

The background of the entire image is a dark, atmospheric scene featuring a fire at the bottom. Bright orange and yellow flames are visible, with numerous small, glowing embers and sparks rising from the fire. Wisps of white smoke drift upwards from the fire, filling the upper portion of the frame. The overall color palette is dominated by the dark tones of the night, the warm oranges and yellows of the fire, and the cool blues and greys of the smoke.

SMOKEHOUSE

Bar & Grill



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 >
ROASTED BONE MARROW
烤牛骨髓

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

\$168

**SMOKED PIRI PIRI
CHICKEN DRUMSTICKS**
煙燻香辣葡萄牙雞腿

Charred Lemon, Green Pepper Salsa
焦香檸檬，青椒莎莎

\$88

**ROASTED PINEAPPLE &
PARMA HAM**
烤菠蘿，帕爾馬火腿

Ricotta Salata, Smoked Chili, Cilantro, Lime
乾瑞可塔芝士，煙辣椒，芫荽，青檸

\$98

2



3 >
FRESHLY SHUCKED OYSTERS
新鮮生蠔

with Sriracha Cocktail Sauce,
Sherry Vinegar, Shallot
是拉差咯嘑汁，乾蔥雪梨醋

\$48 Daily Special 精選生蠔
\$68 French 法國生蠔

3



4 >
SALTED TIGER PRAWNS
辣肉腸炒虎蝦

Grilled Peppers, Chorizo,
Green Goddess Aioli
烤青椒，香草蛋黃醬

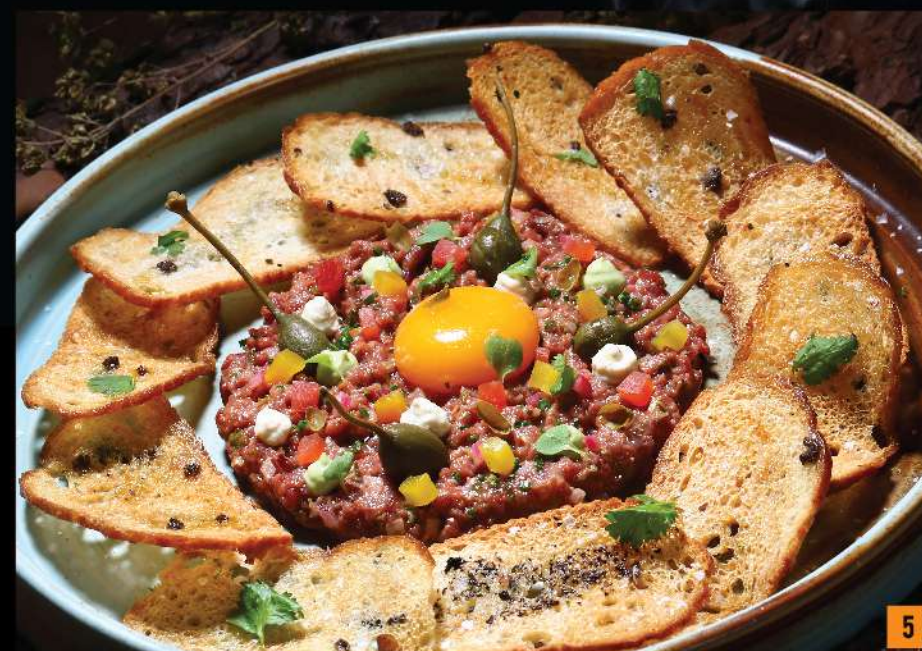
\$168

5 >
STEAK TARTARE
牛肉他他

Truffle Toast
松露多士

\$168

4



**SMOKED SALMON
ON CHARRED BREAD**
煙三文魚牛油果烤麵包

Avocado, Poached Egg,
Dill Mustard Cream
牛油果，流心蛋，蔞蘿芥末忌廉

\$128

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

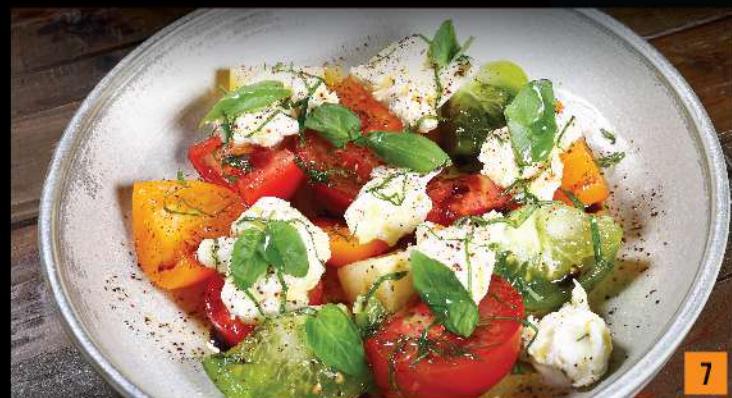
\$148

5

SALADS, SOUP & HOUSE CHILI CON CARNE



6



7



8

SMOKED DUCK BREAST & MUSHROOM SALAD 煙燻鴨胸蘑菇沙律

Arugula, Capers, Olives, Balsamic Beets Vinaigrette
芝麻菜，水瓜榴，橄欖，黑醋紅菜頭油醋汁

\$148

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，芫荽，香橙醋汁

\$125

6 > 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

\$148

7 > 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

\$148

FARMER POTATO & CHORIZO CORN SALAD 辣肉腸薯仔粟米沙律

Capers, Asparagus, Poached Egg, Lemon Pesto
辣肉腸，水瓜榴，蘆筍，流心蛋，檸檬香草醬

\$138

8 > 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

TIGER PRAWN & CORN CHOWDER SOUP 虎蝦粟米周打湯

with Roasted Sweet Corn
配甜粟米

\$88

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

Beef Ragout, Beans, Onion Jam, Smoked Peppers
燴牛肉，燴豆，洋蔥醬，煙燻甜椒

\$88

BURGERS & SANDWICHES

9 >

WAGYU BEEF BURGER 和牛芝士漢堡

Smoked Cheddar Cheese, Fried Egg, Bacon Jam, Tomatoes, Gherkins, Lettuce, House Ketchup, Fries
煙燻車打芝士，煎蛋，甜煙肉果醬，番茄，酸青瓜，生菜，配手工茄汁，薯條

\$178



9



10

BBQ PULLED PORK BURGER 燒烤味豬柳絲漢堡

Pickled Radish & Hickory Braised Mushrooms, Cheddar Cheese Sauce, Fries
燴蘑菇，車打芝士醬，薯條

\$158

10 > PASTRAMI SANDWICH 煙燻牛肉三文治

Truffle Brie, Chipotle Thousand Island Dressing, Fries
松露布里芝士，辣椒千島醬，薯條

\$158



11 >

SMOKEHOUSE PLATTER

Dry Rub Brisket, Jalapeño Cheese Sausage, Bratwurst, Smoked Chicken, 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

11

BEEF BRISKET

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

\$248

12 >

SMOKED HICKORY BBQ PORK RIBS

Walnut-Orange Slaw, Corn Ribs, Fries
香橙核桃椰菜沙律，燒粟米，薯條

\$268



12

13 >

SMOKEY CUMIN LAMB SKEWER

Roasted Corn, Peppers, Braised Potatoes, Gremolata
烤粟米，甜椒，燴薯仔，特製香草醬

\$198



13

SMOKED MARINATED SPRING CHICKEN

Fennel Jam, Pesto Herb Potatoes, Walnut Pumpkin
茴香醬，香草薯仔，核桃南瓜

\$188

HONEY GINGER CEDAR PLANK BAKED SALMON

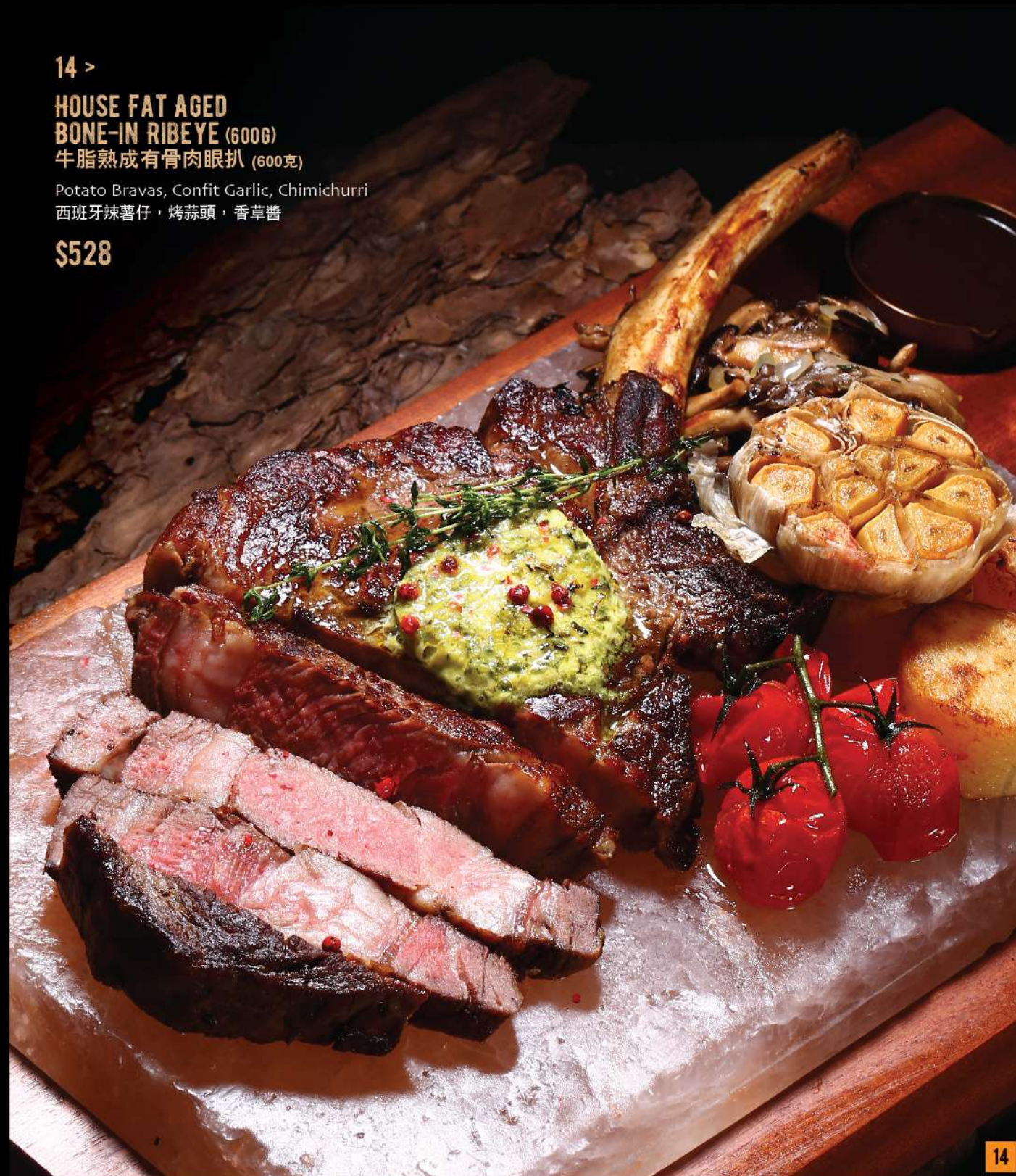
Roasted Corn, Avocado Salsa, Herb Potatoes
烤粟米，牛油果沙沙，香草薯仔

\$198

14 >

HOUSE FAT AGED BONE-IN RIBEYE (600G) 牛脂熟成有骨肉眼扒 (600克)

Potato Bravas, Confit Garlic, Chimichurri
西班牙辣薯仔，烤蒜頭，香草醬

\$528

14

DRY AGED HANGER STEAK 乾式熟成封門牛柳

Potato Bravas, Braised Mushrooms & Tomatoes, Chimichurri
西班牙辣薯仔，燴蘑菇，番茄，香草醬

\$248

24 HOURS SLOW SMOKED BEEF SHORT RIB 慢煮24小時煙燻牛肋骨

Potato Celery Root Purée, Charred Peperonata
薯仔西芹蓉，烤甜椒

\$418

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

\$328

15

15 >

ASSORTED MIXED SAUSAGE PLATTER 雜錦香腸拼盤

Roasted Garlic-Potatoes, Sauerkraut, Cucumber-Lime Cream
烤蒜薯仔，酸菜，青瓜青檸忌廉醬

\$248

PORK TOMAHAWK 黑豚斧頭扒

Cauliflower Parsnip Purée, Carrots, Port Wine Sauce
椰菜花白甘苣蓉，迷你甘筍，砵酒汁

\$238

16

16 >

CHARGRILLED WHOLE SEABASS 炭烤鱸魚

Lemon Honey Beets, Herb-Potatoes, Truffle-Butter Sauce
檸檬蜜糖紅菜頭，香草薯仔，松露牛油汁

\$198

17 >

SAUTÉED MUSSELS (500G) 炒青口 (500克)

Smoked Tomato Sofrito and Chorizo / Lemon Garlic Cream
煙燻番茄辣肉腸汁 / 香蒜檸檬忌廉汁

\$178

17

18 >

CHILI CHEESE FRIES

香辣芝士薯條

with Smoked Cheddar Sauce, Bacon, Onion Jam, Tomatoes, Cilantro
煙燻車打芝士汁，煙肉，洋蔥醬，番茄，芫茜

\$88

19 >

POTATO BRAVAS

西班牙辣薯仔

with Brisket tips
牛胸肉

\$98

HOUSE LEMON COLESLAW

自家製檸檬椰菜沙律

with Roasted Peppers
烤甜椒

\$58

20 >

GRILLED GREEN ASPARAGUS

烤蘆筍

Lime-Corn Nuts, Goddess Aioli
青檸果仁，香草蛋黃醬

\$88

TRUFFLE FRIES

黑松露芝士薯條

Grated Parmesan Cheese
巴馬臣芝士

\$88



22 >

PULLED CHICKEN TROFIE PASTA

雞肉手工意粉

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

\$178

**MAC & CHEESE**

芝士通粉

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

\$178

21 >

PRAWN JAMBALAYA

大蝦香料燴飯

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

\$188

23 >

WAGYU RAGOUT TAGLIATELLE

和牛闊條麵

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

\$188



24 >

SMOKEY TOFFEE BANANA

煙燻拖肥香蕉

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

\$75

BLUEBERRY CHEESECAKE

藍莓芝士餅

Lime Cream
青檸忌廉

\$75

25 >

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

26 >

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

24



25



26

SPIRITS

VODKA

House Vodka	72
Belvedere	82
Grey Goose	82
Homemade Infusion 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
BuichLaddich Scottish Barley	88
BuichLaddich 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