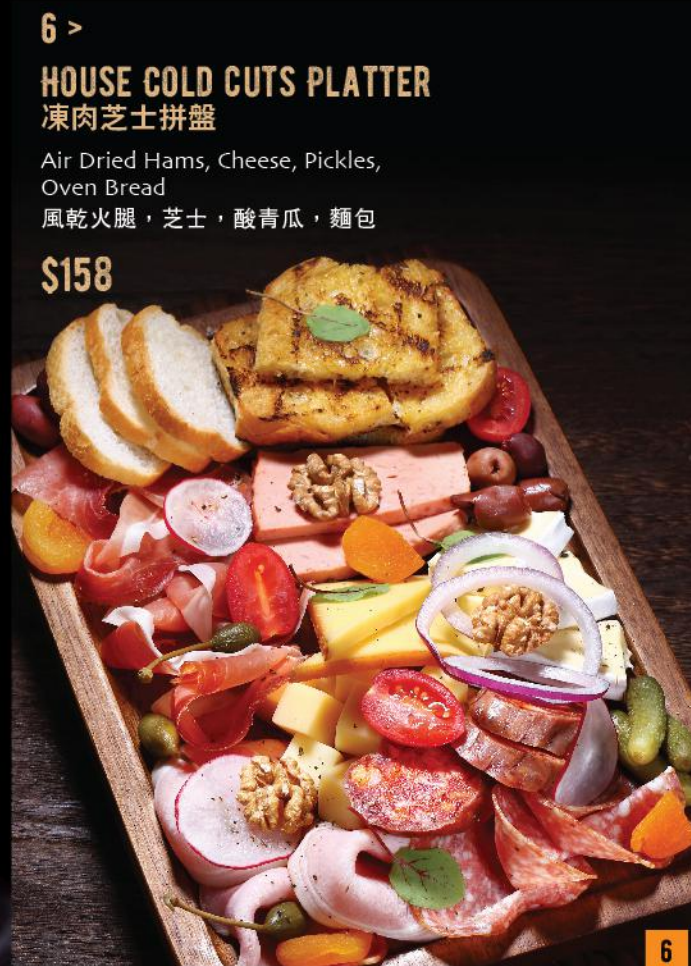
When you're done eating, you are left with a hollowed out bone. Here is where the fun luge comes in. One guest is chosen and a glass of alcohol, most notably whiskey or bourbon, is ordered. The guest puts one end of the bone in their mouth, then tilts the bone upwards, and pours the drink down from the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

APPETIZERS



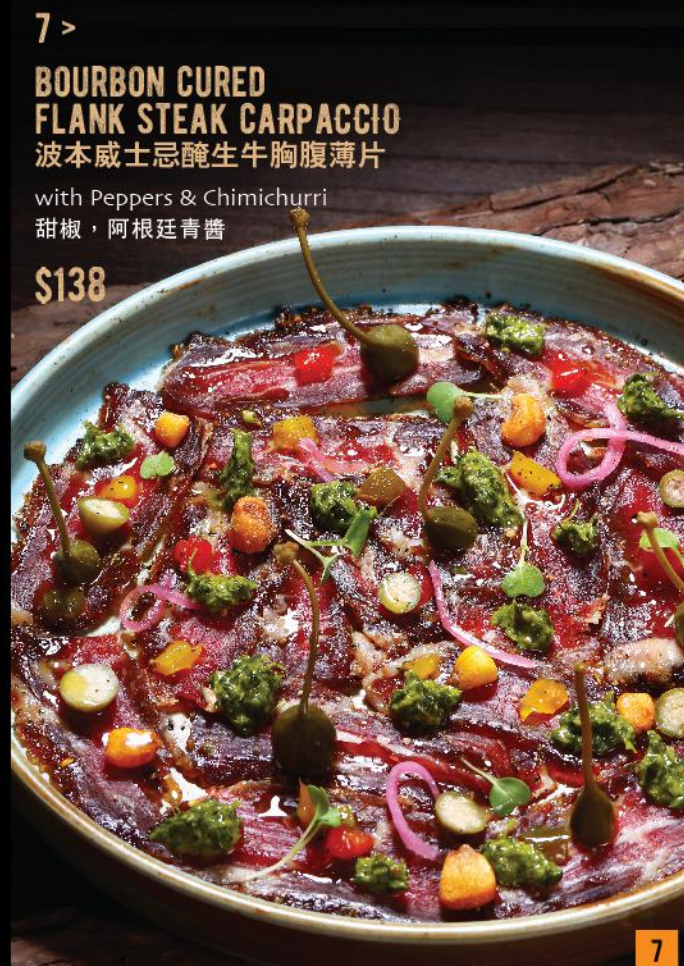
5 >
STEAK TARTARE
 牛肉他他
 Truffle Toast 松露多士
\$178

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

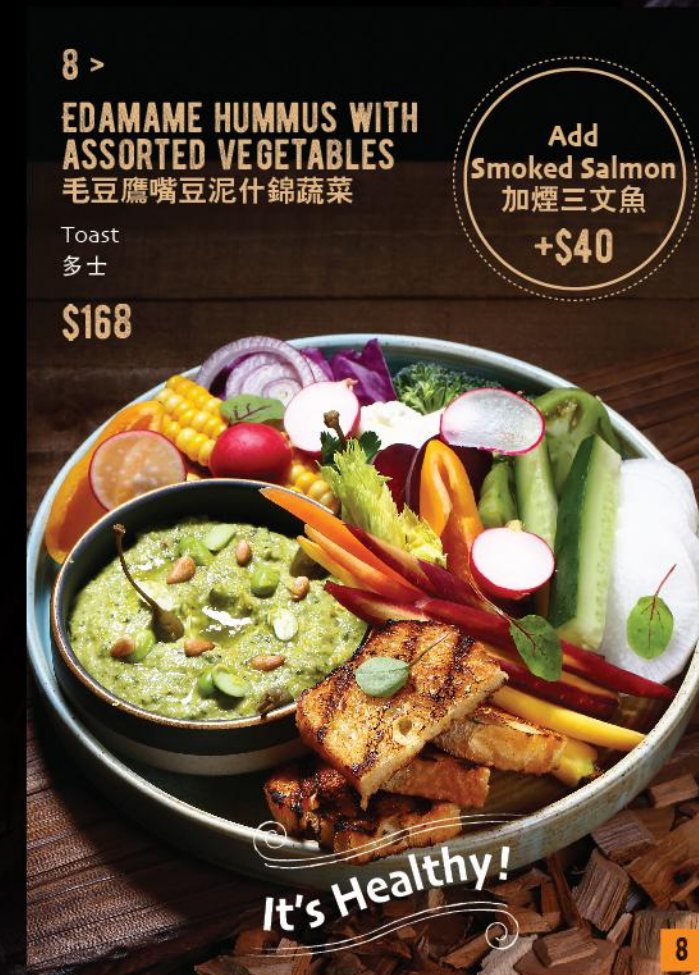
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7 >
**BOURBON CURED
 FLANK STEAK CARPACCIO**
 波本威士忌醃生牛胸腹薄片
 with Peppers & Chimichurri
 甜椒, 阿根廷青醬
\$138

7

SALADS



8 >
**EDAMAME HUMMUS WITH
 ASSORTED VEGETABLES**
 毛豆腐嘴豆泥什錦蔬菜
 Toast
 多士
\$168

Add
Smoked Salmon
 加煙三文魚
+\$40

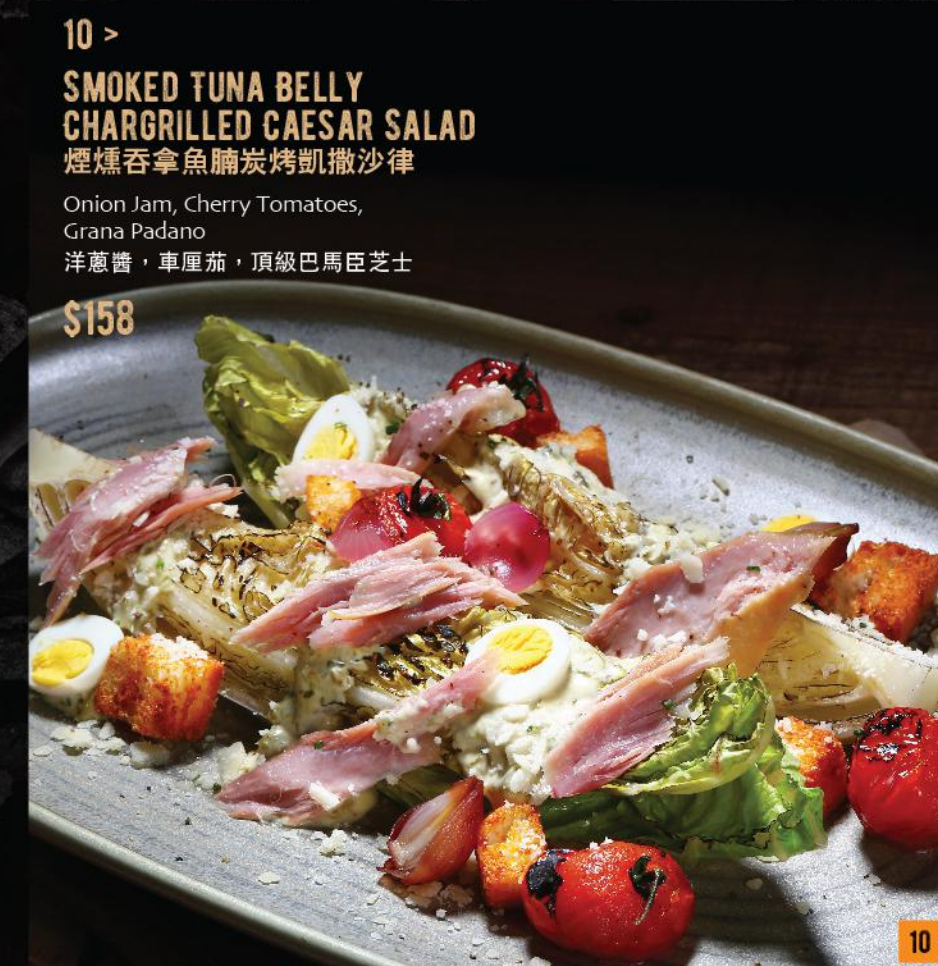
It's Healthy!

8



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

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

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



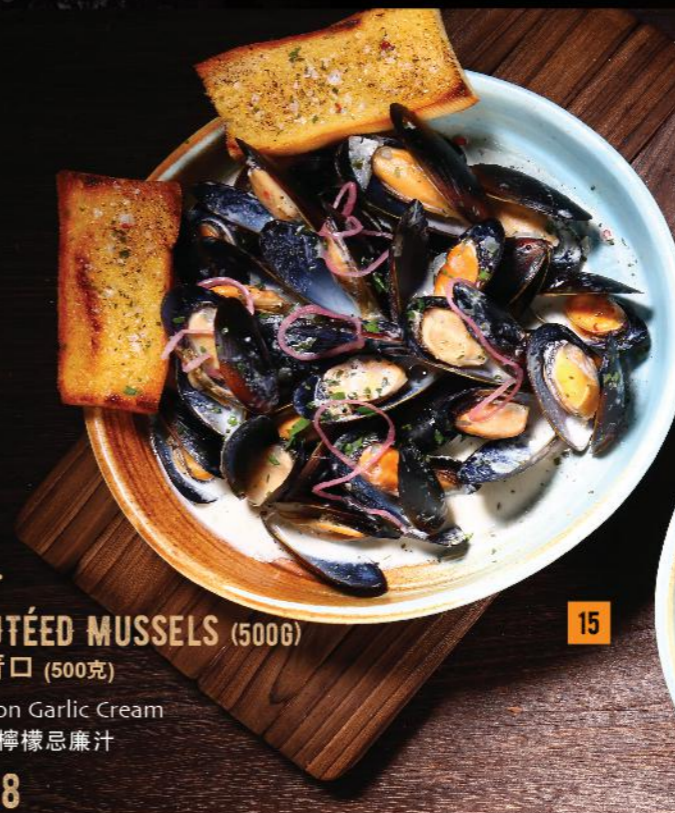
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15 >

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

BIGGER BITES

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

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

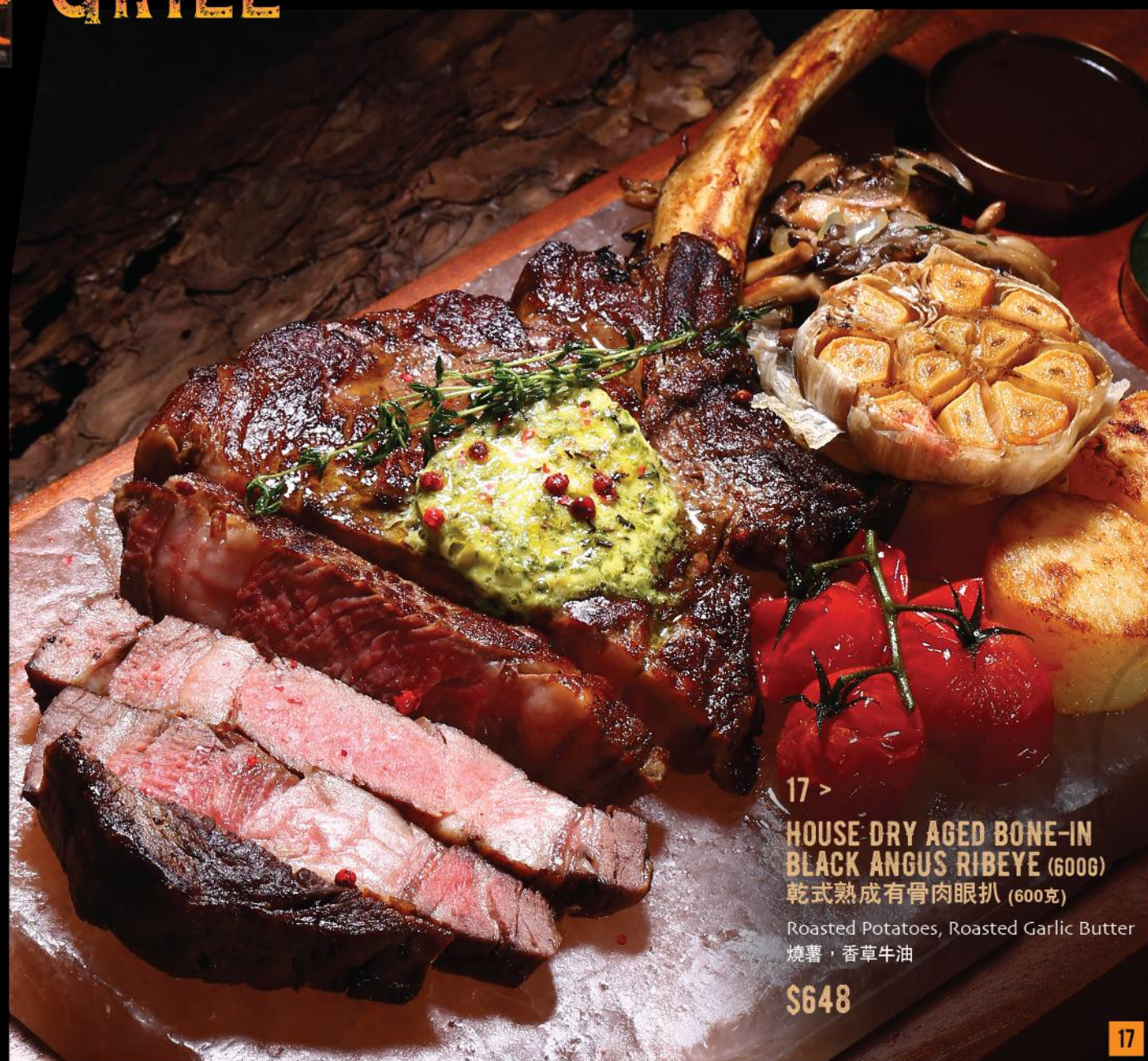


13



14

GRILL



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

GRILL

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

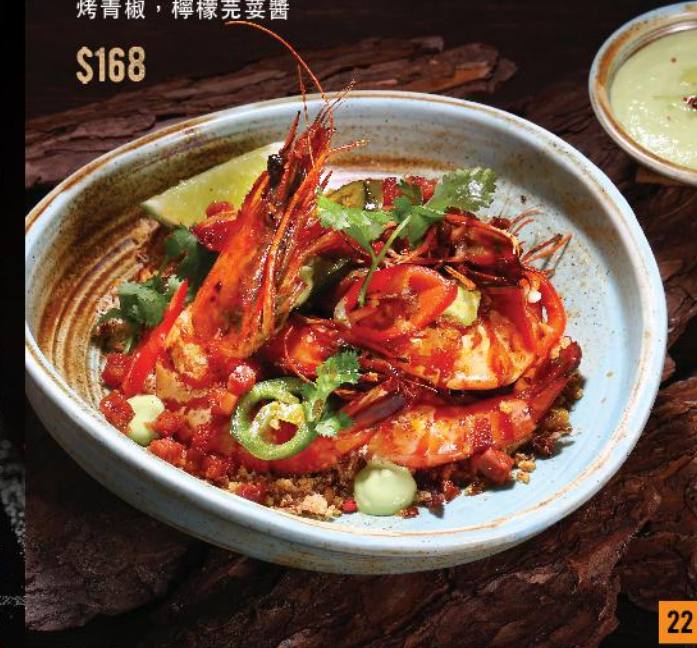


21

22 >
GRILLED KING PRAWNS
 辣肉腸炒虎蝦

Grilled Peppers, Chorizo, Lemon Cilantro Cream
 烤青椒，檸檬茺葵醬

\$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

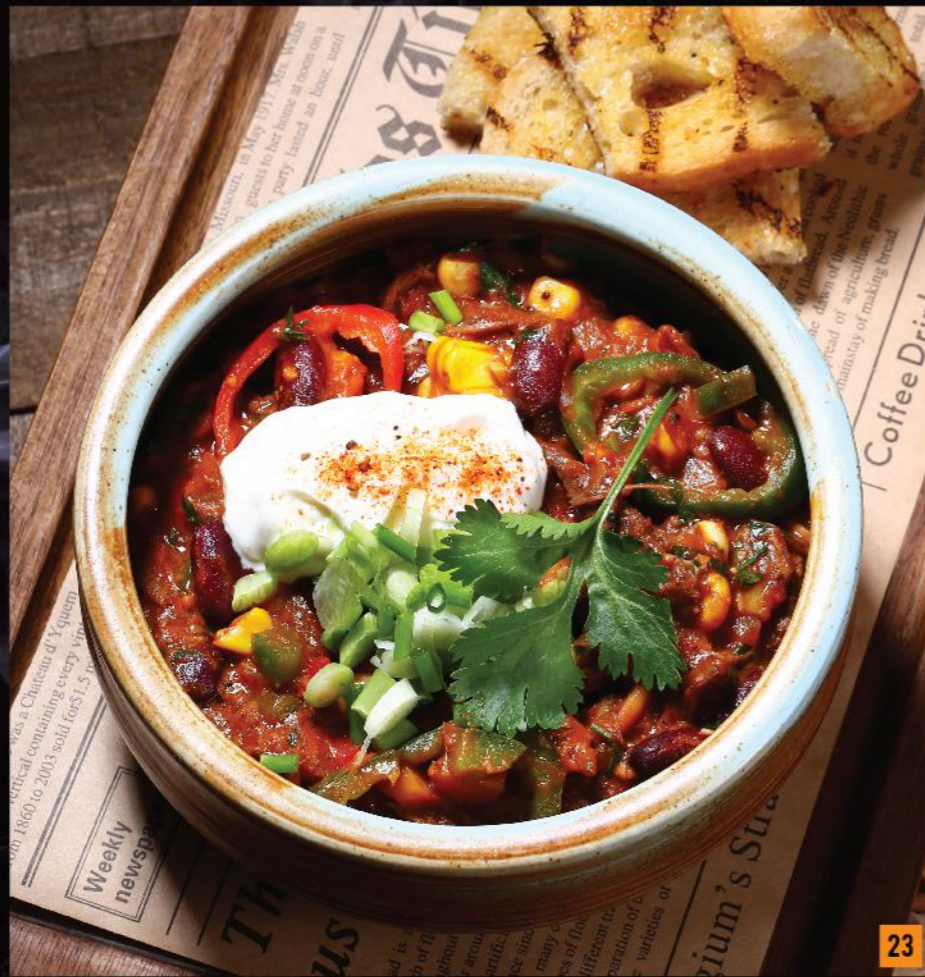
\$88

WAGYU BEEF BURGER

和牛芝士漢堡

Smoked Cheddar Cheese, Bacon Jam, Tomatoes, Gherkins, 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

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

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

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，洋蔥醬，
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

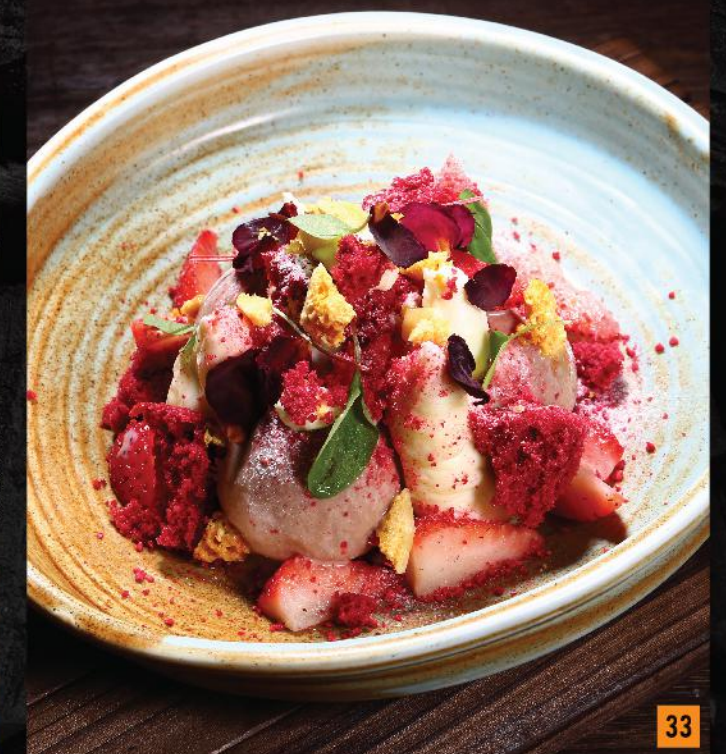
紅絲絨士多啤梨

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

\$75



32



33

SPIRITS

VODKA

House Vodka	72
Belvedere	82
Grey Goose	82
Homemade Inflation Vodka	72
Berries, Chili, Lemongrass, Mixed Fruits (Orange, Lemon & Lime)	

GIN

House Gin	72
Bombay	82
Tanqueray	82
Applewood Gin	82

RUM

House Rum	72
Havana Gold 8 Yrs	82
Captain Morgan Spice [Gold Rum]	82
Captain Morgan Dark Rum	82

TEQUILA

House Tequila	72
Don Julio [Reposado]	82
Don Julio [Anejo]	88

WHISKY

House Whisky	72
John Jameson	82
Oban 14 years	82
BushMill 10 yrs	82
Macallan 12 yrs	82
BruichLaddich Scottish Barley	88
BruichLaddich Port Charlotte Scottish Barley	88

BOURBON

House Bourbon	72
Wood Ford Reserve	88
Makers Mark	88

SMOKEHOUSE

Bar & Grill



SMOKEHOUSE COCKTAIL

① **GRAPE & GRAIN** (Cover Photo) 128
Whisky, Red Wine, Lemon & Lime

RED APPLE 128
Whisky, Muddled Apple, Apple Schnapps & Cranberry Juice

② **PINK MARGARITA** 128
Tequila, Fresh Lime Juice & Rosé

YELLOW RUSH 128
Dark Rum, White Rum, Malibu, Banana Liqueur & Pineapple Juice

OLD FASHION (Orange Twist) 128
Bourbon, Sugar Cube & Bitters

③ **BLUSH** 128
Gin, Lychee Juice, Strawberry, Lemon & Lime



COCKTAIL

- 4 LYCHEE LEMON GRASS KAMIKAZE** 118
Vodka, Triple sec, Lime Juice & Lychee Syrup
- MANGO PEACHY** 118
Rum, Triple Sec, Mango Purée & Pear
- 5 GINGER MOJITO** 118
Rum, Mint Leaves, Fresh Ginger, Lime & Orange Juice
- RUM PUNCH** 118
Rum, Malibu, Banana Liqueur, Pineapple, Cranberry & Orange Juice
- 6 BONDI RESCUE** 118
Vodka, Lychee Syrup, Cranberry & Pineapple Juice
- HAPPY SCHNAPPS** 118
Rum, Apple Schnapps, Raspberry Purée, Apple Juice & Fresh Mint

SMOKEHOUSE MOCKTAIL

- MANGO AND PASSION PUNCH** 78
Mango & Passion Fruit Purée, Fresh Mint with Sprite
- HULA HOOP** 78
Lychee, Mango & Raspberry Purée, Pineapple & Apple Juice
- COOL MINT** 78
Fresh Lychee, Mint Leaves, Ginger Ale & Soda
- CASPER** 78
Coconut Syrup, Grenadine, Pineapple & Milk
- HONEY MOON** 78
Honey, Apple & Orange Juice, Dash of Peach
- SMOKEHOUSE REFRESHER** 78
Elderflower, Raspberry Purée, Lime Juice, Mint & Tonic

OTHERS BEVERAGE

- Mineral Water [Still / Sparkling] 55
- Coke / Coke Zero / Sprite / Ginger Ale 55
- Orange / Apple / Cranberry Juice 58
- Pineapple / Grapefruit Juice 58
- Regular Coffee / Espresso / Tea 42
- Cappuccino / Latte 48

DRAUGHT

- Smokehouse Lager 88
Wieninger - Full-Bodied Lager
- Smokehouse Ale 88
Hofbräuhaus Traunstein - Weissbier [Wheat Beer]
- Erdinger Weissbier 88
- Erdinger Dunkel 88

BOTTLED BEER

- Keiler Dunkel 88
- Keiler Weissbier 88
- Hofbräuhaus Traunstein - Maximilian [Dark Bock Beer] 88
- Hofbräuhaus Traunstein Dunkel [Dark Lager] 88
- Schlossbrauerei Stein - Pils 78
- Wieninger - Holler [Elderflower Shandy] 78
- Bitburger Premium Pils 78
- Bitburger Drive [Alcohol Free] 78
- Schlossbrauerei Stein Weissbier [Alcohol free] 88





WHITE WINE

	gls	btl
Argento - Pinot Grigio, Argentina / Mendoza	88	418
Alto Los Romeros - Chardonnay, Colchagua Valley	88	418
Stone Burn Sauvignon Blanc	88	418
Billy Billy - Pinot Grigio, Australia 2021	-	488
Bellingham Homestead Canon Blanc, South Africa 2020	-	528
Battle of Bosworth Australia, Chardonnay, 2021 [Organic]	-	568
Two Paddock's Reisling New Zealand, 2021	-	608
Unico Zelo Jade & Jasper "Fiano" Australian, 2021	-	638
Millton, Vionge'r New Zealand, 2019	-	678
Cloudy Bay, Sauvignon Blanc, New Zealand, 2022	-	728

RED WINE

	gls	btl
Argento - Cabernet Sauvignon, Argentina / Mendoza	88	428
Argento - Malbec, Argentina / Mendoza	88	428
Rumours Shiraz, Australia	88	428
Bellingham Home Stead Shiraz, South Africa, 2019	-	428
Tenuta Demaio, Nero Di Troia, 2020	-	538
Mandarossa, Nero D' Avola, Italy / Sicily, 2021	-	588
Finca La Emperatriz, El Jardin De La Emperatriz, Crianza 2018	-	628
Chateau Pey La Tour, France Bordeaux, 2018	-	658
Michelle Charavin, Signatures Parcellaires Rasteau, 2017	-	688
Olivier Pithon, Mon P'tit Pithon Rouge, 2021	-	728

SPARKLING & CHAMPAGNE

	gls	btl
Villalta Prosecco Vino Spumante Extra Dry Doc	88	388
Moët & Chandon	-	1188
Veuve Clicquot "Yellow Label"	-	1188

ROSÉ

	gls	btl
Ellerman Rosé	88	488