

SMOKEHOUSE
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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.



APPETIZERS



1 Smoked Salmon Tartare Mini Cone (6pcs)

煙三文魚迷你筒 (6件)

Crab Roe, Sour Cream, Green Apple
蟹籽、酸忌廉、青蘋果

\$178



2

Steak Tartare

牛肉他他

Truffle Toast

松露多士

\$178



3

Roasted Bone Marrow

烤牛骨髓

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

\$178

The Bone Marrow Luge with Whiskey*

+ \$40



The Bone Marrow Luge with Whiskey

It's all about the flavour

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 into their mouth combining with the bone marrow's left over goodness. A real treat not to be missed.

APPETIZERS & SIDES



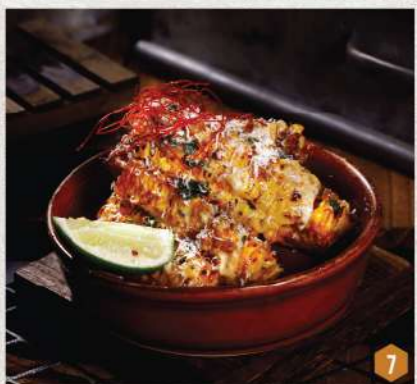
4 Cold Cuts Platter
芝士凍肉拼盤
Air Dried Hams, Cheese, Pickles, Oven Bread
風乾火腿、芝士、酸瓜、麵包
\$168



5 Honey Lemon Wings
檸檬蜜糖雞翼
Jalapeño Mayonnaise
墨西哥辣椒蛋黃醬
\$88



6 Mac & Cheese Bites (4pcs)
炸芝士通粉球 (4件)
Black Garlic Mayonnaise, Speck Ham
黑蒜蛋黃醬、意大利煙燻火腿
\$88



7 Cajun & Cream Corn
紐奧良惹味忌廉燒粟米
Ricotta, Chimichurri
瑞可塔芝士、阿根廷青醬
\$58



8 Truffle Fries
黑松露薯條
Grated Parmesan Cheese
巴馬臣芝士
\$88

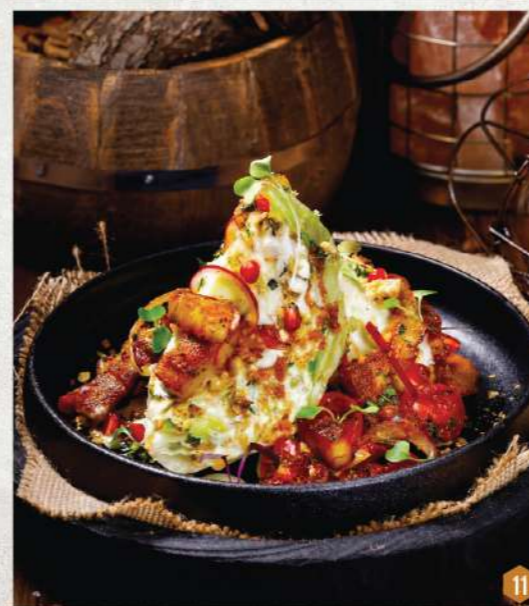


9 Cowboy Broccolini
西部牛仔烤西蘭花苗
Black Garlic Aioli, Pickled Peperoncini
黑蒜蛋黃醬、醃小甜椒
\$58

SALADS



10 Edamame Hummus with Assorted Vegetables
毛豆腐嘴豆泥 配雜錦蔬菜
Toast 多士
\$168



11 Smoked Pork Belly House Wedge Salad
特式煙燻豬腩生菜沙律
Walnuts, Pomegranate, Tomatoes, Onions, Ranch Dressing
核桃、石榴、番茄、洋蔥、田園沙律醬
\$138



12 Tomato & Smoked Mozzarella Mousse Salad
蕃茄煙燻水牛芝士沙律
Olives, Capers, Pickled Onions, Peppers, Toast
橄欖、水瓜榴、醃洋蔥、甜椒、多士
\$158

13 Black Forest Salad with Halloumi Cheese
黑森林沙律配哈羅米芝士
Speck Ham, Braised Mushrooms, Arugula, Pears, Pecan Nuts
意大利煙燻火腿、雜菌、火箭菜、啤梨、山核桃
\$148

14 Super Food Salad
健康之選
Quinoa, Blueberries, Goji Berries, Avocado & Kale, Sherry Vinaigrette
藜麥、藍莓、枸杞、牛油果、羽衣甘藍、雪梨油醋汁
\$138



15 Smoked Tuna Belly Chargrilled Caesar Salad
煙燻吞拿魚炭烤凱撒沙律
Onion Jam, Cherry Tomato, Grana Padano
洋蔥醬、車厘茄、格拉納帕達諾芝士
\$168



SMOKEHOUSE MEAT CUTS



House Dry Aged Bone-in Black Angus Ribeye (600g)

自家乾式熟成有骨肉眼扒 (600克)
Fries, Grilled Broccoli, Red Wine Pickled Onion, Herb Butter
薯條、烤西蘭花苗、紅酒洋蔥、香草牛油

\$648

The 21-day dry aging process transforms the Ribeye's flavor profile through moisture evaporation and enzymatic breakdown, creating a more robust and concentrated taste than fresh beef. During aging, the beef's natural flavors intensify, developing the characteristic nutty, buttery notes that define premium dry-aged meat, resulting in a melt-in-your-mouth tenderness.

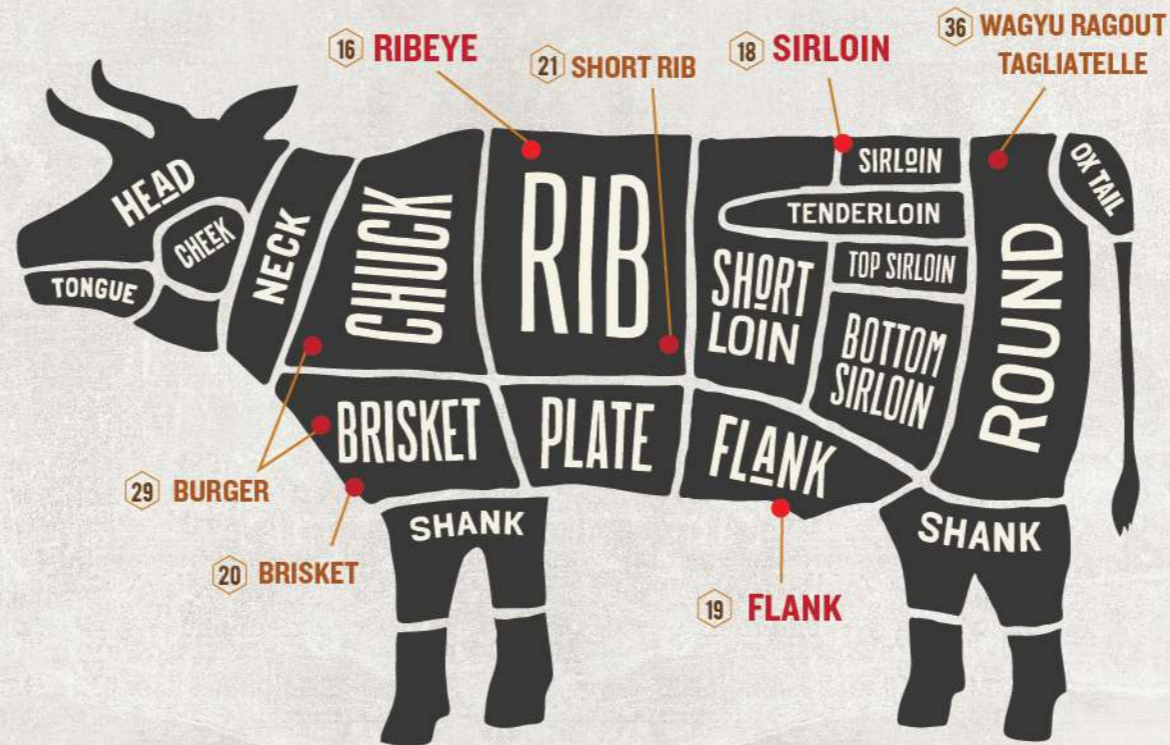


House Dry Aged Black Angus Ribeye (300g)

自家乾式熟成肉眼扒 (300克)
Fries, Grilled Broccoli, Red Wine Pickled Onion, Herb Butter
薯條、烤西蘭花苗、紅酒洋蔥、香草牛油

\$388

FROM OUR CHEF'S HEART TO YOUR PLATE:
THE TASTE OF TIME AND DEDICATION.



Australian Grain-fed Sirloin (300g)

澳洲穀飼西冷牛扒
Fries, Grilled Broccoli, Red Wine Pickled Onion, Herb Butter
薯條、烤西蘭花苗、紅酒洋蔥、香草牛油

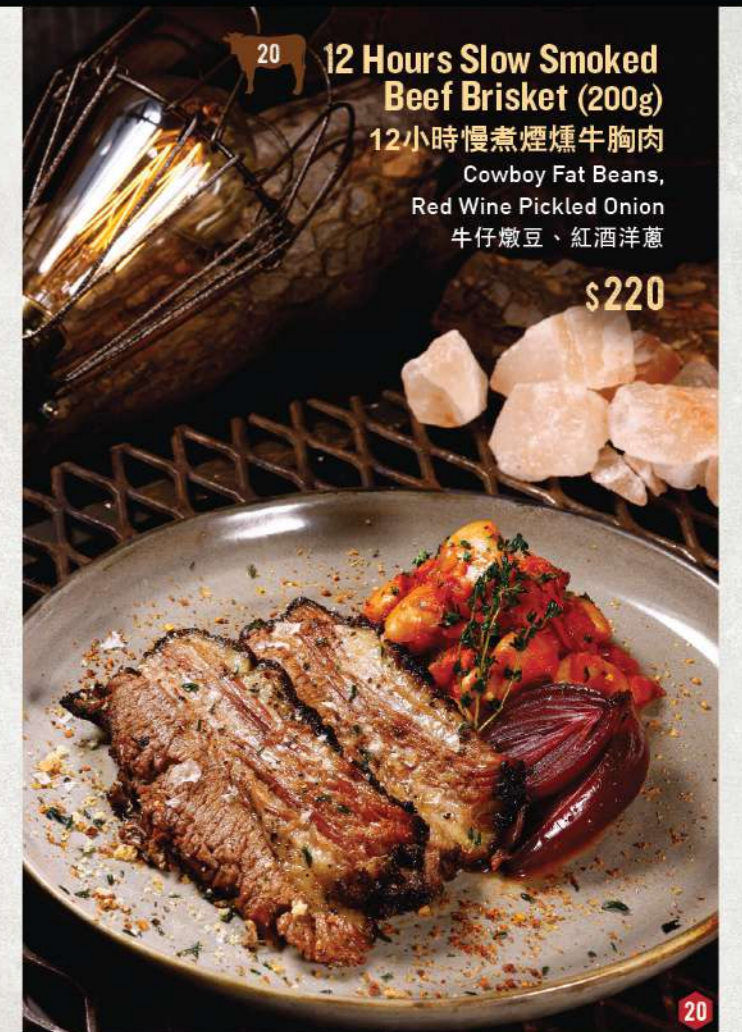
\$365



Australian Grain-Fed Flank Steak (300g)

澳洲穀飼牛腹肉牛扒
Roasted Potatoes, Maple Glazed Carrots, Chimichurri
烤薯、楓糖甘筍、阿根廷青醬

\$248



20 12 Hours Slow Smoked Beef Brisket (200g)

12小時慢煮煙燻牛胸肉
Cowboy Fat Beans, Red Wine Pickled Onion
牛仔燉豆、紅酒洋蔥

\$220



21 Slow Smoked Beef Short Rib

慢煮煙燻牛肋骨
Sweet Potato Mash, Grilled Broccoli, Onion Jam, Walnuts
蕃薯蓉、烤西蘭花苗、洋蔥醬、核桃

\$248

BIGGER BITES



22 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、德國烤腸、烤豬肋骨、手撕豬柳絲、檸檬椰菜沙律、燒粟米、自家製醬汁

\$498



23 Pork Tomahawk

黑豚斧頭扒
 Roasted Potatoes with Sour Cream & Chives, Carrots, Port Wine Sauce
 燒薯配酸忌廉及香蔥、甘筍、砵酒汁

\$248



24 Smoked Hickory BBQ Pork Ribs

煙燻豬肋骨
 Lemon Coleslaw, Corn Ribs, Fries
 檸檬椰菜絲沙律、燒粟米、薯條

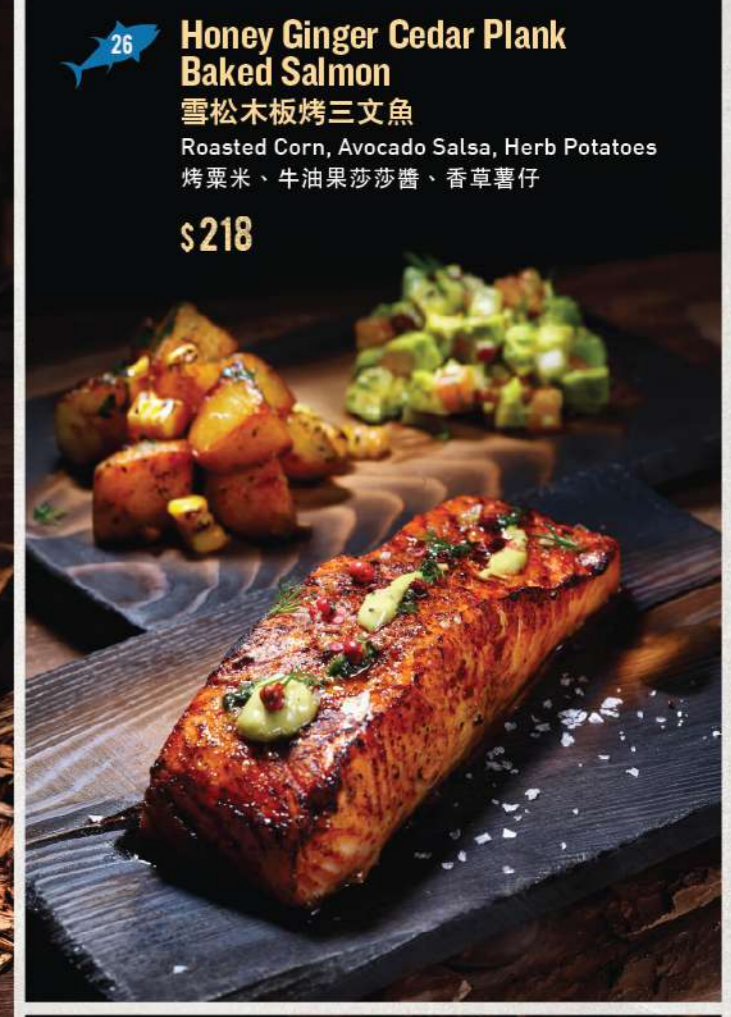
\$268



25 Smoky Cumin Lamb Loin Skewer

煙燻孜然羊肉串
 Roasted Corn, Peppers, Roasted Potatoes, Chimichurri
 烤粟米、甜椒、烤薯、阿根廷青醬

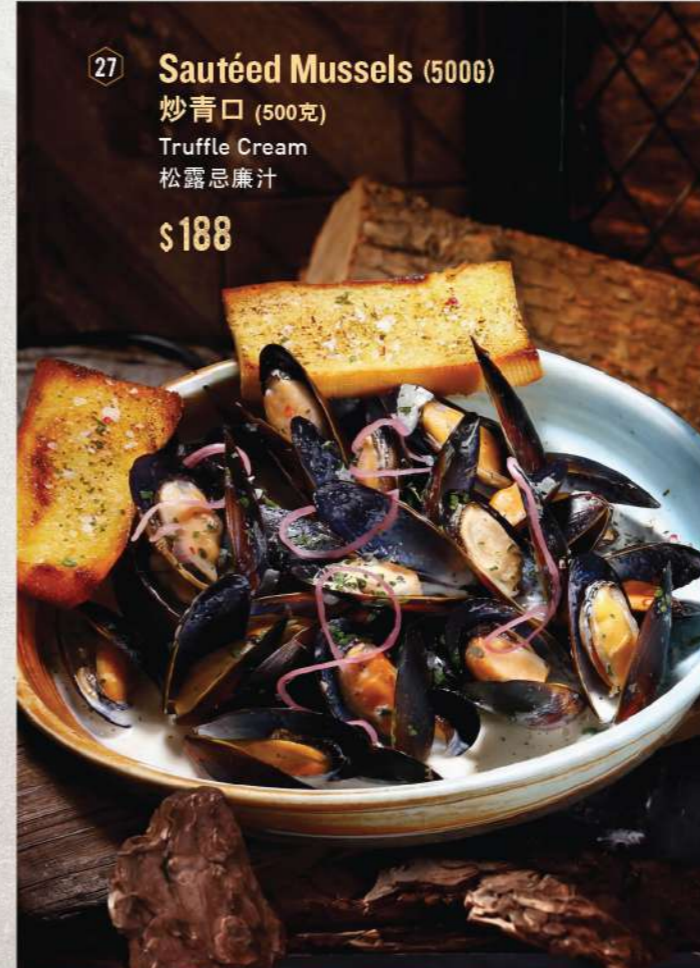
\$208



26 Honey Ginger Cedar Plank Baked Salmon

雪松木板烤三文魚
 Roasted Corn, Avocado Salsa, Herb Potatoes
 烤粟米、牛油果莎莎醬、香草薯仔

\$218



27 Sautéed Mussels (500g)

炒青口 (500克)
 Truffle Cream
 松露忌廉汁

\$188

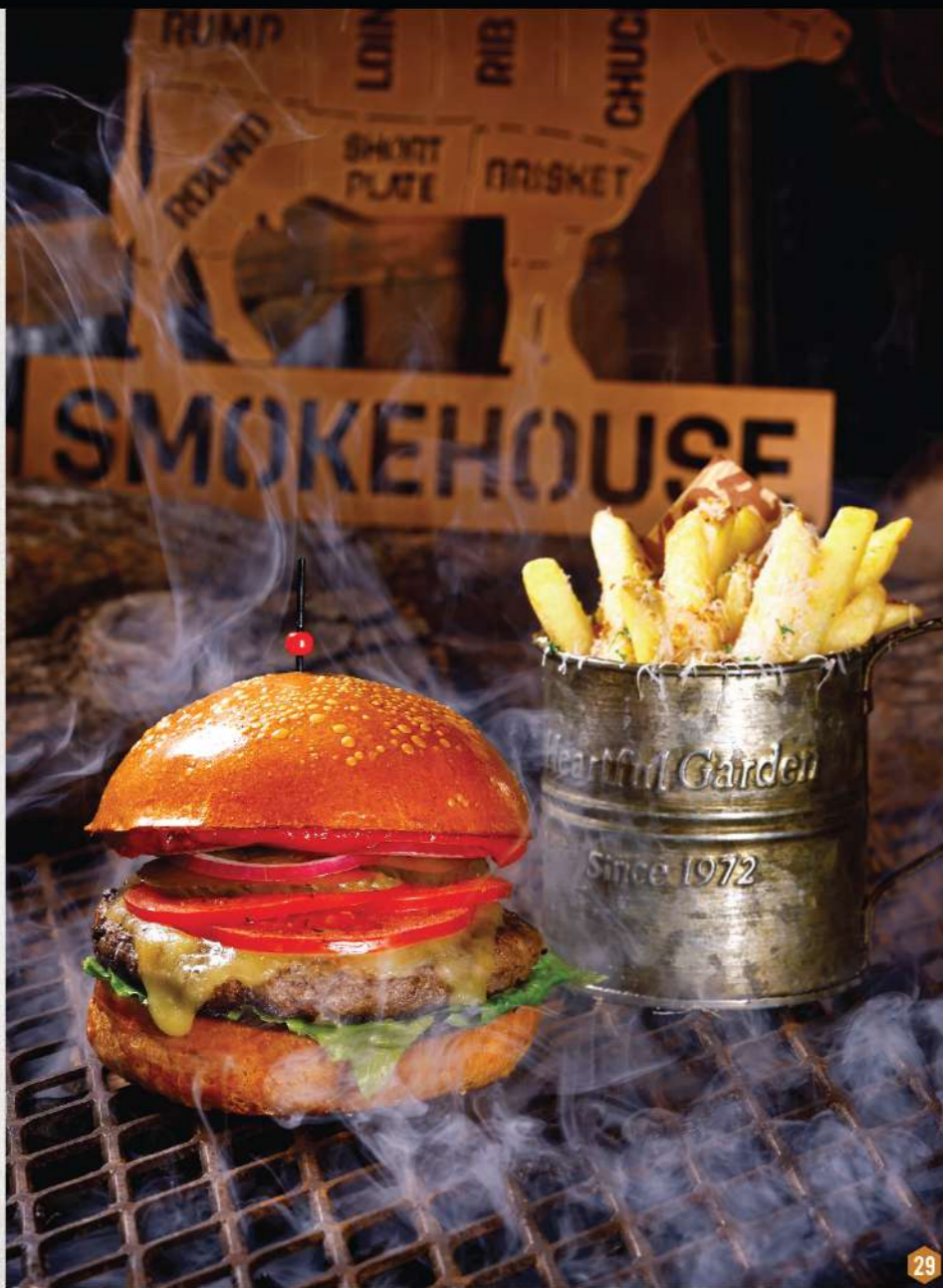


28 Roasted African Chicken

非洲雞
 Coleslaw, Roasted Potatoes with Sour Cream, Olives, Capers, Charred Lemon
 椰菜絲沙律、烤薯配酸忌廉、橄欖、水瓜榴、烤檸檬

\$198

BURGERS & SANDWICH



29

Wagyu Beef Burger

和牛漢堡

Cheddar Cheese, Bacon Jam, Tomatoes, Gherkins, Lettuce, House Ketchup, Fries
車打芝士、煙肉醬、蕃茄、酸瓜、生菜、自家製蕃茄醬、薯條

\$188

30

BBQ Pulled Pork Burger

手撕燒烤豬柳絲漢堡

Coleslaw, Cheese Sauce, Fries
椰菜絲沙律、芝士醬、薯條

\$168

31

Pastrami Sandwich

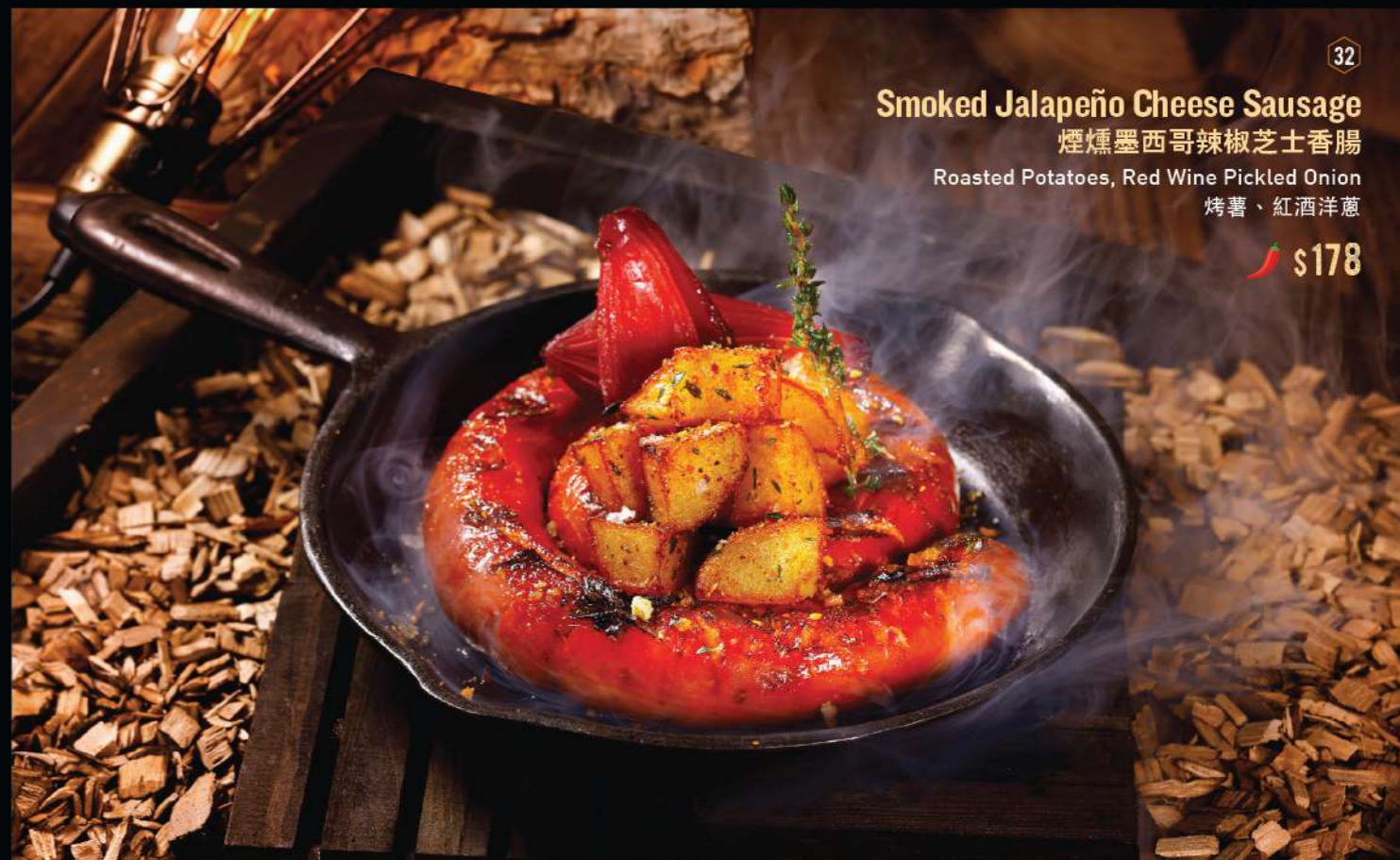
煙燻牛肉三文治

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

\$178



SAUSAGES & CON CARNE



32

Smoked Jalapeño Cheese Sausage

煙燻墨西哥辣椒芝士香腸

Roasted Potatoes, Red Wine Pickled Onion
烤薯、紅酒洋葱

\$178



33 Mixed Sausage Platter

雜錦香腸拼盤

Roasted Garlic Potatoes, Sauerkraut
烤蒜蓉薯仔、酸菜

\$248



34 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、酸忌廉、蔥、煙燻甜椒

\$88

PASTA & RICE

35 Prawn Jambalaya

大蝦香料燴飯

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

\$178



37 Skillet Mac and Cheese

芝士通粉配煙燻牛胸肉

Smoked Brisket Ends, Bourbon Gravy
煙燻牛胸肉、波本威士忌汁、炸洋蔥

\$188



36 Wagyu Ragout Tagliatelle

嫩和牛闊條麵

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

\$188



38 Linguine Carbonara

卡邦尼扁意粉

Smoked Speck Ham, Parmesan, Cream, Chives
意大利煙燻火腿、巴馬臣芝士、忌廉、香蔥

\$178



DESSERTS



39 Smoky Toffee Banana

煙燻拖肥香蕉

Honeycomb, House Biscuit Gelato
蜂巢脆糖、脆餅意式雪糕

\$78

40 Pecan Chocolate Chip

Skillet Cookie

胡桃朱古力曲奇

Meringue, Salted Caramel Gelato
蛋白脆餅、海鹽焦糖意式雪糕

\$78

41 Red Velvet-Strawberry

Eton Mess

紅絲絨士多啤梨

Cream Cheese, House Biscuit Gelato
忌廉芝士汁、脆餅意式雪糕

\$78

