

SMOKEHOUSE

Bar & Grill



SUNDAY BRUNCH

12:00pm - 3:00pm (last order 2:45pm)

GREETINGS FROM THE KITCHEN

Freshly Shucked Oysters (2 pcs)
with Sherry Vinegar, Shallot, Pomegranate, Toasted Sesame Dust

APPETIZERS

(Refillable)

Bourbon Cured Flank Steak Carpaccio Chimichurri, Pecan Nuts, Capers & Peppers

Tuna Belly and Scallop Ceviche Onions, Tomato, Maracuja Citrus Vinaigrette

Grilled Eggplant Halloumi Cheese, Romesco, Tournai, Coriander & Chilli

Smoked Salmon Cone Apple, Salmon Roe, Dill, Sour Cream

Roasted Beets Ricotta Curds, Walnuts & Figs

Fried Olives Preserved Tomatoes, Coriander, Sour Cream

Corn Ribs Calabrian Tomato Paste, Garlic & Ricotta Salata

Lamb Skewers Chimichurri, Mint Yoghurt & Avocado

Honey Lemon Wings Smoked Salt, Garlic Chips, Plum Pepper Sauce

Charred Leeks Romesco, Walnuts, Parmesan

Twice Cooked Sriracha Pork Belly Skewers Pickled Shallots & Herbs

MAINS

(Choose one)

Sautéed Mussels Lemon-garlic Cream

BBQ Pulled Pork Burger Coleslaw, Cheese Sauce, Fries

Roasted Half African Chicken Roasted Potatoes with Sour Cream, Olives, Capers, Charred Lemon

Prawn Jambalaya Chorizo, Bell Peppers, Tomato Sauce

Beef Ragout Linguine Cherry Tomatoes, Smoked Paprika & Parmesan

Coriander Rubbed Lamb Chops Smashed Rosemary Potatoes & Lemon Honey Beets (Add \$100)

Smoked Beef Brisket Pearl Onions, Carrots, Pommes Purée, Honey Bourbon Sauce (Add \$100)

Cedar Plank Baked Salmon Roasted Corn, Avocado Salsa, Herb Potatoes (Add \$100)

Grilled US Ribeye Pommes Purée, Confit Lemon Asparagus, Aged Port Sauce (Add \$100)

DESSERT

Strawberry-Chocolate Eton Mess Honeycomb, Lime Cheese & Chocolate Fondue

Adults **\$458** | Kids (6-11 years) **\$218**

+\$278 for 2-hour Free-flow Red or White Sangria and Prosecco

10% service charge applies | Photos are for reference only

SMOKEHOUSE

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SUNDAY BRUNCH

12:00pm - 3:00pm (最後點餐時間 2:45pm)

GREETINGS FROM THE KITCHEN

新鮮生蠔 (2隻)
配石榴，是拉差咯嘜汁及乾蔥雪梨醋

前菜 (可續加)

波本威士忌醃生牛胸腹薄片 配甜椒及阿根廷青醬
煙燻吞拿魚及薄切帶子 配百香果醋
香烤煙燻芝士茄子卷 配西班牙羅曼斯可醬
煙三文魚迷你筒 配蟹籽
烤紅菜頭 配瑞可塔芝士和無花果
吉列橄欖釀蕃茄
燒粟米 配瑞可塔芝士及西班牙羅曼斯可醬
煙燻孜然羊柳串 配薄荷乳酪醬
蜜糖檸檬雞翼 配甜椒梅子醬
烤京蔥 配西班牙羅曼斯可醬
香烤豬腩串燒 配是拉差辣椒醬

主菜 (選一款)

炒藍青口 配檸檬忌廉汁
燒烤味手撕豬肉絲漢堡
烤非洲雞 配酸忌廉燒薯
大蝦香料燴飯 配辣肉腸，甜椒及蕃茄醬
和牛扁意粉 配車厘茄，煙燻甜紅椒粉及燒汁
香煎羊架 配燒薯及紅菜頭 (加\$100)
煙燻牛胸肉 配砵酒燴洋蔥及甜椒梅子醬 (加\$100)
雪松木烤三文魚 配牛油果沙沙及香草薯仔 (加\$100)
香煎肉眼扒 配露荀及砵酒汁 (加\$100)

甜品

朱古力士多啤梨，蜂巢糖脆，青檸忌廉芝士及熱朱古力醬

成人 **\$458** | 小童 (6-11 歲) **\$218**
+\$278 2小時無限暢飲西班牙水果紅或白酒及氣泡酒

另收加一服務費 | 圖片只供參考